

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

  1079  Accredited to ISO/IEC 17025:2017	<b>Campden BRI (Chipping Campden) Limited</b>  <b>Issue No: 107   Issue date: 06 March 2024</b>	
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	<b>Testing performed at the above address only</b>	

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p>FOODS As specified</p> <p>General</p> <p>General</p> <p>General</p> <p>Spices, sauces and processed foods</p> <p>General</p>	<p><u>Chemical and Physical Tests</u></p> <p>Acidity</p> <p>Acrylamide</p> <p>Ash</p> <p>Dyes: Auramine O Bixin Butter Yellow Fast Garnet Metanil Yellow Nitroaniline Norbixin Orange II Orange OT Para Red Rhodamine B Sudan I Sudan II Sudan III Sudan IV Sudan Black B Sudan Orange G Sudan Red VIIB Sudan Red B Sudan Red G Toluidine Red</p> <p>Energy by calculation</p>	<p>Documented In-House Methods:</p> <p>TES-AC-214 by titration</p> <p>TES-AC-611 using liquid chromatography- tandem mass spectrometry (LC-MS/MS)</p> <p>TES-AC-086 by incineration</p> <p>TES-AC-663 using (LC-MS/MS)</p> <p>TES-AC-335 using nutritional data</p>



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods
General	Fat	TES-AC-536 Total fat using Weibull-Stoldt extraction (acid hydrolysis) followed by solvent extraction and crude fat by solvent extraction
Milk and Milk Products	Fat	1) TES-AC-202 using Rose-Gottlieb extraction  2) TES-AC-268 by Gerber method based on BS ISO 488:2008, 2446:2008 and 11870:2009 for milk and on BS 696-2:1989 (superseded and withdrawn) for milk products
General	Butter fat content (milk fat)	TES-AC-537 analysis of butyric acid methyl ester after trans-esterification of fat using gas chromatography with flame ionisation detector (GC/FID)
General	Fatty acid profile	TES-AC-090 using GC/FID
General	Fibre - Crude fibre	TES-AC-226 based on "The Feed (Sampling and Analysis and Specified Undesirable Substances) (England) Regulations 2010" after overnight oven drying at 102°C
General	Fibre - Dietary fibre	TES-AC-203 based on Journal of AOAC International, Volume 75, No 3, Method 991-43
Fish and Fish Products	Fish content (Apparent)	TES-AC-334 by documented calculation
Raw and Processed Foods	Allergens Quantitative determination of content: Gluten (>5 mg/kg)	TES-AC-648 by ELISA technique using R-Biopharm Ridascreen Gliadin kit (R5 Mendez ELISA)



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods
Meat and Meat Products	Hydroxyproline	TES-AC-490 based on BS 4401:Part 11:1995
General	Metals and Trace Elements: Aluminium, Antimony, Arsenic, Barium, Beryllium, Bismuth, Cadmium, Calcium, Chromium, Cobalt, Copper, Iron, Lead, Magnesium, Manganese, Mercury, Nickel, Phosphorus, Potassium, Selenium, Sodium, Tin, Titanium and Zinc	TES-AC-686 by Inductively Coupled Plasma – Mass Spectrometry after pressure digestion and against criteria specified in EU Regulation 333/2007
Meat and Meat Products	Meat content (apparent) and added water	TES-AC-334 by documented calculation
General	Moisture	1) TES-AC-097 by oven drying  2) TES-AC-628 using CEM SmartTrac Microwave Moisture Analyser
Milk and Milk Products	Moisture	TES-AC-271 based on BS ISO 6731:2010
Butter	Moisture	TES-AC-279 based on ISO BS EN 3727-1:2002
Cheese and Cheese Products	Moisture	TES-AC-281 based on BS 770:Part 2:1976
Cereals, Nuts, Fatty Foods, Spices and Dried Fruit	Mycotoxins: Aflatoxins G <sub>2</sub> , G <sub>1</sub> , B <sub>2</sub> and B <sub>1</sub>	TES-AC-175 using High Pressure Liquid Chromatography with fluorescence detection (HPLC/FD)
Cereals, Dried Fruit, Coffee, Spices and Tobacco	Mycotoxins: Ochratoxin A	TES-AC-332 using HPLC/FD



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods
Cereals and processed Cereal products	Mycotoxins: Deoxynivalenol 3-Acetyl-deoxynivalenol Acetyl-4-deoxynivalenol Diacetoxyscirpenol Fusarenon-X Neosolaniol Nivalenol T-2 Toxin HT-2 Toxin Zearalenone	TES-AC-687 using LC-MS/MS
Cereals and Cereal products	Ergot alkaloids: Ergotamine Ergocornine Ergocristine Ergocryptine Ergometrine Ergosine and ergot alkaloid epimers: Ergocristinine Ergotaminine Ergocryptinine Ergocornine Ergosinine Ergometrinine	TES-AC-802 using LC-MS/MS
Raw and Processed Foods	Nitrogen (crude protein)	TES-AC-087 using Kjeltex system
Oils and Fats	Peroxide value	TES-AC-511 based on BS EN ISO 3960:2017 using titration
Fruits and Vegetables, Fresh Herbs, Cereals, Cereal Products and Pulses, Nuts, Fats and Oils as appropriate	Pesticide Residues: (See Table 1)	TES-AC-072 using Gas Chromatography –Mass Spectrometry detection (GC/MS and GC/MS-MS)
General	Quaternary ammonium compounds: Benzalkonium chloride (BAC) Didecylidimthylammonium chloride (DDAC)	TES-AC-810 using LC-MS/MS



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods
Raw materials and processed foods	pH	TES-AC-223 using pH meter
General	Salt (chloride)	1) TES-AC-093 Mohr titration on ashed samples 2) TES-AC-205 using Volhard titration
General	Solids - Refractometer Solids (BRIX)	TES-AC-183 using refractometry expressed in terms of % sugar (w/w) at 20 °C
General	Starch and glucose	TES-AC-729 Enzymatic determination of starch and its degradation products including glucose
General	Sugars: Glucose, fructose, sucrose and lactose	TES-AC-444 by R-Biopharm enzyme test kits
General	Sugars: Glucose, fructose, sucrose, lactose and maltose	TES-AC-270 by Ion Chromatography-Pulsed Amperometric Detection
General	Lactose	TES-AC-758 by Ion Chromatography-Pulsed Amperometric Detection
General	Sulphur dioxide	TES-AC-094 using Monier-Williams distillation
FOODS and BEVERAGES As specified	<u>Chemical and Physical Tests</u>	
Neutral Spirits, Alcoholic Beverages and Distillates from Foods Containing Alcohol	Alcoholic strength	TES-AC-567 determination by volume using density meter following distillation when required
Food and Beverages	B Vitamins: B1 (thiamine) B2 (riboflavin) B3 (nicotinic acid and niacinamide) B5 (pantothenic acid) B6 (pyridoxine pyridoxamine and pyridoxal)	TES-AC-713 by LC/MS-MS



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FOODS and BEVERAGES As specified (cont'd)	<u>Chemical and Physical Tests (cont'd)</u>	Documented In-House Methods
Food and Beverages	Fat Soluble Vitamins A (Retinol) D2 (ergocalciferol) D3 (cholecalciferol) E (alpha-tocopherol)	TES-AC-778 by LC/MS-MS
Food and Beverages	Vitamin B12 (cyanocobalamin)	TES-AC-719 by LC/MS-MS
Food and Beverages	Folic Acid	TES-AC-718 by LC/MS-MS
Flour	Vitamin B1 and Vitamin B3	TES-AC-917 by HPLC
Food and Beverages	Vitamin C	TES-AC-745 by HPLC
PLASTIC PACKAGING MATERIALS	Global (overall) migration from packaging materials into olive oil food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-500 based on parts 2, 4, 6 and 8 of BS EN 1186:2002
	Global (overall) migration from packaging materials into aqueous food simulants and substitute fatty food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-501 based on parts 3, 5, 7, 9 and 14 of BS EN 1186:2002



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WHEAT and MILLED PRODUCTS	<u>Chemical and Physical Tests</u>	Documented In-House Methods. Those based on Cereals and Cereal Applications Working Group (CCAT) requirements are documented in CCFRA Guideline No 3, Manual of Methods for Wheat and Flour Testing, Fourth Edition 2010
FOODS General	Particle size and shape	TES-CM-129 using dynamic imaging based on ISO 13322-2:2006
WHEAT and MILLED PRODUCTS	Alpha-Amylase activity	TES-CM-118 based on CCAT 18 using the Ceralpha reagent
	Ash	TES-CM-112 based on CCAT 12 derived from BS EN 2171:2010
	Falling Number	TES-CM-106 based on CCAT 06 derived from ICC Standard Method 107/1
	Hectolitre Weight	TES-CM-12 using KERN 822/403 electronic system
	Milling Analysis	TES-CM-01 by Laboratory Bühler Milling
	Moisture	TES-CM-108 based on CCAT 08 by oven drying based on ICC Standard Method 110/1
	Protein	TES-CM-119 based on CCAT 19 using Dumas combustion method
	Rheological Properties (Extensograph)	TES-CM-103 based on CCAT 03 using Brabender Extensograph derived from ICC Standard Method 114
	Starch damage	TES-CM-105 based on CCAT 05 based on Cereal Chem 1964 41, No 2 March, pages 98-111



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WHEAT and MILLED PRODUCTS (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)  Water absorption and Rheological Properties (Farinograph)  <u>Molecular Tests</u>	Documented In-House Methods  TES-CM-104 based on CCAT 04 based on ICC Standard Method 115/1
Fish and Uncooked Breaded Fish Products	Fish Species identification (qualitative)	TES-AC-621 using Polymerase Chain Reaction-Restriction Fragment Length Polymorphism (PCR-FLP), using Agilent 2100 Bioanalyser and including the flexibility to validate for additional fish species
Meat and Meat Products	Meat Species identification (qualitative): Beef Chicken Horse Lamb Pork Turkey	TES- AC-705 using real time PCR including the flexibility to validate for additional meat species
FOODS As specified	<u>Microbiological Tests</u>  Enumeration of micro-organisms:	Documented In-House Methods
Dairy Products	Aerobic colony count (30°C)	TES-MB-001 based on BS EN ISO 4833-1:2013+A1:2022, using Milk Plate Count Agar (30 °C for 72 hours)
General	Aerobic colony count (30°C)	TES-MB-002 using Plate Count Agar (30 °C for 48 hours)
General	Anaerobic colony count	TES-MB-199 using pour plate technique and anaerobic incubation at 30 °C
General	<i>Bacillus cereus</i> , Presumptive	TES-MB-003 based on BS EN ISO 7932:2004+A1:2020
General	<i>Clostridium perfringens</i>	TES-MB-004 based on BS EN ISO 7937:2004





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FOODS As specified (cont'd)	<u>Microbiological Tests (cont'd)</u>	Documented In-House Methods
	Enumeration of micro-organisms: (cont'd)	
General	Coliforms, Presumptive	TES-MB-005 based on BS ISO 4832:2006
General	Enterobacteriaceae, Presumptive	TES-MB-006 based on BS ISO 21528-2:2017
General	<i>Enterococcus</i> spp (faecal streptococci), Presumptive	TES-MB-016 based on BS 4285:Sub-Section 3.11:1985
General	$\beta$ -glucuronidase positive <i>Escherichia coli</i>	TES-MB-176 using membrane method on tryptone bile x-glucuronide agar based on BS ISO 16649-1:2018
General	Lactic acid bacteria, Presumptive	TES-MB-009 based on BS ISO 15214:1998
General	<i>Listeria monocytogenes</i> and <i>Listeria</i> spp. Confirmed	TES-MB-186 colony count at 37 °C using <i>Listeria</i> chromogenic agar based on BS EN ISO 11290-2:2017
General	<i>Listeria monocytogenes</i> and <i>Listeria</i> spp. Presumptive	TES-MB-186 colony count at 37 °C using <i>Listeria</i> chromogenic agar based on BS EN ISO 11290-2:2017
General	<i>Pseudomonas</i> species at 25°C Presumptive	TES-MB-012 based on ISO 13720:2010
General	Coagulase-positive Staphylococci Confirmed	TES-MB-015 based on BS EN ISO 6888-1:2021
General	Coagulase-positive Staphylococci, Presumptive	TES-MB-015 based on BS EN ISO 6888-1:1999+A2:2018
General	Sulphite reducing clostridia, Presumptive	TES-MB-043 based on BS EN ISO 15213:2003
Foods with Aw > 0.95	Yeasts and moulds	TES-MB-197 based on BS EN ISO 21527-1:2008



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FOODS As specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods
Foods with $A_w \leq 0.95$	Enumeration of micro-organisms: (cont'd)	
	Yeasts and moulds	TES-MB- 198 based on BS EN ISO 21527-2:2008
Poultry	Campylobacter spp (confirmed)	TES-MB-206 based on BS EN ISO 10272-2:2017, confirmation by TES-MB-227
	Detection of:	
General	<i>Listeria monocytogenes</i> and <i>Listeria</i> species. Presumptive and Confirmed	TES-MB-174 enrichment technique at 37 °C based on BS EN ISO 11290-1:2017 – confirmation by TES-MB-227
General	<i>Salmonella</i> species. Presumptive and Confirmed	TES-MB-178 based on BS EN ISO 6579:2017+A1:2020 – confirmation by TES-MB-227
Meat (Raw beef)	<i>E. coli</i> O157, presumptive	1) TES-MB-228 using mEC Novobiocin Broth and Singlepath® Test System  2) TES-MB-230 using mTSB with Novobiocin and Singlepath® Test System
Food and Feed Samples	Determination of growth and/or survival of microorganisms	TES-MB-196 based on BS EN ISO 2096-01:2019 used in conjunction with supporting test methods
Food and Feed Samples	Determination of growth and/or survival of microorganisms ( <i>Listeria</i> spp. only)	TES-MB-196 based on EURL Lm Technical Guidance Document on challenge tests and durability studies for assessing shelf-life of ready-to-eat foods related to <i>Listeria monocytogenes</i> . Version 4, July 2021



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MICROBIAL CULTURES	<u>Microbiological Tests</u>  Confirmation/identification of:  <i>Salmonella</i> (derived from test method TES-MB-178)  <i>Listeria</i> species (derived from test methods TES-MB-174, TES-MB-186)  <i>Campylobacter</i> species (derived from test method TES-MB-206)	Documented In-house Methods:  TES-MB-227 using Bruker Biotyper MALDI TOF-MS
FOODS As specified  Sprouted seeds, grains and pulse and Red meat	<u>Molecular Tests</u>  Detection of:  Shiga Toxin-producing <i>Escherichia coli</i> - STEC	Documented In-House Methods  TES-MB-225 based on CEN ISO/TS 13136:2012 by Real-Time PCR using Pall Life Sciences GeneDisc systems and GeneDisc cyclers, with cultural isolation using serotype specific Immuno Capture for STEC serotypes.
WATER Irrigation water (for sprouted seeds, grains and pulses)	Shiga Toxin-producing <i>Escherichia coli</i> - STEC	TES-MB-225 based on CEN ISO/TS 13136:2012 by Real-Time PCR using Pall Life Sciences GeneDisc systems and GeneDisc cyclers, with cultural isolation using serotype specific Immuno Capture for STEC serotypes.
FOODS  General	<u>Chemical and Physical Tests</u>  Water Activity ( $A_w$ )	Documented In-House Methods:  TES-MB-042 using Aqualab CX3 machine based on ISO 18787:2017



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DISINFECTANTS AND ANTISEPTICS	<u>Microbiological Efficacy Testing</u>  Quantitative Suspension Test for the Evaluation of Bacterial Activity of Chemical Disinfectants  Quantitative Suspension Test for the Evaluation of Fungicidal Activity of Chemical Disinfectants  Quantitative non-porous surface test for the Evaluation of Bacterial and/or Fungicidal Activity of Chemical Disinfectants	Documented In-House Methods based on BS EN Standards in full or with customer specified parameters  TES-MB-209 based on BS EN 1276:2019  TES-MB-210 based on BS EN 1650:2019  TES-MB-211 based on BS EN 13697:2015+A1:2019
FOODS As specified	<u>Sensory Tests</u>	Documented In-House Methods
General	Flavour/taint due to atmospheric transfer from chemicals or materials	TES-S-002 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Flavour/taint due to direct contact with materials	TES-S-004 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Flavour/taint due to pesticides	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Simple discrimination (triangle) test	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Quantitative descriptive analysis	TES-S-009 based on BS 5929:Part 4:1986 and ISO 11036:1994
Food and alcoholic beverages	Product benchmarking	TES-S-023 based on sensory analysis of appearance, flavour and texture
END		



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Table 1 – Pesticide Residues determined using method TES-AC-07

2,4-DDD (o,p-DDE)	Endosulfan	Permethrin
2,4-TDE (o,p-TDE)	Endrin	Phenthoate
4,4-DDE (p,p-DDE)	Ethion	2-phenyl phenol
4,4-DDT (p,p-DDT)	Ethoprophos	Phosalone
4,4-TDE (p,p-TDE)	Etrimfos	Phosphamidon
Aldrin	Fenarimol	Pirimiphos-methyl
Bendiocarb	Fenitrothion	Pirimiphos ethyl
Bromophos-ethyl	Fenpropathrin	Profenophos
Bromophos-methyl	Fenvalerate	Pyrazophos
Bromopropylate	Fonophos	Quinalphos
Buprofezin	$\alpha$ -HCH	Quintozone
Captan	$\beta$ -HCH	Tecnazene
Chlorfenvinphos	$\gamma$ -HCH	Tetrachlovinphos
Chlorpropham	Heptachlor	Tetradifon
Chlorpyrifos-ethyl	Heptachlor Epoxide	Tolclofos methyl
Chlorpyrifos-methyl	Heptenophos	Triazophos
$\Lambda$ -Cyhalothrin	Hexachlorobenzene	Vinclozolin
Cypermethrin	Malathion	
Deltamethrin	Malaoxon	
Diazinon	Mecarbam	
Dichlofluanid	Metalaxyl	
Dichlorvos	Methacrifos	
Dicloran	Methidathion	
Dicofol	Mevinphos	
Dieldrin	Parathion-ethyl	
Dimethoate	Parathion-methyl	
Diphenylamine	Pendimethalin	