Schedule of Accreditation

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United Kingdom Accreditation Service

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

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Accredited to ISO/IEC 17025:2017

ifp-labs UK South Yorkshire Limited

Issue No: 045 **Issue date:** 16 October 2026

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Testing performed by the Organisation at the locations specified

Locations covered by the organisation and their relevant activities

Laboratory locations:

Location details		Activity	Location code
Address: 4 Hexthorpe Road Doncaster South Yorkshire DN4 0AE	**Local contact:** Lewis Geirnaert	Microbiology	A
Address: Offices 1 – 4 Reeds Business Park Balby Carr Bank Doncaster DN4 8DP	**Local contact:** Lewis Geirnaert	Chemistry	B

DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD and FOOD PRODUCTS	Chemical Tests	Documented in-house methods identified by method number	
	Ash	A3 by incineration in a muffle furnace at 510 °C	B
	Chloride (Salt by calculation)	A11 using Corning Chloride Meter	B
	Fat (Total)	A35 using NMR fat analyser	B
	Moisture	A2 using drying oven at 103 °C	B
	Nitrogen Crude Protein	A24 by Dumas method using Elementar Rapid MAX N Exceed	B
	Sodium (Salt by calculation)	A16 by dry ashing at 500°C and flame photometry	B
	Total Dietary Fibre	A17 using AOAC procedure 985.29	B
	Acidity	A10 by titration	B
	pH	A9 using pH electrode	B
	Total Sugars	A22 by HPLC with RI detection.	B
	Calculated Values		
	Added Water Apparent Total Meat, Apparent Fat Free Meat Apparent Total EU Meat Content Excess Connective Tissue, Excess Fat	A8	B
	Carbohydrate by Difference (Total or Available)	A20	B
	Energy Value (as Kcals and KJ)	A20	B

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FATS and OIL EXTRACTED FROM FOODSTUFFS	Chemical Tests	Documented in-house methods identified by method number	
	Free fatty acid & Peroxide values	A18 based on BS EN ISO 660:2020 and BS EN ISO 3960:2017	B
	Fatty Acid Profile: Saturate, mono & poly-unsaturated fats	A19 by derivatisation and GC analysis	B
MEAT and MEAT PRODUCTS	Hydroxyproline (Collagen and connective tissue by calculation)	A21 based on AOAC official method 990.26 (1993)	B
RAW and COOKED FOODS, EXCLUDING DRIED ONION, LEEKS & CABBAGE	Sulphites (as sulphur dioxide)	A23 based on AOAC official method 990.28	B
ENVIRONMENTAL SWABS	Microbiological Tests Enumeration of:	Documented in-house methods identified by method number	
	Bacillus cereus (presumptive)	M8 based on BS EN ISO 7932:2004+A1:2020	A
	Clostridium perfringens (confirmed)	M9 based on BS EN ISO 15213-2:2023 with confirmation using Lactose Gelatine Motility Nitrate medium	A
	Coliforms (presumptive)	M2 based on BS ISO 4832:2006 at 37°C	A
	Enterobacteriaceae (presumptive)	M10 based on BS ISO 21528-2:2017	A
	Escherichia coli (β-glucuronidase positive)	M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar	A
	Faecal streptococci (presumptive)	M13 based on BS 4285-3-11:1985	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ENVIRONMENTAL SWABS (cont'd)	Microbiological Tests (cont'd)	Documented in-house methods identified by method number	
	Enumeration of: (cont'd)		
	Lactic Acid Bacteria (presumptive)	M25 based on BS ISO 15214:1998	A
	Listeria spp, including *Listeria monocytogenes* and species identification	M24 based on BS EN ISO 11290-2:2017 with biochemical confirmation using Microbact 12L	A
	Pseudomonas spp (presumptive)	M11 based on ISO13720:2010	A
	Coagulase positive staphylococci including *Staphylococcus aureus*	M4 based on BS EN ISO 6888-1:2021+A1:2023 with confirmation by Oxoid Staphytect latex agglutination	A
	Total Viable Count at 30°C (aerobic)	M1 using pour plate agar with incubation at 30°C for 48h	A
	Yeasts	M7 using Rose Bengal Chloramphenicol Agar at 25°C	A
	Moulds	M7 using Rose Bengal Chloramphenicol Agar at 25°C	A
	Detection of:		
	Thermotolerant *Campylobacter* spp (confirmed)	M12 using selective enrichment culture and selective medium with confirmation by oxidase, microaerophilic growth and gram stain .	A
	Escherichia coli (confirmed)	M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
ENVIRONMENTAL SWABS (cont'd)	Microbiological Tests (cont'd)	Documented in-house methods identified by method number	
	Detection of: (cont'd)		
	Listeria spp, including *Listeria monocytogenes* and species identification	M23 based on BS EN ISO 11290-1:2017 with biochemical confirmation using Microbact 12L	A
		M30 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by Microbact 12L	A
	Salmonella spp	M22 based on BS EN ISO 6579-1:2017+A1:2020	A
		M31 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Biomerieux API 20E and serological tests	A
FOOD AND FOOD PRODUCTS	Microbiological Tests	Documented in-house methods identified by method number	
	Enumeration of:		
	Bacillus cereus (presumptive)	M8 based on BS EN ISO 7932:2004+A1:2020	A
	Clostridium perfringens (confirmed)	M9 based on based on BS EN ISO 15213-2:2023 with confirmation using Lactose Gelatine Motility Nitrate medium	A
	Coliforms (presumptive)	M2 based on BS ISO 4832:2006 at 37°C	A
	Enterobacteriaceae (presumptive)	M10 based on BS ISO 21528-2:2017	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD AND FOOD PRODUCTS (Cont'd)	Microbiological Tests (cont'd)	Documented in-house methods identified by method number	
	Enumeration of: (cont'd)		
	Escherichia coli (β-glucuronidase positive)	M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar	A
	Faecal streptococci (presumptive)	M13 based on BS 4285-3-11:1985	A
	Lactic Acid Bacteria (presumptive)	M25 based on BS ISO 15214:1998	A
	Listeria spp, including *Listeria monocytogenes* and species identification	M24 based on BS EN ISO 11290-2:2017 with biochemical confirmation using Microbact 12L	A
	Pseudomonas spp (presumptive)	M11 based on ISO13720:2010	A
	Coagulase positive staphylococci including *Staphylococcus aureus*	M4 based on BS EN ISO 6888-1:2021+A1:2023 with confirmation by Oxoid Staphytect latex agglutination	A
	Total Viable Count at 30°C (aerobic)	M1 using pour plate agar with incubation at 30°C for 48h	A
	Yeasts	M7 using Rose Bengal Chloramphenicol Agar at 25°C	A
	Moulds	M7 using Rose Bengal Chloramphenicol Agar at 25°C	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD AND FOOD PRODUCTS (Cont'd)	Microbiological Tests (cont'd)	Documented in-house methods identified by method number	
	Detection of:		
	Thermotolerant *Campylobacter* spp (confirmed)	M12 using selective enrichment culture and selective medium with confirmation by oxidase, microaerophilic growth and gram stain	A
	Escherichia coli (confirmed)	M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test	A
	Listeria spp, including *Listeria monocytogenes* and species identification	M23 based on BS EN ISO 11290-1:2017 with biochemical confirmation using Microbact 12L	A
		M30 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by Microbact 12L	A
	Salmonella spp	M22 based on BS EN ISO 6579-1:2017+A1:2020	A
		M31 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Biomerieux API 20E and serological tests	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
DRINKING WATER, PROCESS, SURFACE and WASTE WATERS	<u>Microbiological Tests</u> Enumeration of:	Documented in-house methods identified by method number	
	Colony Count at 22°C and 37°C	W4 based on BS EN ISO 6222:1999	A
	Sulphite reducing Clostridia (presumptive)	W2 based on The Microbiology of Drinking Water Part 6, 2021	A
	Coliforms (presumptive) and E. *coli* (confirmed)	W1 based on BS EN ISO 9308-1:2014+A1:2017 using membrane filtration	A
	Enterococci (presumptive)	W3 based on BS EN ISO 7899-2:2000 using membrane filtration	A
END			