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

SGS United Kingdom Limited

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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
ANIMAL FEEDS	Chemistry Tests	Documented In-house Methods:
Pet foods, wet & dry	Ash	CHEM014 based on BS 4401 Part 1 1998 by gravimetric determination
	Crude fibre	CHEM034 using Ankom 2000 automated fibre analyser
	Fat (total)	CHEM015 by acid hydrolysis based on BS 4401 Part 4:1970
	Fatty acid profile: - saturated - monounsaturated - polyunsaturated - trans fatty acids - omega-3 fatty acids - omega-6 fatty acids (by calculation) - omega-9 fatty acids (by calculation)	CHEM016 based on AOAC 996.06 using gas chromatography
	Moisture	CHEM013 by gravimetric determination
	Nitrogen and protein by calculation	CHEM024 by Dumas Nitrogen analyser
FOOD and FOOD PRODUCTS BEVERAGES	Ash	CHEM014 based on BS 4401 Part 1 1998 by gravimetric determination
	Dietary fibre	CHEM012 based on AOAC Method 991.43 using the ANKOM dietary fibre analyser

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS BEVERAGES (including Beverages and Water)	<u>Chemistry Tests</u> (cont'd) Fat (total) Fatty acid profile: - saturated - monounsaturated - polyunsaturated - trans fatty acids - omega-3 fatty acids Hydroxyproline Moisture Nitrogen and protein by calculation Sodium Sugars: - Total - Fructose - Glucose - Galactose - Lactose - Maltose - Sucrose Sugars - Total - Fructose - Glucose - Lactose - Maltose - Sucrose - Galactose	Documented In-house Methods: 1. CHEM015 by acid hydrolysis based on BS 4401 Part 4:1970 2. CHEM022 using Oracle Rapid NMR Fat Analyzer CHEM016 based on AOAC 996.06 using gas chromatography CHEM018 based on BS 4401 Part 11:1995 CHEM013 by gravimetric determination CHEM024 by Dumas Nitrogen analyser CHEM009 by atomic emission spectroscopy CHEM011 by HPLC CHEM039 by ion chromatography.

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS BEVERAGES	Chemistry Tests (cont'd)	Documented In-house Methods:
	Water activity (aW)	CHEM025 using water activity meter
	pH	CHEM007 using pH/ion meter
	Calculations based on results of accredited methods: - Added water - Apparent Fat Free Meat - Apparent Total Meat - Apparent Total Fish - Content - EU Meat Content - Total Carbohydrate - Carbohydrate (available) - Collagen - Collagen Protein Ratio - Excess Connective Tissue - Excess Fat - Total Energy - Salt (sodium chloride) - Salt in aqueous phase	CHEM020 by calculation
Brines, Dairy Products, Fish and Fish Products, Meat and Meat Products, Mycoprotein Products	Chloride (including salt by calculation)	CHEM023 based on BS 4401-6:1996 (Volhard method)
Food and Food Products only	Sulphur dioxide	CHEM038 by steam distillation and manual or auto titration based on BS EN 1988-1:1998
Meat and Meat Products only	Nitrate and Nitrite	CHEM035 as Sodium Nitrate and Sodium Nitrite (by calculation) by Ion Chromatography
Vegetables	Nitrate	CHEM035 as Sodium Nitrate and Sodium Nitrite (by calculation) by Ion Chromatography

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS, FOOD PRODUCTS, FEEDS and ENVIRONMENTAL SWABS	Molecular Biology Tests	Documented In-house Methods:
	Meat and fish speciation based on detection of DNA sequences	DNA extraction using CRM-N-TM-001, detection of DNA using CRM-N-TM-002 and/or CRM-N-TM-003 followed by CRM-N-TM-004 Ion Chef and GeneStudio Food Protection System Library Prep, CRM-N-TM-005 Ion GeneStudio 5S Food Protection System Preparation and CRM-N-006 All Species ID Software

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ENVIRONMENTAL SWABS	Microbiological Tests	Documented In-house Methods:
	Detection of:	
	Campylobacter spp., confirmed	MIC1024 based on BS EN ISO 10272-1:2017 +A1:2023 confirmed using MALDI TOF MIC 1080
	Escherichia coli O157 specific DNA (presumptive)	MIC 1072 enrichment and PCR assay based on PD CEN ISO/TS 13136:2012 using spin column manual or QIAgen, QIAxtractor automated extraction, PCR and QIAxcel electrophoresis. Positive results confirmed using 16S DNA sequencing procedure MIC 1011
	Listeria species including *Listeria monocytogenes*	MIC1077 in-house documented method using LESS plus broth, confirmed using MALDI TOF MIC 1080
	Salmonella spp., confirmed	MIC1023 based on BS EN ISO 6579-1:2017+A1:2020 identified using MALDI TOF 1080
	Salmonella spp., specific DNA	MIC1046 using spin column extraction, and /or QIAgen QIAxtractor automated extraction, PCR and QIAxcel electrophoresis
	Salmonella spp., confirmed	MC1085 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Maldi-TOF (MIC 1080) or Microgen Salmonella Latex kit

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 of:	
	Aerobic Colony Count at 30°C	1) MIC1004 based on BS EN ISO 4833-1:2013+A1:2022 at 72 hours 2) MIC1004 at 48 hours (client specified)
	Coliforms at 37°C (presumptive)	MIC1017 based on BS ISO 4832:2006
	Enterobacteriaceae (presumptive)	MIC1018 based on BS EN ISO 21528-2:2017
	ß-glucuronidase positive *Escherichia coli*	1) MIC1022 based on BS ISO 16649-2:2001 2) MIC1047 customer specified method
	Lactic Acid Bacteria (presumptive)	MIC1045 based on BS ISO 15214:1998
	Pseudomonas species (presumptive)	MIC1025 based on BS EN ISO 13720:2010
	Coagulase-positive *Staphylococcus* (confirmed)	MIC1021 based on BS EN ISO 6888-1:2021 +A1:2023, confirmed using Prolab or Oxoid Staphytest latex agglutination kits
	Yeasts and Moulds	MIC1005 based on BS ISO 21527-1:2008 using DRBC agar for foods >0.95 Aw

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
DAIRY PRODUCTS	Microbiological Tests (cont'd)	Documented In-house Methods:
	Enumeration of:	
	Aerobic Colony Count at 30°C	1) MIC1004 based on BS EN ISO 4833-1:2013+A1:2022, using MPCA at 72 hours 2) MIC1004 at 48 hours (client specified)
	Pseudomonas species (presumptive)	MIC1025 based on BS EN ISO 13720:2010
FOODS and FOOD PRODUCTS (general unless specified)	Detection of:	
	Campylobacter spp., confirmed	MIC1024 based on BS EN ISO 10272-1:2017 +A1:2023 confirmed using MALDI TOF MIC 1080
	Escherichia coli O157 specific DNA (presumptive)	MIC 1072 enrichment and PCR assay based on PD CEN ISO/TS 13136:2012 using spin column manual or QIAgen QIAxtractor automated extraction, PCR and QIAxcel electrophoresis. Positive results confirmed using 16S DNA sequencing procedure MIC 1011
	Listeria species including *Listeria monocytogenes*	MIC1077 in-house documented Method using LESS plus broth, confirmed MALDI TOF 1080
	Salmonella spp., confirmed	MIC1023 based on BS EN ISO 6579-1:2017+A1:2020 identified using MALDI TOF MIC1080

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and FOOD PRODUCTS (general unless specified) (cont'd)	Microbiological Tests (cont'd)	Documented In-house Methods
	Detection of (cont'd):	
	Salmonella spp., specific DNA	MIC1046 using spin column extraction, and /or QIAgen QIAxtractor automated extraction, PCR and QIAxcel electrophoresis
(including soft drinks)	*Salmonella* spp., confirmed	MC1085 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Maldi-TOF (MIC 1080) or Microgen Salmonella kit
	Enumeration of:	
	Aerobic Colony Count at 30°C	1) MIC1004 based on BS EN ISO 4833-1:2013+A1:2022 at 72 hours 2) MIC1004 at 48 hours (client specified)
	Anaerobic Mesophilic Spore Count	MIC1055 using heat treatment followed by RCA pour plate incubated anaerobically at 30ºC for 72 hours
	Clostridium perfringens	MIC1027 based on BS ISO 15213-2:2023, confirmed using acid phosphatase reagent
	Coliforms at 37°C (presumptive)	MIC1017 based on BS ISO 4832:2006
	Enterobacteriaceae (presumptive)	MIC1018 based on BS EN ISO 21528-2:2017
	ß-glucuronidase positive *Escherichia coli*	1) MIC1022 based on BS ISO 16649-2:2001 2) MIC1047 based BS ISO 16649-2:2001 and customer specified method

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and FOOD PRODUCTS (general unless specified) (cont'd)	Microbiological Tests (cont'd)	Documented In-house Methods
	Enumeration of (cont'd):	
	Lactic Acid Bacteria (presumptive)	MIC1045 based on BS ISO 15214:1998
	Listeria species including *L. monocytogenes*	MIC1020 based on BS EN ISO 11290-2:2017, identified using MALDI TOF MIC1080
	Pseudomonas species (presumptive)	MIC1025 based on BS EN ISO 13720:2010
	Coagulase-positive *Staphylococcus* (confirmed)	MIC1021 based on BS EN ISO 6888-1:2021, confirmed using Prolab or Oxoid Staphytest latex agglutination kits
	Sulphite reducing bacteria (presumptive and confirmed)	MIC1056 in-house method using ISA (non ISO formulation) with confirmation using DNA sequencing procedure MIC1011/1012
	Yeasts and Moulds	1) MIC1005 based on BS ISO 21527-1:2008 using DRBC agar for foods >0.95 Aw 2) MIC1005 based on BS ISO 21527-2:2008 using DG18 agar for foods < 0.95 Aw 3) MIC1005 based on at 25°C for 5days using OSA agar for fruit juices and beverages
Breads, Dried Foods, Grains (cooked/uncooked), Condiments/Sauces & Dairy	*Bacillus cereus* (presumptive)	MIC1026 based on BS EN ISO 7932:2004+A1:2020

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and FOOD PRODUCTS (general unless specified) (cont'd)	Microbiological Tests (cont'd) Enumeration of (cont'd):	Documented In-house Methods
Chicken & Chicken containing products	*Campylobacter* spp., confirmed	MIC1076 based on BS EN ISO 10272-2:2017 +A2:2023 confirmation by MALDI TOF MIC 1080
	Detection of:	
Sea fish and Seafood Products	*Vibrio parahaemolyticus* and *Vibrio cholerae*	MIC1048 based on BS EN ISO 21872-1:2017 +A1:2023 and customer specified method, confirmed with API 20NE or MALDI TOF MIC 1080
Presumptive culture isolates originating from test methods:		MIC1080 identification by MALDI TOF Bruker BioTyper
Listeria: MIC1020 MIC1077	Characterisation and identification to *Listeria* species level (including *L. monocytogenes)*	
Salmonella: MIC1023	Characterisation and identification to *Salmonella* genus level	
Campylobacter: MIC1024 MIC1076	Characterisation and identification to *Campylobacter* genus level	
Coliforms: MIC1017 MIC 1068	Characterisation of coliform isolates Characterisation and identification of coliform isolates	
Vibrio: MIC1048	Characterisation and identification to *Vibrio* genus level	
MICROBIAL CULTURES	Molecular Biology Tests	Documented In-house Methods:
	Microbial identification	MIC1011/1012 using 16S/28S DNA sequencing using ABI3730 DNA sequencer and ABI Microseq Database

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
WATERS Drinking waters	<u>Microbiological Tests</u> Enumeration of:	
	Total Aerobic Counts at 22°C and 37°C	MIC1028 based on the Microbiology of Drinking Water (2020) Part 7
(including bottled mineral water)	Coliforms and *Escherichia coli*	MIC1068 based on the Microbiology of Drinking Water (2016) Part 4B E. coli confirmed using DNA sequencing procedures MIC1011/1012 Coliforms confirmed using MALDI TOF MIC 1080
	Enterococci (Faecal Streptococci)	MIC1031 based on the Microbiology of Drinking Water (2012) Part 5 and BS ISO7899-2:2012
	Pseudomonas aeruginosa (confirmed)	MIC1033 based on Microbiology of Drinking Water (2015) Part 8
	Sulphite reducing Clostridia	MIC1032 based on Microbiology of Drinking Water (2021) Part 6a
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