

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

|  |   |   |
|--|---|---|
| <br><b>Accredited to<br/>ISO/IEC 17025:2017</b> | <b>FoodTest Laboratories Ltd</b>                                      |   |
|  | <b>Issue No: 041   Issue date: 12 September 2024</b>                  |   |
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| <b>Testing performed at the above address only</b>   |   |   |

### 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 identified by method number |
|                           | Ash   | A3 by incineration in a muffle furnace at 510 °C        |
|                           | Chloride<br>(Salt by calculation)                     | A11 using Corning Chloride Meter                        |
|                           | Fat (Total)   | A35 using NMR fat analyser                              |
|                           | Moisture  | A2 using drying oven at 103 °C                          |
|                           | Nitrogen<br>Crude Protein    ]                        | A24 by Dumas method using Elementar Rapid MAX N Exceed  |
|                           | Sodium<br>(Salt by calculation)                       | A16 by dry ashing at 500°C and flame photometry         |
|                           | Total Dietary Fibre                                   | A17 using AOAC procedure 985.29                         |
|                           | Acidity   | A10 by titration  |
|                           | pH  | A9 using pH electrode                                   |
|                           | Total Sugars  | A22 by HPLC with RI detection.                          |



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| FOOD and FOOD PRODUCTS (cont'd)                              | <u>Chemical Tests</u> (cont'd)<br><u>Calculated Values</u><br>Added Water<br>Apparent Total Meat, Apparent Fat<br>Free Meat<br>Apparent Total EU Meat Content<br>Excess Connective Tissue, Excess Fat<br><br>Carbohydrate by Difference (Total or Available)<br><br>Energy Value (as Kcals and KJ) | Documented in-house methods identified by method number<br><br>A8<br><br><br><br><br>A20<br><br>A20  |
| FATS and OIL EXTRACTED FROM FOODSTUFFS                       | <u>Chemical Tests</u><br><br>Free fatty acid & Peroxide values<br><br>Fatty Acid Profile:<br>Saturate, mono & poly-unsaturated fats  | Documented in-house methods identified by method number<br><br>A18 based on BS EN ISO 660:2020 and BS EN ISO 3960:2017<br><br>A19 by derivitisation and GC analysis                                      |
| MEAT and MEAT PRODUCTS                                       | Hydroxyproline<br>(Collagen and connective tissue by calculation)  | A21 based on AOAC official method 990.26 (1993)  |
| RAW and COOKED FOODS, EXCLUDING DRIED ONION, LEEKS & CABBAGE | Sulphites (as sulphur dioxide)   | A23 based on AOAC official method 990.28   |
| ENVIRONMENTAL SWABS  | <u>Microbiological Tests</u><br><br>Enumeration of:<br><br><i>Bacillus cereus</i> (presumptive)<br><br><i>Clostridium perfringens</i> (confirmed)<br><br>Coliforms (presumptive)   | Documented in-house methods identified by method number<br><br>M8 based on<br>BS EN ISO 7932:2004+A1:2020<br><br>M9 based on based on<br>BS EN ISO 7937:2004<br><br>M2 based on BS ISO 4832:2006 at 37°C |



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| ENVIRONMENTAL SWABS (cont'd) | <u>Microbiological Tests (cont'd)</u><br><br>Enumeration of: (cont'd)<br><br>Enterobacteriaceae (presumptive)<br><br><i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)<br><br>Faecal streptococci (presumptive)<br><br>Lactic Acid Bacteria (presumptive)<br><br><i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification<br><br><i>Pseudomonas</i> spp (presumptive)<br><br>Coagulase positive staphylococci including <i>Staphylococcus aureus</i><br><br>Total Viable Count at 30°C (aerobic)<br><br>Yeasts<br><br>Moulds<br><br>Detection of:<br><br>Thermotolerant <i>Campylobacter</i> spp (confirmed)<br><br><i>Escherichia coli</i> (confirmed) | Documented in-house methods identified by method number<br><br>M10 based on BS ISO 21528-2:2017<br><br>M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar<br><br>M13 based on BS 4285-3-11:1985<br><br>M25 based on BS ISO 15214:1998<br><br>M24 based on BS EN ISO 11290-2:2017 with biochemical confirmation using Microbact 12L<br><br>M11 based on ISO13720:2010<br><br>M4 based on BS EN ISO 6888-1:2021 with confirmation by Oxoid Staphytect latex agglutination<br><br>M1 using pour plate agar with incubation at 30°C for 48h<br><br>M7 using Rose Bengal Chloramphenicol Agar at 25°C<br><br>M7 using Rose Bengal Chloramphenicol Agar at 25°C<br><br>M12 using selective enrichment culture and selective medium with confirmation by oxidase, microaerophilic growth and gram stain .<br><br>M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test |



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| ENVIRONMENTAL SWABS<br>(cont'd) | <u>Microbiological Tests</u> (cont'd)<br><br>Detection of: (cont'd)<br><br><i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification<br><br><i>Salmonella</i> spp   | Documented in-house methods identified by method number<br><br>1) M23 based on BS EN ISO 11290-1:2017 with biochemical confirmation using Microbact 12L<br><br>2) M30 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by Microbact 12L<br><br>1) M22 based on BS EN ISO 6579-1:2017+A1:2020<br><br>2) M31 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Biomerieux API 20E and serological tests |
| FOOD AND FOOD PRODUCTS          | <u>Microbiological Tests</u><br><br>Enumeration of:<br><br><i>Bacillus cereus</i> (presumptive)<br><br><i>Clostridium perfringens</i> (confirmed)<br><br>Coliforms (presumptive)<br><br>Enterobacteriaceae (presumptive)<br><br><i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)<br><br>Faecal streptococci (presumptive)<br><br>Lactic Acid Bacteria (presumptive) | Documented in-house methods identified by method number<br><br>M8 based on BS EN ISO 7932:2004+A1:2020<br><br>M9 based on based on BS EN ISO 7937:2004<br><br>M2 based on BS ISO 4832:2006 at 37°C<br><br>M10 based on BS ISO 21528-2:2017<br><br>M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar<br><br>M13 based on BS 4285-3-11:1985<br><br>M25 based on BS ISO 15214:1998  |



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| FOOD AND FOOD PRODUCTS (Cont'd) | <u>Microbiological Tests (cont'd)</u><br><br>Enumeration of: (cont'd)<br><br><i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification<br><br><i>Pseudomonas</i> spp (presumptive)<br><br>Coagulase positive staphylococci including <i>Staphylococcus aureus</i><br><br>Total Viable Count at 30°C (aerobic)<br><br>Yeasts<br><br>Moulds<br><br>Detection of:<br><br>Thermotolerant <i>Campylobacter</i> spp (confirmed)<br><br><i>Escherichia coli</i> (confirmed)<br><br><i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification | Documented in-house methods identified by method number<br><br>M24 based on BS EN ISO 11290-2:2017 with biochemical confirmation using Microbact 12L<br><br>M11 based on ISO13720:2010<br><br>M4 based on BS EN ISO 6888-1:2021 with confirmation by Oxoid Staphylect latex agglutination<br><br>M1 using pour plate agar with incubation at 30°C for 48h<br><br>M7 using Rose Bengal Chloramphenicol Agar at 25°C<br><br>M7 using Rose Bengal Chloramphenicol Agar at 25°C<br><br>M12 using selective enrichment culture and selective medium with confirmation by oxidase, microaerophilic growth and gram stain<br><br>M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test<br><br>1) M23 based on BS EN ISO 11290-1:2017 with biochemical confirmation using Microbact 12L<br><br>2) M30 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by Microbact 12L |



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| FOOD AND FOOD PRODUCTS (Cont'd)                   | <u>Microbiological Tests (cont'd)</u><br><br>Detection of: (cont'd)<br><br><i>Salmonella</i> spp  | Documented in-house methods identified by method number<br><br>1) M22 based on BS EN ISO 6579-1:2017+A1:2020<br><br>2) M31 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Biomerieux API 20E and serological tests   |
| DRINKING WATER, PROCESS, SURFACE and WASTE WATERS | <u>Microbiological Tests</u><br><br>Enumeration of:<br><br>Colony Count at 22°C and 37°C<br><br>Sulphite reducing Clostridia (presumptive)<br><br>Coliforms (presumptive) and <i>E. coli</i> (confirmed)<br><br>Enterococci (presumptive) | Documented in-house methods identified by method number<br><br>W4 based on BS EN ISO 6222:1999<br><br>W2 based on The Microbiology of Drinking Water Part 6, 2021<br><br>W1 based on BS EN ISO 9308-1:2014+A1:2017 using membrane filtration<br><br>W3 based on BS EN 7899-2:2000 using membrane filtration |
| END   |   |   |