Schedule of Accreditation

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Premier Foods Group Limited (Trading as Premier Analytical Services)

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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
FOOD CONTACT MATERIALS	Chemical Tests	Documented In-House Method
	1,3-dichloropropan-2-ol 2,3-dichloropropan-1-ol 2- and 3-chloro-propane 1,2-diol	C-TM-069 using GC-MS
FOOD and FOOD PRODUCTS as specified		
BAKERY and DAIRY FOODS	Fructans	C-TM-142 using HPLC with electro-chemical detection
COFFEE and COCOA PRODUCTS	Caffeine	C-TM-068 using HPLC
CEREALS and CEREAL PRODUCTS	Free Amino acids: - Asparagine - Alanine - Aspartic acid - Glutamic acid - Glutamine - Glycine - Isoleucine - Leucine - Phenylalanine - Serine - Threonine - Tyrosine - Valine	C-TM-227 using HPLC
DRY SUGAR BASED PRODUCTS, SUGAR SYRUPS, SOFT DRINKS and BAKERY MIXES	Sweeteners: Saccharin Acesulfame-K Aspartame	C-TM-139 by HPLC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS as specified (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
DRY SPICES, FATS, OIL-BASED SPICE PASTE and WATER-BASED SPICED SAUCES	Illegal Dyes: Sudan I, Rhodamine B, Sudan II, Para Red, Sudan III, Sudan red G, Sudan IV, Fast Garnet, Sudan Red 7B, Nitroaniline, Butter Yellow, Toluidine Red, Sudan Orange G, Sudan Black, Auramine-O, Orange II, Metanil yellow, Sudan Red B	C-TM-224 using LC-MS/MS
FOOD and INFANT FOOD PRODUCTS	Total Inorganic Arsenic (As III and As IV)	C-TM-314 by HPLC and ICP-MS
FOOD, FOOD PRODUCTS and ANIMAL FEEDS	Ash	C-TM-002
	Chloride - water soluble	C-TM-019 using Electrometric titration on aqueous extract
	Dietary Fibre (Total)	C-TM-129 (AOAC 991.43)
	Fat - total	C-TM-007 using acid hydrolysis and liquid-liquid extraction
	Fatty Acid Composition: Total Saturates Total Mono-unsaturates Total Poly-unsaturates Omega 3 fatty acids Omega 6 fatty acids	C-TM-009 using GC
	Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc	C-TM-206 by ICP-OES - Extraction procedures C-TM 205 & C-TM 218

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
	Metals: Aluminium Arsenic Cadmium Chromium Cobalt Lead Molybdenum Nickel Selenium	C-TM-311 by ICP-MS by Microwave extraction
	Mercury (Total)	C-TM-294 using direct Mercury analyser DMA-80
	Moisture	C-TM-001 using oven drying at 102°C
	Mono and Disaccharides Total Sugars Glucose Fructose Lactose Sucrose Maltose	C-TM-004 using HPLC
	Nitrogen/crude protein	C-TM-189 using DUMAS Combustion
	Phosphorus	C-TM-214 by ICP-OES - Extraction procedure C-TM 213
Vitamin Fortified Foods: including cereal based foods, Milk Powders, Bread Products, Yeast Extract, Juices and Fruit Drinks	Folic Acid	C-TM-287 by LC-MS/MS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
	Riboflavin	C-TM-055 by HPLC with detection by fluorescence
	Vitamin B_6	C-TM-315 by LC MS/MS
	Vitamin A	C-TM-021 by HPLC
	Vitamin D_2 and D_3	C-TM-273 by HPLC
	Vitamin E	C-TM-056 by HPLC with detection by fluorescence
(excluding Meat, Liver and Cheese)	Vitamin B_{12}	C-TM-285 by LC-MS/MS
FOOD and FOOD PRODUCTS - unspecified	Acrylamide	C-TM-207 using selective bromination and GC-MS/MS
	Capsaicin, Norhydrocapsaicin, Dihydrocapsaicin, Scoville Heat Unit	C-TM-098 by HPLC with detection by fluorescence
	2- and 3-chloro-1,2-propanediol (2 - MCPD & 3 - MCPD) 1,3 -dichloropropan-2-ol (1,3-DCP) 2,3 - dichloropropan-1-ol (2,3-DCP)	C-TM-069 using GC-MS
	Fatty Acid Esters of: 2-chloropropane-1,2-diol (2-MCPD-E) 3-chloropropane-1,2-diol (3-MCPD-E) Oxiran-2-ylmethanol (Gly-E)	C-TM-297 using pressurised liquid extraction and GC-MS/MS
	Ethanol	C-TM-105 using GC with aqueous extraction
	Energy Available Carbohydrate Salt (from Sodium) Starch	C-SM-015 by calculation
	Fat - total	C-TM-267 using NMR
	Iodine	C-TM-312 by ICP-MS using hot block digestion

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
	Furans: 2-Methyl Furan 3-Methyl Furan 2-Ethyl Furan 2,5-Dimethyl Furan	C-TM-225 using headspace GC-MS
(excluding meat)	Melamine	C-TM-263 using LC-MS/MS
	Moisture content	C-TM-037 using oven drying following air/freeze drying
	Sugars: Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed ampherometric detection
	Vitamin C	C-TM-023 by HPLC with detection by fluorescence
	Niacin Nicotinamide Nicotinic acid	C-TM-265 by LC-MS-MS
	Thiamin	C-TM-054 by HPLC with detection by fluorescence
	Vitamin B_5 (Pantothenic Acid)	C-TM-306 by LC-MS/MS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
(including sauces and preserves)	Titratable acidity	C-TM-115 using titration
(including sauces and preserves)	Organic Acids (Citric, Malic,Tartaric, Isocitric)	C-TM-220 by IC/HPLC with detection by conductivity
(including sauces and preserves)	Preservative acids (Acetic and Propionic)	C-TM-266 by ion chromatography
(including sauces and preserves)	pH	C-TM-100 using pH meter and reference to manufacturers' instructions
(including sauces and preserves)	Sorbic and Benzoic Acids	C-TM-043 using GC
(including sauces and preserves)	Sulphur dioxide	C-TM-240 by distillation and ion chromatography
FRUITS AND VEGETABLES	Tin	C-TM-102 by ICP-OES
MEAT PRODUCTS	Estimation of Meat Content	C-TM-211 By calculation based on Stubbs & Moore using accredited values for protein, fat, moisture and ash
SOFT DRINKS, FRUIT JUICES, CONCENTRATES, PUREES, JAMS, SUGAR SYRUPS AND SAUCES	Brix	C-TM-094 by refractometer
SUGAR SYRUPS and HIGH WATER CONTENT PRODUCTS	Moisture	C-TM-035 using Vacuum oven drying
SWEETENER POWDERS, SUGAR/SWEETENER BLENDS and SOFT DRINKS	Rebaudioside A Stevioside	C-TM-280 by HPLC with UV detection
	Sucralose	C-TM-305 using Ion-Exchange Liquid Chromatography

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	<u>Allergens</u>	
	Almonds	C-TM-234 using Ridascreen FAST Almond ELISA kit
	Gluten	C-TM-210 using Ridascreen Gliadin ELISA kit
	Soya Protein	C-TM-154 using ELISA Systems Soya Protein ELISA kit
	<u>Mycotoxins</u>	Documented In-House Method
COFFEE and COCOA PRODUCTS	Ochratoxin A	BA-TM-24 using HPLC with detection by fluorescence
FRUIT JUICE and FRUIT PRODUCTS	*Alternaria* toxins	BA-TM-30 using HPLC-UV
FUNGAL BIOMASS PRODUCTION	Fusarins	BA-TM-28 using HPLC-MS
	Trichothecenes in Fungal Biomass: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-01 using GC/MS
MILK and MILK PRODUCTS	Aflatoxin M_1	BA-TM-25 using HPLC with detection by fluorescence
OILS and FATS	Aflatoxin B_1 B_2 G_1 G_2 Ochratoxin A Zearalenone	BA-TM-14 using HPLC with detection by fluorescence

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
OILS and FATS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
	Mycotoxins (cont'd)	
	Trichothecenes: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-06 using GC-MS
POTATO PRODUCTS	Glycoalkaloids	BA-TM-20 using HPLC
SUGAR SYRUPS	Trichothecenes: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-05 using GC-MS
	Aflatoxin B_1 B_2 G_1 G_2 Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
FOOD, FOOD PRODUCTS and ANIMAL FEED - unspecified	Aflatoxin B_1 B_2 G_1 G_2 - general	BA-TM-10 using HPLC with detection by fluorescence
	Citrinin	BA-TM-19 using HPLC with detection by fluorescence
	Cyclopiazonic acid	BA-TM-29 using HPLC-UV
FOOD and FOOD PRODUCTS	Patulin	BA-TM-16 using HPLC-UV

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD, FOOD PRODUCTS and ANIMAL FEED – unspecified (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
	Mycotoxins (cont'd)	
	Ergot akaloids - Ergometrine (ergonovine), ergocryptine, ergotamine, ergosine, ergocristine, ergocornine, ergometrinine, ergocryptinine, ergotaminine, ergosinine, ergocristinine, and ergocorninine	BA-TM-33 using LC-MS/MS
	Fumonisins B_1 B_2 B_3	BA-TM-31 using LC-MS/MS
	Ochratoxin A	BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence
	Sterigmatocystin	BA-TM-27 using HPLC with detection by fluorescence
	Zearalenone	BA-TM-11 using HPLC with detection by fluorescence
FOODS, FOOD PRODUCTS and ANIMAL FEED - Low moisture samples only (Raw ingredients and finished product)	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-03 using GC-MS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
CEREALS, CEREAL-BASED PRODUCTS and ANIMAL FEEDS	Chemical Tests (cont'd)	Documented In-House Methods
	Mycotoxins (cont'd)	
	Aflatoxin B1,B2,G1,G2 Total Aflatoxin Deoxynivalenol Fumonisin B1,B2,B3 Total Fumonisin HT-2 toxin T-2 toxin Ochratoxin A Zearalenone	BA-TM-34 using immunoaffinity column clean up and LC-MS/MS
	Molecular Tests	
PASTA, COUS COUS, SEMOLINA	Detection and quantification of *Triticum aestivum* in *Triticum durum* (common wheat in durum wheat)	C-TM-264 using DNA extraction and real-time PCR
PROCESSED FOODS, including BURGER BUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
	Quantitative determination of Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize	C-TM-195 using real time PCR
FOOD and FOOD PRODUCTS – unspecified	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
	Qualitative determination of GM soya: Monsanto MON 40-3-2 (Roundup ready Soya) Bayer A2704-12, Bayer A5547-127, Monsanto MON 89788, Pioneer Hi Bred DP356043-5	C-TM-195 using real time PCR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Molecular Tests (cont'd)	Documented In-House Methods
	Qualitative determination of: GM maize Syngenta Bt176, Monsanto MON 810 Syngenta Bt11 Monsanto MON 88017 Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred TC 1507 Pioneer-Hi bred DAS 59122 AgrEvo CBH 351 Bayer T25 Syngenta Bt10 Syngenta MIR 604	C-TM-195 using real time PCR
	The quantitative detection of: GM soya Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred DP356043-5 Bayer A2704-12 Bayer A5547-127	C-TM-195 using real time PCR
	The quantitative detection of: GM maize Monsanto MON 88017 Syngenta Bt176, Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred DAS 59122 Syngenta MIR 604	C-TM-195 using real time PCR
UNPROCESSED FOODS	The qualitative detection of the following GM varieties:- Potato: BASFEH92-527-1 Rice varieties: Bayer LLRice 62 and unapproved Bt63	C-TM-195 using real time PCR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Molecular Tests (cont'd)	Documented In-House Methods
	Qualitative detection of meat species DNA: Beef, goat, horse, chicken, sheep, pig, turkey - Myostatin (meat marker DNA)	C-TM-283 using DNA extraction and real-time PCR
	Detection of DNA: Almond, pistachio, walnut, peanut, cashew, Brazil nut, hazelnut, pecan, sesame, macadamia nut, chestnut, coconut	C-TM-310 using DNA extraction and real-time PCR
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS	Analysis of Foreign Bodies	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations into the source of the suspected foreign body	F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Active Alkaline Phosphatase Enzyme	F-TM-24 using nitrophenol phosphate with visual determination of colour change
	α-Amylase	F-TM-32 using visual determination of colour change
	Bone	F-TM-05 using X-ray analysis, compound microscopy and staining
	Blood	F-TM-27 visual determination of colour change using staining
	Calcium Carbonate	F-TM-30 using X-ray analysis and physical attributes
	Cellulose	F-TM-15 using compound microscopy and staining
	Cell Wall Structures	F-TM-28 using compound microscopy and staining

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies (cont'd)	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations into the source of the suspected foreign body – (cont'd)	F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Ceramics	F-TM-25 using X-ray analysis and physical attributes
	Crystalline Sugar	F-TM-20 using X-ray analysis, Fourier transform infra-red spectroscopy (FTIR), compound microscopy and physical attributes
	Dental Amalgam	F-TM-17 using X-ray analysis and physical attributes
	Elastomers	F-TM-21 by X-ray analysis and physical attributes
	Fats and Oils	F-TM-06 using compound microscopy and staining
	Fibres	F-TM-04 using X-ray analysis and compound microscopy
	Fungal Hyphae and Spores	F-TM-31 using compound microscopy
	Glass (incl soda-lime glass)	F-TM-03 and F-TM-03a using X-ray analysis and physical attributes
	Lignin	F-TM-07 using compound microscopy and staining
	Metals	F-TM-22 using X-ray analysis and physical attributes
	Muscle Fibres	F-TM-14 using compound microscopy and staining
	Nail Clippings	F-TM-19 using Fourier transform infra-red spectroscopy (FTIR) and physical attributes

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies (cont'd)	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations into the source of the suspected foreign body – (cont'd)	F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Plastics	F-TM-18 using Fourier transform infra-red spectroscopy (FTIR)
	Protein	F-TM-09 using compound microscopy and staining
	Rodent Droppings	F-TM-10 using compound microscopy and physical attributes
	Salt	F-TM-11 using X-ray analysis and physical attributes
	Silica and Silicate Minerals	F-TM-08 using X-ray analysis and physical attributes
	Starch	F-TM-12 using compound microscopy and staining
	Struvite	F-TM-16 using X-ray analysis and physical attributes
	Stone Cells	F-TM-23 using compound microscopy and staining
	Tooth	F-TM-26 using X-ray analysis and physical attributes
	Wood	F-TM-13 using compound microscopy, staining and physical attributes
END		