Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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Accredited to ISO/IEC 17025:2017

Eurofins Food Testing UK Limited, trading as Eurofins Express Micro Science

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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 22/4 Mill Road Industrial Estate Linlithgow Bridge Scotland EH49 7SF	**Local contact** Rachel Steele Tel: +44 (0)1506 845405 Fax: +44 (0)1506 845047 Email: rachel.steele@ftuki.eurofins.com	Microbiological Testing	A
Address 22-25 Mill Road Industrial Estate Linlithgow Bridge Scotland EH49 7SF	**Local contact** Francisca Navarro Fuentes Tel: +44 (0)1506 845405 Fax: +44 (0)1506 845047 Email: francisca.navarrofuentes@ftuki.eurofins.com	Chemical Testing	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 (unless specified)	Chemical Tests	Documented In-House Methods	
	Moisture	16.1.2 In-house method using oven drying	B
	Ash	16.1.1 in-house method	B
	Sodium	16.1.4 in-house method ashing followed by flame photometry	B
	Protein/ Nitrogen	16.1.8 based on Dumas method	B
	Total Dietary Fibre	16.1.10 based on AOAC 991.43	B
	Total sugars: Fructose, Galactose, Glucose Lactose, Maltose, Sucrose	16.1.9 by ion chromatography	B
	Fatty Acid Composition - Saturates - Mono-unsaturates - Poly-unsaturates - Trans fatty acids - Omeg-3 acids - Omega-6 acids	16.1.11 by GC-FID	B
Fish: raw and cooked fish, prepared fish products and derived products thereof	- C18:3n3 Alpha-Linolenic Acid (ALA) - C18:4n3 Octadecatetraenoic acid - C20:5n3 cis5, 8, 11, 14, 17-Eicosapentenoic acid (EPA) - C22 :5n3 Docosapentaenoic (DPA) - C22 :6n3 Docasahexaenoic (DHA)	16.1.11 by GC-FID	B
	Moisture Total Fat	16.1.6. Microwave drying and fat by Nuclear Magnetic Resonance using CEM Smart System Microwave	B

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD and FOOD PRODUCTS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods	
	Sulphur Dioxide	P8.2.64 Distillation with iodometric back titration	B
	Water Activity	P8.2.66 by water activity meter	B
Foodstuffs and Liquids	pH	P8.2.67 by pH meter	B
Meat and Meat products	Hydroxyproline	P8.2.62 Microwave hydrolysis with colorimetric determination	
	Calculated Values:		
	Calculation of salt content	16.1.7 by calculation from sodium (16.1.4)	B
	Calculation of aqueous salt	16.1.7 by calculation from sodium (16.1.4)	B
	Carbohydrate by Difference Energy	16.1.7 According to Food Information Regulations 2014	B
	Apparent Meat Content (Stubbs & Moore) Apparent Meat Content (Separated) (Stubbs & Moore) Added Water (modified Stubbs & Moore) Apparent Fish Content (Stubbs & Moore) Apparent Fish Content (Separated) (Stubbs & Moore)	16.1.7 Campden & Chorleywood 1999. Meat and Meat products: Calculations of Meat Content, Added Water and Connective tissue.	B
	Calculation of collagen	16.1.7 by calculation from analytical data	B
	Calculation of Wet Fat Free		B
	Connective Tissue		B
	Calculation of Collagen/Meat protein ratio		B

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD and FOOD Products and SWABS	Chemical Tests **Specified Allergen Determination**	Documented In-House Methods	
(excluding alcoholic and soft drinks)	Whole egg protein	P8.2.90 using r-biopharm ELISA RIDASCREEN® Egg (R6411) kit	B
	Gluten	16.1.3 using r-biopharm R5 ELISA RIDASCREEN® Gliadin (R7001) kit	B
(excluding alcoholic and soft drinks)	Soya	P8.2.86 using r-biopharm ELISA RIDASCREEN® FAST Soya (R7102) kit	B
Fish, Fish Products and Cheese	Histamine	16.1.5 by ELISA using Histasure ELISA Fast Track	B
ENVIRONMENTAL SAMPLES	Microbiological Tests Detection:	Documented In-house Methods	
Boot/sock/overshoe swabs, surface swabs, cloacal swabs, bulked faeces, dust, chick papers/hatcher tray liners	*Salmonella* spp (including serotyping groups A-G)	Method No 15.2.9 based on BS EN ISO 6579-1:2017+A1:2020 (employing MSRV) for the purposes of testing in accordance with: Control of Salmonella in Poultry Order (CSPO), (England) 2007, (Wales) 2008 Control of Salmonella in Poultry (Breeding, Laying and Broiler Flocks) (Scotland) Order 2009 Control of Salmonella in Turkey Order (England) 2009, (Scotland) 2009 and (Wales) 2010 Control of Broiler Flocks Order (England) 2009, (Wales) 2009	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS AND ENVIRONMENTAL SAMPLES, unless specified	Microbiological Tests	Documented In-House Methods based on standard methods as referenced	
	Enumeration:		
	Bacillus cereus, presumptive	EUMM 3.03 based on BS EN ISO7932:2004+A1:2020	A
	Coliforms presumptive	EUMM 3.04 based on ISO 4832:2006	A
	Clostridium perfringens, confirmed	EUMM 3.07 based on BS EN ISO 15213-2:2023 with confirmation by acid phosphatase, or in-house procedure using Biomerieux API32A	A
	Enterobacteriaceae, presumptive	EUMM 3.05 based on BS ISO 21528-2:2017	A
	Escherichia coli, ß-glucuronidase positive	1) EUMM 3.25 based on BS EN ISO 16649-2:2001	A
		2) Method no 15.2.18 based on BS EN ISO 16649-1:2018 using membranes	A
	Lactic Acid Bacilli (presumptive)	EUMM 3.20 based on BS EN ISO 15214:1998	A
	Listeria spp and *Listeria monocytogenes* confirmed	EUMM 3.27 based on BS EN ISO 11290-2:2017 with confirmation using Oxoid Microbact 12L or Gold Standard Diagnostics Microgen Listeria ID kit	A
	Pseudomonas spp, presumptive	EUMM 3.11 using spread plate on pseudomonas agar (CFC) based on ISO 13720:2010	A
	Coagulase positive Staphylococci, confirmed	EUMM 3.06 based on BS EN ISO 6888-1:2021+A1:2023	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS AND ENVIRONMENTAL SAMPLES, unless specified (cont'd)	Microbiological Tests (cont'd)	Documented In-House Methods based on standard methods as referenced	
	Enumeration (cont'd)		
	Total Aerobic Colony Count at 30 °C	1) EUMM 3.14 based on BS EN ISO 4833-1:2013+ A1:2022	A
		2) EUMM 3.62 using pour plate technique with Plate count agar at 30°C for 48h	A
(products with aW >0.95)	Yeasts and Moulds	EUMM 3.16 based on BS ISO 21527-1:2008	A
	Detection:		
	Escherichia coli, β-glucuronidase positive confirmed	Method No 15.2.15 based on BS ISO 7251:2005+ A1:2023	A
Shellfish Raw shellfish	*Escherichia coli* β-glucuronidase positive	P8.2.89 by MPN based on BS EN ISO 16649-3:2015	A
Vegetables, raw beef, raw milks, dairy products and Environmental swabs	*Escherichia coli* O157	Method No 15.2.65 using Solus ELISA Kit following pre-enrichment in mTSB. Confirmation using CT-SMAC and Colorex O157 chromogenic media and Oxoid latex agglutination kit	A
	Listeria spp and *Listeria monocytogenes*	1) EUMM 3.27 based on BS EN ISO 11290-1:2017 with confirmation using Oxoid Microbact 12L or Gold Standard Diagnostics Microgen Listeria ID kit	A
		2) EUMM 3.81 using Neogen Less Plus Broth and ALOA, confirmation by Oxoid Microbact 12L Catalase and Gram stain and Oxoid Microbact 12L or Gold Standard Diagnostics Microgen Listeria ID kit	A

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS AND ENVIRONMENTAL SAMPLES, unless specified (cont'd)	Microbiological Tests (cont'd) Detection (cont'd)	Documented In-House Methods based on standard methods as referenced	
	Salmonella spp, presumptive or confirmed	1) EUMM 3.28 based on BS EN ISO 6579-1:2017+A1:2020, confirmation using Thermo Scientific Microbact GNB 12A and serology	A
		2) EUMM 3.83 using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Oxoid Salmonella Latex kit or Thermo Scientific Microbact GNB 12A and serology	A
FOOD Shell Eggs only (Shell and contents)	*Salmonella* spp	Method 15.2.46 documented in-house method in accordance with British Egg Industry Council Code of Practice for Lion Eggs Appendix CC2023, version 8. Confirmation using Thermo Scientific Microbact GNB 12A and serology	A
FOOD Poultry only	*Campylobacter* spp, confirmed	Method No 15.2.30 In-house method with enrichment in Bolton broth and plating onto CCDA and Karmali agar plates	A
ENVIRONMENTAL SAMPLES and FOOD Shellfish, Smoked Fish and Fish products, (Raw and Frozen)	*Vibrio* spp., including *Vibrio parahaemolyticus, Vibrio cholera* and *Vibrio vulnificus*	EUMM 3.24 based on BS EN ISO 21872-1:2017+A1:2023 confirmation by Oxidase and Biomerieux API 20NE	A

END