Schedule of Accreditation

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United Kingdom Accreditation Service

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

1625 **Accredited to ISO/IEC 17025:2017**	**MS Laboratories Ltd** **Issue No:** 050 **Issue date:** 20 December 2024	
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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 AND FOOD PRODUCTS	<u>Chemical Tests</u>	Documented In-House Methods:
	Ash	CTM-03 based on BS 4401:Part 1:1998 ISO 936:1998
	Calculated values – Total Carbohydrate Available Carbohydrates Added water Energy values Lean meat Apparent total meat	CTM-07 by calculation using analytical data
	Dietary Fibre	CTM-11 based on AOAC 991.43
	Total Fat	CTM-06 In house method using acid hydrolysis and solvent extraction
	Fatty acid profile: Saturated Monounsaturated Polyunsaturated Trans fatty acids	CTM-12 by GC/FID
	Moisture	CTM-02 by direct drying based on BS ISO 1442:2023
	Nitrogen/Protein	CTM-09 by DUMAS
	Salt Content	CTM-04 from chloride determination based on Pearson's Composition and Analysis of Foods - 9th Edition 1991

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS (cont'd)	<u>Chemical Tests (cont'd)</u>	Documented In-House Methods:
	Sodium/Salt	CTM-10 using Flame Photometry
	Total Sugars: Glucose Galactose Fructose Sucrose Lactose Maltose	CTM-13 by HPLC with RI detection
	Water Activity (Aw)	CTM-08 using water activity meter
FOOD AND FOOD PRODUCTS	<u>Allergen Tests</u>	
	Quantitative Determination of Gluten	CTM-14 using R-Biopharm RIDASCREEN Gliadin test kit
FOOD, FOOD PRODUCTS AND SWABS	Quantitative Determination of Casein	CTM-15 using R-Biopharm RIDASCREEN FAST Casein test kit
	Quantitative Determination of β-lactoglobulin	CTM-16 using R-Biopharm RIDASCREEN FAST β-Lactoglobulin test kit
	Allergen Quantitative Determination/ Detection	Generic Procedure MSLM-01 to support the determination of additional allergens using commercial immunoassay (ELISA) kits and flexible scope process
ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>	Documented In-House Methods:
	Enumeration:	
	Presumptive Coliforms	MTM-04 based on BS ISO 4832:2006
	Presumptive Enterobacteriaceae	MTM-10 based on BS ISO 21528-2:2017

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ENVIRONMENTAL SWABS (cont'd)	Microbiological Tests (cont'd)	Documented In-House Methods:
	Enumeration:	
	Escherichia coli (ß-glucuronidase-positive)	MTM-18 based on BS ISO 16649-2:2001
	Coagulase positive Staphylococci, including *Staphylococcus aureus*	MTM-03 based on BS EN ISO 6888-1:2021 + Amd 1:2023 Confirmation by Staphylase and coagulase tests
	Total Aerobic Colony Count	MTM-08 In-House Method using PCA pour plate incubated at 30oC for 48h
	Yeasts and Moulds	MTM-26 based on BS ISO 21527-1:2008
	Detection:	
	Listeria monocytogenes and *Listeria* spp	1) MTM-09 based on BS EN ISO 11290-1:2017 confirmation by biochemical tests or VITEK2 2) MTM-29 by VIDAS UP confirmation by biochemical tests or VITEK2 3) MTM-38 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by biochemical tests or VITEK2
	Salmonella spp	1) MTM-01 based on BS EN ISO 6579-1:2017+A1 2020 confirmation by biochemical tests and serology or VITEK2 2) MTM-28 by VIDAS UP confirmation by biochemical tests and serology or VITEK2

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings and Dairy products, unless specified	<u>Microbiological Tests</u>	Documented In-House Methods: (In accordance with ISO-6887 Parts 1-5 special preparation stages as required)
	Enumeration:	
	Presumptive *Bacillus cereus*	MTM-37 based on BS EN ISO 7932:2004 +A1 2020
	Presumptive *Clostridium perfringens*	MTM-06 based on BS EN ISO 15213-2:2023
	Presumptive Coliforms	MTM-04 based on BS ISO 4832:2006
	Presumptive Enterobacteriaceae	MTM-10 based on BS ISO 21528-2:2017
	Presumptive Enterococci	MTM-11 based on BS 4285: Section 3.11:1985
	Escherichia coli (ß-glucuronidase-positive)	MTM-18 based on BS ISO 16649-2:2001
	Presumptive Lactic Acid Bacteria	MTM-22 based on BS ISO 15214:1998
	Listeria monocytogenes and *Listeria* spp	MTM-21 based on BS EN ISO 11290-2:2017
	Presumptive *Pseudomonas* spp	MTM-23 based on BS EN ISO 13720:2010
	Coagulase positive Staphylococci, including *Staphylococcus aureus*	MTM-03 based on BS EN ISO 6888-1:2021 + Amd 1:2023 Confirmation by Staphylase and coagulase tests
	Total Aerobic Colony Count	MTM-08 based on BS EN ISO 4833-1: 2013+AMD 1:2022 (30˚C / 72 h)
	Total Aerobic Colony Count	MTM-08 In-House Method using PCA pour plate incubated at 30˚C for 48h

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS (cont'd) Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings and Dairy products, unless specified	Microbiological Tests (cont'd) Enumeration:(cont'd) Yeasts and Moulds	Documented In-House Methods: (In accordance with ISO-6887 Parts 1-5 special preparation stages as required) (cont'd) MTM-31 based on AOAC Official Method 2014.05 using 3M Rapid Yeast and Mould Petrifilm – Client Specified
Food products with water activity >0.95	Yeasts and Moulds	MTM-26 based on BS ISO 21527-1:2008
Food products with water activity ≤0.95	Yeasts and Moulds	MTM-27 based on BS ISO 21527-2:2008
	Detection:	
	Escherichia coli	MTM-14 based on BS ISO 7251:2005 + Amd 1:2023
	Escherichia coli O157	MTM-30 by VIDAS UP
	Listeria monocytogenes and *Listeria* spp	1) MTM-09 based on BS EN ISO 11290-1:2017 confirmation by biochemical tests or VITEK2 2) MTM-38 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by biochemical tests or VITEK2

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS (cont'd) Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings and Dairy products, unless specified	<u>Microbiological Tests (cont'd)</u> Detection:(cont'd) *Salmonella* spp	Documented In-House Methods: (In accordance with ISO-6887 Parts 1-5 special preparation stages as required) (cont'd) 1) MTM-01 based on BS EN ISO 6579-1:2017 +A1:2020 confirmation by biochemical tests and serology or VITEK2 2) MTM-28 by VIDAS UP confirmation by biochemical tests and serology or VITEK2
Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings Dairy products, and environmental swabs		3) MTM-40 using BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Oxoid Latex kit and VITEK 2 (MTM-32)
Ready to Eat Products including Cooked Meats	*Listeria monocytogenes* and *Listeria* spp	MTM-29 by VIDAS UP, confirmation by biochemical tests or VITEK2
WATERS	<u>Microbiological Tests</u> Detection:	Documented In-House Methods:
Drinking water and recreational waters (man-made)	Coliforms and ß-glucuronidase-positive *Escherichia coli*	MTM-16 using IDEXX Colilert system
	Enumeration:	
Drinking water	Total Aerobic Colony Count at 22 ˚C and 37 ˚C	MTM-15 based on The Microbiology of Drinking Water Part 7 2020
Recreational waters (man-made)	Total Aerobic Colony Count	MTM-15 using YEA pour plate incubated at 37ºC for 24h

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
WATERS (cont'd)	Microbiological Tests (cont'd)	Documented In-House Methods:
Drinking water, Recreational waters (man-made)	Presumptive *Clostridium perfringens*	MTM-35 based on The Microbiology of Drinking Water Part 6 2021
Drinking water	Presumptive Enterococci	MTM-36 based on The Microbiology of Drinking Water Part 5 2012
Drinking water, Recreational waters (man-made)	Presumptive *Pseudomonas aeruginosa*	MTM-34 based on The Microbiology of Drinking Water Part 8 2015
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