


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

 1033 Accredited to ISO/IEC 17025:2017	Allied Technical Centre - a division of ABF Grain Products Limited Issue No: 042 Issue date: 02 December 2024	
	1 Vanwall Place Vanwall Business Park Maidenhead Berkshire SL6 4UF	Contact: Mr Mark Charlton Tel: +44 (0)1628 764319 Email: mark.charlton@ATCentre.co.uk
Testing performed at the above address only		

DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS	<u>Chemical and Physical</u>	Documented In-House Methods:
Bread and similar products	Moisture	MOI 02 using air oven method
	pH	MIS 02 using a pH meter
Cereals and Cereal Products	Extraction Rate	PRP 04 using Buhler Laboratory Pneumatic Mill
	Bulk Density	GRN 10, using Kern Chondrometer, in accordance with BS EN ISO 7971-3:2019
	Hagberg Falling Number	CHO 01 based on BS EN ISO 3093:2009
	Moisture	MOI 03 based on BS EN ISO 712:2009 oven drying
	Protein	NIT 08 using LECO FP 628
	Specific Weight	GRN 09 using Avon Chondrometer
Bakery Products	Moisture	MOI 01 using air oven
	Acetic and Propionic acid	ADD23 by GC
	Moisture	MOI19 by moisture analyser
	pH	MIS30 using hand held spear
Flour	Ash at 550 °C	ASH 01 using gravimetric techniques
	Ash at 900 °C	ASH 02 using gravimetric techniques



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Issue No: 042 Issue date: 02 December 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS (cont'd)	<u>Chemical and Physical</u> (cont'd)	Documented In-House Methods:
Flour (cont'd)	Rheological Properties (Extensograph)	RHE 03 based on BS 4317:Part 21:1999
	Damaged starch	CHO 02 based on Farrand, E A, Cereal Chemistry 1964
	Water absorption and Rheological Properties (Farinograph)	RHE 02 based on BS 4317:Part 20:1999 using Farinograph
	Protein, Moisture, Water Absorption	MIS 48 using NIR equipment
	Water absorption	RHE 01 based on BS 4317:Part 20:1999 using Farinograph
Self raising flour	Carbon dioxide	ADD 08 based on AACC Method 12.21
	<u>Chemical Tests</u>	Documented In-House Methods:
Bakery Products and Ingredients	Analysis for the purpose of determining nutritional information	
	Ash at 550 °C	ASH 03 using gravimetric techniques
	Protein	NIT 08 using LECO FP 628
END		