	LEBTRADE PORTAL	Code:	P51-F1
		Issue:	01
	LABORATORY INFORMATION CARD	Date:	23/03/2021
REPUBLIC OF LEBRNON MINIETRY OF ECONOMY & TRADE		Page:	Page 1 of 2
Approved by Acting Head of Qu	uality Unit		·

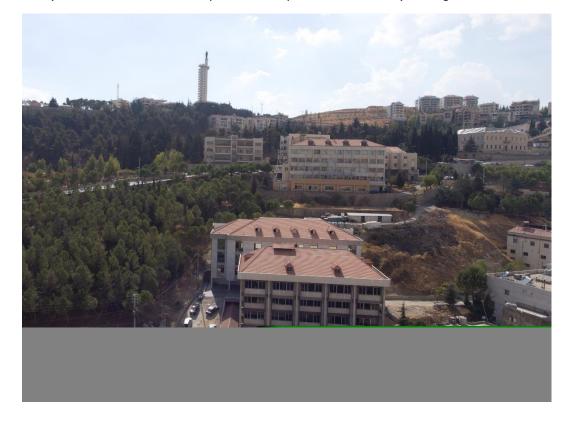
QUALITY ORGANIZATION INFORMATION:

LABORATORY NAME

Chamber of Commerce Industry & Agriculture of Zahle & Bekaa -

LABORATORY Department

Kindly insert / download best representative picture relevant to your organization



UNIQUE VALUE PROPOSITION (UVP): Briefly describe the services offered by your organization. Explain what differentiates your company's product(s) or service(s) from your competition (up to 3 sentences):

The CCIAZ Lab is a major department @ CCIAZ, located in the heart of Bekaa to serve the agro food sector with the premium knowledge-sharing center , QA, QC, food safety & analysis.

CCIAZ LAB – is accredited ISO/IEC 17025:2017, is recognized by MoA, MoE, MoPH & MoI

The CCIAZ lab mission is to provide high-level technical assistance through the qualified teams and accredited lab services: thus ensuring a key role in the continual growth and the development of the agro food sector.

AddressStreet: St. MichaelBuilding: Bloc B - 2 nd floor	
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	LEBTRADE PORTAL	Code:	P51-F1
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	LABORATORY INFORMATION CARD	Date:	23/03/2021
REPUBLIC OF LEBRNON MINIETRY OF ECONOMY & TRADE		Page:	Page 2 of 2
Approved by Acting Head of Qu	ality Unit		

City: ZahleDistrict: St. MichaelContact PersonAyda Antoine FARAHPhone n°: +961 8 829 510
Fax n°: +961 8 829 520E-mail addresslab@cciaz.org.lbWebsitewww.cciaz.org.lbOpening hoursMonday till Thursday: 08:30 - 15:00
Friday: 08:30 - 12:30Average turn-around timeImage: City of the section of the se

FOOD ANALYSES

Parameters tested	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Microbiological			
Enumeration of E. coli	SOP-TC-04 based on AOAC 50601	All human food products	Plate Count Technique
Detection of Salmonella spp.	SOP-TC-03 based on AOAC 50701	All human food products	Presence / Absence
Enumeration of Coliforms	SOP-TC-08 based on ISO 4832	All human food products	Plate count
Enumeration of Sulfite reducing Bacteria and Clostridium perfringens	SOP-TC10 based on ISO 15213	All human food products	Plate count
Enumeration of coagulase positive Staphylococcus	SOP-TC09 based on AOAC 080602	All human food products	Plate count
Detection and Enumeration of Enterobacteriaceae	SOP-TC12 based on ISO21528-2	All human food products	Plate count
Enumeration of Yeast and Molds	SOP-TC13 based on ISO 21527-1/2 Modified	All human food products	Plate count
Detection of Listeria monocytogenes (L. mono)	SOP-TC11 based on AOAC 030406 and AES 10/3-09/00	All human food products	Presence / Absence
Enumeration of Coliforms and E. coli	SOP-TC14 based on BRD 07/20-03/11	Water	Membrane Filtration
Enumeration of Microorganisms at 30 °C	SOP-TC19 based on ISO 4833	All human food products	Plate count
Enumeration of Pseudomonas aeruginosa	AFNOR # BRD 07/21-04/12	Water	Membrane Filtration
Detection and Enumeration of Pseudomonas aeruginosa	SOP-TC16 based on ISO 16266	Water	Membrane Filtration
Detection and Enumeration of Intestinal Enterococci	SOP-TC17 based on ISO 7899-2 W	Water	Membrane Filtration

	EBTRADE PORTAL	Code:	P51-F1
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Detection and Enumeration of the spores of sulfite- reducing anaerobes	SOP-TC18 based on ISO 6461-2	Water	Membrane Filtration	
Enumeration of culturable microorganisms –Total count	SOP-TC15 based on ISO 6222	Water	Membrane Filtration	
Chemical				
Free Fatty Acids in oils	SOP-TC-05 based on AOAC Official Method 940.28 Fatty Acids (Free) in crude and refined oils	Oils	Titration	
Peroxide Value of Oils and Fats	SOP-TC-06 based on AOAC Official Method 965.33 Peroxide Value of Oils and Fats	Oils & Fats	Titration	

ACCREDITATION INFORMATION:

ISO 17025 ACCREDITED	⊠ yes	□ no
Scope and validity of accredita	tion: find attached file	
Accreditation body: <i>Kindly attach a copy of the cert</i> Other certification(s):	tificate find attached ⊠ No	Please Specify:

OTHER REQUIRED INFORMATION:

- Request a quotation (direct contact with the lab / email address) lab@cciaz.org.lb 1.
- 2. Contact the lab for sampling preparation and condition
- Ask for approximate **time** and further inquiry 3.
- Analysis Request Form (upload) استمارة طلب تحليل → Scanned or digital 4.

template (attached) and this form is filled on site

5. Get In Touch

List of departments with the relevant contact persons

Head of CCIAZ Lab

Contact Person: Ayda Antoine FARAH



ANNEX I

CERTIFICATE OF ACCREDITATION



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

Chamber of Commerce, Industry & Agriculture of Zahle & Bekaa Laboratory Saint Mikhael Street / P.O. Box 100 Zahle, Lebanon

Fulfills the requirements of

ISO/IEC 17025:2017

In the field of

TESTING

This certificate is valid only when accompanied by a current scope of accreditation document. The current scope of accreditation can be verified at <u>www.angb.org</u>.

R. Douglas Leonard IV., VP, PER SBU Expiry Data: 29 August 2022 Cartificate Number: AT-1713



This laboratory is accordinal in accordance with the recognized International Standard ISO(E)C 17022-2017. This accordination domentume technical compensate for a defined worse and the operation of a laboratory quality management system (wifar to joint ISO-ILAC-IAF Communique) dated April 2017).



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SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

Chamber of Commerce, Industry & Agriculture of Zahle & Bekaa

Laboratory

Saint Mikhael Street / P.O. Box 100 Zahle, Lebanon

Said Gedeon Phone: +96-1882-9510 said@cciaz.org.lb www.cciaz.org.lb

TESTING

Valid to: August 29, 2022

Certificate Number: AT-1713

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Enumeration of E. coli	SOP-TC-04 based on AOAC 50601	All human food products	Plate Count Technique
Detection of Salmonella spp.	SOP-TC-03 based on AOAC 50701	All human food products	Presence / Absence
Enumeration of Coliforms	SOP-TC08 based on ISO 4832	All human food products	Plate count
Enumeration of coagulase positive Staphylococcus	SOP-TC09 based on ACAC 080602	All human food products	Plate count
Enumeration of Sulfite- reducing Bacteria and Clostridium perfringens	SOP-TC10 hased on ISO 15213	All human food products	Plate count
Emmeration of Yeast and Molds	SOP-TC13 based on ISO 21527-1/2 Modified	All human food products	Plate count
Detection and Enumeration of Enterobacteriaceae	SOP-TC12 based on ISO21528-2	All human food products	Plate count
Detection of Listeria monocylogenes (L. mono)	SOP-TC11 based on AOAC 030406 and AES 10/3-09/00	All human food products	Presence / Absence
Emimeration of Microorganisms at 30 °C	SOP-TC19 based on ISO 4833	All human food products	Plate count
Detection and Enumeration of E. coli& Coliforms	SOP-TC14 based on BRD 07/20-03/11	Water	Membrane filtration method
Detection and Enumeration of Pseudomonas aeruginosa	SOP-TC16 based on ISO 16266	Water	Membrane filtration method





Microbiological			
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Detection and Enumeration of Intestinal Enterococci	SOP-TC17 based on ISO 7899-2	Water	Membrane filtration method
Detection and Enumeration of the spores of sulfite-reducing anaerobes	SUP-11 18 based on	Water	Membrane filtration method
Enumeration of culturable microorganisms -Total count	SOP-TC15 based on ISO 6222	Water	Plate count

Chemical

hemical			
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Free Fatty Acids in Oils	SOP-TC-05 based on AOAC Official Method 940.28 Fatty Acids (Free) in crude and refined oils	Oils	Titration method
Peroxide Value of Oils and Fats	SOP-TC-06 based on AOAC Official Method 965.33 Peroxide Value of Oils and Fats	Oils & Fats	Titration method

Note

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1713.

