Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

1569

Accredited to ISO/IEC 17025:2017

Weetabix Limited

Issue No: 065 **Issue date:** 04 August 2026

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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
FOODS	Chemical Tests	Documented In-House Procedures:
Breakfast cereals	Acrylamide	A142 using LC MS/MS
Cereals, cereal products, raw materials and component ingredients, including breakfast cereals and cereal bars - where relevant specific scope of matrices is defined in individual methods (unless specified)	Asparagine	A143 using LC-MS/MS
	Moisture	A043 using air oven at 101°C for 5h or 130°C for 2h
Wheat grain-based raw materials	Mycotoxins: Deoxynivalenol (DON) Zearalenone (ZON) T-2 toxin (T2) HT-2 toxin (HT2)	A145 using LC-MS/MS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS (cont'd)	Microbiological Tests	Documented In-House Procedures:
	Enumeration of:	
	Bacillus cereus (presumptive)	M016 using surface enumeration on Bacillus cereus selective agar (MYP/PREP formulation), incubated at 37 ˚C for 24 hr
	Enterobacteriaceae (presumptive)	M015 using surface enumeration on followed by overlayer and VRBGA media incubated at 37 ˚C
	*Escherichia coli (*β Glucuronidase Positive)	M018 using surface enumeration on TBX agar with pre-incubation at 30°C followed by incubation at 44°C
	Faecal Streptococci (presumptive)	M014 using surface enumeration on KAA media or KFS agar for oats and oat containing products incubated at 37 ˚C
	Listeria monocytogenes	M037 using enrichment in Buffered Peptone water, selective plating on RAPID'L.mono agar and biochemical confirmation
	Mesophilic aerobic plate count	M003 using Surface enumeration on PCA with added TTC incubated for 48 hrs at 30 ˚C
	Yeasts and Moulds	M010 using surface enumeration on OGYE media
	Detection of:	
	Listeria monocytogenes	M037 using enrichment in demi-Fraser broth, selective plating on RAPID'L.mono agar and biochemical confirmation
WATER (process water)	Enumeration of:	
	Total Viable Count at 22°C and 37°C	MO13 Enumeration of Colony Count using Yeast Extract Agar by Pour Plate

UKAS TESTING **1569** **Accredited to** **ISO/IEC 17025:2017**	**Schedule of Accreditation** **issued by** **United Kingdom Accreditation Service** 2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK **Weetabix Limited** **Issue No:** 065 **Issue date:** 04 August 2026
Testing performed at main address only	

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS Cereals, cereal products, raw materials and component ingredients, including breakfast cereals and cereal bars - where relevant specific scope of matrices is defined in individual methods	<u>Molecular Biology Tests:</u> *Salmonella* species DNA (and confirmation of isolated colonies)	Documented In-House Procedures: M042 by Real-time PCR (Applied Biosystems QuantStudio 5 Thermocycler) using the Thermo Scientific SureTech Salmonella species PCR Assay. M043 Cultural confirmation of isolated colonies using Chromogenic media and Latex Agglutination kit, Polyvalent “O” and “H” Antisera and Microbact 24E GNB Kit
ENVIRONMENTAL SWABS	*Salmonella* species DNA (and confirmation of isolated colonies)	M042 by Real-time PCR (Applied Biosystems QuantStudio 5 Thermocycler) using the Thermo Scientific SureTech Salmonella species PCR Assay. M043 Cultural confirmation of isolated colonies using Chromogenic media and Latex Agglutination kit, Polyvalent “O” and “H” Antisera and Microbact 24E GNB Kit
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