


# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p><b>UKAS</b> TESTING</p> <p>1763</p> <p>Accredited to <b>ISO/IEC 17025:2017</b></p>	<p><b>Precision Analysis (North West) Ltd</b></p> <p>Issue No: 061    Issue date: 27 October 2025</p>	
	<p>Unit 3A Olympic Way Sefton Business Park Aintree Merseyside L30 1RD</p>	<p>Contact: Rob Fox Tel: +44 (0)151 525 3334 Fax: +44 (0)151 525 2223 E-Mail: rob.fox@tentamus.com</p>
<p><b>Testing performed at the above address only</b></p>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS - General unless otherwise specified	<u>Chemical Tests</u>	Documented In-house Methods:
	Ash	C/03 based on AOAC, 15th Edition
	Carbohydrate, Total and Available by difference	C/22 by calculation
	Chloride and Salt by calculation based on chloride value	C/15 Mohr's method
	Energy Value by Calculation	C/14 based on EC 1169-2011
	Fat, total	C/11 (Werner Schmidt) based on BS 4401:Part 4:1970 (Method B)
	Dietary Fibre	C/18 AOAC 985.29 method
	Moisture	C/01 based on AOAC, 15th Edition
	Nitrogen and Crude Protein	C/04 by Kjeldahl based on BS 4401:Part 2:1980
	pH	C/08 using pH meter
Meat and Meat products	Sodium and Salt by calculation based on Na value	C/17 using Flame photometry
	Total Sugars –(calculated from fructose, glucose, sucrose, maltose, lactose)	C/20 using HPLC
Meat and Meat products	Meat content, apparent	C/13 by Stubbs and Moore calculation



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ENVIRONMENTAL SAMPLES Swabs	<u>Microbiological Tests</u>  Detection:  <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed  <i>Salmonella</i> spp, confirmed  <i>Vibrio</i> spp, confirmed	Documented In-house Methods:  A2/36 using SOLUS ELISA (24 hour secondary enrichment.) Confirmation using BioMerieux API Listeria kit  A2/35 using Solus ELISA, Confirmation using API 20E  A2/32 based on BS EN ISO 21872-1:2017+A1:2023 with confirmation by API 20E
FOOD and FOOD PRODUCTS - General unless otherwise specified	Detection:  <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed  <i>Salmonella</i> spp, confirmed	A2/36 using SOLUS ELISA (24 hour secondary enrichment) Confirmation using BioMerieux API Listeria kit  A2/35 using Solus ELISA, Confirmation using BioMerieux API 20E
Herbs and spices, cocoa powder and sauces	<i>Escherichia coli</i> β-Glucuronidase Positive	A2/34 based on ISO 16649-3:2015
Dairy Powders	Enterobacteriaceae, confirmed	A2/38 Based on BS EN ISO 21528-1:2017
Dairy Powders	Coagulase Positive Staphylococci (including <i>Staphylococcus aureus</i> )	A2/39 Based on BS EN ISO 6888-3:2003 with confirmation using Oxoid Staphylect plus Latex kit or Pro-Lab Diagnostics Staph Latex kit
Seafood	<i>Vibrio</i> spp, confirmed	A2/32 based on BS EN ISO 21872-1:2017+A1:2023 with confirmation by API 20E



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FOOD and FOOD PRODUCTS - General unless otherwise specified	<u>Microbiological Testing (cont'd)</u>  Enumeration:  <i>Bacillus cereus</i> , presumptive  Coliforms, presumptive  <i>Clostridium perfringens</i> , confirmed  Enterobacteriaceae, presumptive  Enterococci (faecal streptococci)  <i>Escherichia coli</i> $\beta$ -Glucuronidase Positive  <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed  Coagulase positive Staphylococci, confirmed  Total aerobic colony count at 30 °C  Moulds and Yeasts	Documented In-house methods:  A2/01 based on BS EN 7932:2004+A1:2020  A2/06 based on BS ISO 4832:2006  A2/04 based on BS EN ISO 15213-2:2023 with in-house confirmation using BioMerieux API rapid ID 32 A  A2/21 based on BS EN ISO 21528-2:2017  A2/08 based on BS 4285-3.11:1985  A2/05 based on BS ISO 16649-2:2001  A2/33 based on BS EN ISO 11290-2:2017 Confirmation using BioMerieux API Listeria kit  A2/07 based on BS EN ISO 6888-1:2021 Confirmation using Oxoid Staphylect plus kit or Pro-Lab Diagnostics Staph Latex kit  A2/15 based on BS EN ISO 4833-1:2013/Amd 1:2022  A2/13 using DRBCA



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WATERS	<u>Microbiological Tests (cont'd)</u>	Documented In-house Methods:
Drinking, Process including cooling, Surface, Recreational - manmade	Coliforms, presumptive and confirmed	A3/01 based on Microbiology of Drinking Water 2016 part 4A
	<i>Escherichia coli</i> , presumptive and confirmed	A3/01 based on Microbiology of Drinking Water 2016 part 4A
	Total aerobic colony count at 22 °C and at 37 °C	A3/06 based on Microbiology of Drinking Water 2020 part 7
	<i>Legionella</i> spp, Including identification of <i>Legionella pneumophila</i> serogroups 1, 2-14 and <i>Legionella</i> species	A3/05 – in-house method using membrane filtration and GVPC agar and confirmation using Oxoid <i>Legionella</i> latex kit
Drinking, Recreational - manmade	Enumeration:	
	<i>Pseudomonas aeruginosa</i>	A3/08 based on Microbiology of Drinking Water 2015, part 8
	<i>Pseudomonas</i> species, presumptive	A3/08 Documented In-House method using membrane filtration and CFC agar at 25 °C
Ground, Surface, Drinking, Recreational (manmade and natural)	Enterococci	A3/03 based on Microbiology of Drinking Water 2012, part 5 and Microbiology of Recreational and Environmental Water 2015, part 4
Endoscope Washer-Disinfectant Rinse Waters	Total Aerobic Colony Count	A3-14 using membrane filtration on TSA with incubation at 30 °C for 5 days based on HTM 01-06 Part E 2016

END