

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 4412 Accredited to ISO/IEC 17025:2017	SGS United Kingdom Limited Issue No: 060 Issue date: 16 May 2025	
	Unit 44 Nelson Park Colbourne Crescent Cramlington NE23 1WB	Contact: Anneka Cheeseman Tel: +44 (0) 191 243 0871 E-Mail: Anneka.Cheeseman@sgs.com Website: www.sgs.com
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 Pet foods, wet & dry	<u>Chemistry Tests</u>	Documented In-house Methods:
	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: <ul style="list-style-type: none">- 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
FOOD and FOOD PRODUCTS BEVERAGES	Nitrogen and protein by calculation	CHEM024 by Dumas Nitrogen analyser
	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



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<p>FOOD and FOOD PRODUCTS BEVERAGES</p> <p>(including Beverages and Water)</p>	<p><u>Chemistry Tests</u> (cont'd)</p> <p>Fat (total)</p> <p>Fatty acid profile:</p> <ul style="list-style-type: none"> - saturated - monounsaturated - polyunsaturated - trans fatty acids - omega-3 fatty acids <p>Hydroxyproline</p> <p>Moisture</p> <p>Nitrogen and protein by calculation</p> <p>Sodium</p> <p>Sugars:</p> <ul style="list-style-type: none"> - Total - Fructose - Glucose - Galactose - Lactose - Maltose - Sucrose <p>Sugars</p> <ul style="list-style-type: none"> - Total - Fructose - Glucose - Lactose - Maltose - Sucrose - Galactose 	<p>Documented In-house Methods:</p> <p>1. CHEM015 by acid hydrolysis based on BS 4401 Part 4:1970</p> <p>2. CHEM022 using Oracle Rapid NMR Fat Analyzer</p> <p>CHEM016 based on AOAC 996.06 using gas chromatography</p> <p>CHEM018 based on BS 4401 Part 11:1995</p> <p>CHEM013 by gravimetric determination</p> <p>CHEM024 by Dumas Nitrogen analyser</p> <p>CHEM009 by atomic emission spectroscopy</p> <p>CHEM011 by HPLC</p> <p>CHEM039 by ion chromatography.</p>



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FOOD and FOOD PRODUCTS BEVERAGES	<u>Chemistry Tests</u> (cont'd) Water activity (aW) pH Calculations based on results of accredited methods: <ul style="list-style-type: none"> - 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 	Documented In-house Methods: CHEM025 using water activity meter CHEM007 using pH/ion meter 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 1998-1:1998
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



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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 Meat and fish speciation based on detection of DNA sequences	Documented In-house Methods: 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 5% Food Protection System Preparation and CRM-N-006 All Species ID Software



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



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



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DAIRY PRODUCTS	<u>Microbiological Tests</u> (cont'd) Enumeration of: Aerobic Colony Count at 30°C <i>Pseudomonas</i> species (presumptive)	Documented In-house Methods: 1) MIC1004 based on BS EN ISO 4833-1:2013+A1:2022, using MPCA at 72 hours 2) MIC1004 at 48 hours (client specified) MIC1025 based on BS EN ISO 13720:2010
FOODS and FOOD PRODUCTS (general unless specified)	Detection of: <i>Campylobacter</i> spp., confirmed <i>Escherichia coli</i> O157 specific DNA (presumptive) <i>Listeria</i> species including <i>Listeria monocytogenes</i> <i>Salmonella</i> spp., confirmed	MIC1024 based on BS EN ISO 10272-1:2017 confirmed using MALDI TOF MIC 1080 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 MIC1077 in-house documented Method using LESS plus broth, confirmed MALDI TOF 1080 MIC1023 based on BS EN ISO 6579-1:2017+A1:2020 identified using MALDI TOF MIC1080



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FOODS and FOOD PRODUCTS (general unless specified) (cont'd) (including soft drinks)	<u>Microbiological Tests (cont'd)</u> Detection of (cont'd): <i>Salmonella</i> spp., specific DNA <i>Salmonella</i> spp., confirmed Enumeration of: Aerobic Colony Count at 30°C Anaerobic Mesophilic Spore Count <i>Clostridium perfringens</i> Coliforms at 37°C (presumptive) Enterobacteriaceae (presumptive)	Documented In-house Methods MIC1046 using spin column extraction, and /or QIAgen QIAxtractor automated extraction, PCR and QIAxcel electrophoresis MC1085 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Maldi-TOF (MIC 1080) or Microgen Salmonella kit 1) MIC1004 based on BS EN ISO 4833-1:2013+A1:2022 at 72 hours 2) MIC1004 at 48 hours (client specified) MIC1055 using heat treatment followed by RCA pour plate incubated anaerobically at 30°C for 72 hours MIC1027 based on BS EN ISO 7937:2004 and customer specified method, confirmed using 16S DNA sequencing procedure MIC1011 MIC1017 based on BS ISO 4832:2006 MIC1018 based on BS EN ISO 21528-2:2017



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FOODS and FOOD PRODUCTS (general unless specified) (cont'd)	<u>Microbiological Tests</u> (cont'd) Enumeration of (cont'd): <i>β</i> -glucuronidase positive <i>Escherichia coli</i> Lactic Acid Bacteria (presumptive) <i>Listeria</i> species including <i>L. monocytogenes</i> <i>Pseudomonas</i> species (presumptive) Coagulase-positive <i>Staphylococcus</i> (confirmed) Sulphite reducing bacteria (presumptive and confirmed) Yeasts and Moulds	Documented In-house Methods 1) MIC1022 based on BS ISO 16649-2:2001 2) MIC1047 based BS ISO 16649-2:2001 and customer specified method MIC1045 based on BS ISO 15214:1998 MIC1020 based on BS EN ISO 11290-2:2017, identified using MALDI TOF MIC1080 MIC1025 based on BS EN ISO 13720:2010 MIC1021 based on BS EN ISO 6888-1:2021, confirmed using Prolab or Oxoid Staphytest latex agglutination kits MIC1056 based on BS ISO 15213:2003 with confirmation using DNA sequencing procedure MIC1011/1012 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 BS ISO 21527-1:2008 using OSA agar for fruit juices and beverages



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<p>FOODS and FOOD PRODUCTS (general unless specified) (cont'd)</p> <p>Breads, Dried Foods, Grains (cooked/uncooked), Condiments/Sauces & Dairy</p> <p>Chicken & Chicken containing products</p> <p>Sea fish and Seafood Products</p> <p>Presumptive culture isolates originating from test methods:</p> <p><i>Listeria</i>: MIC1020 MIC1077</p> <p><i>Salmonella</i>: MIC1023</p> <p><i>Campylobacter</i>: MIC1024 MIC1076</p> <p>Coliforms: MIC1017 MIC 1068</p> <p><i>Vibrio</i>: MIC1048</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration of (cont'd):</p> <p><i>Bacillus cereus</i> (presumptive)</p> <p><i>Campylobacter</i> spp., confirmed</p> <p>Detection of:</p> <p><i>Vibrio parahaemolyticus</i> and <i>Vibrio cholerae</i></p> <p>Characterisation and identification to <i>Listeria</i> species level (including <i>L. monocytogenes</i>)</p> <p>Characterisation and identification to <i>Salmonella</i> genus level</p> <p>Characterisation and identification to <i>Campylobacter</i> genus level</p> <p>Characterisation of coliform isolates Characterisation and identification of coliform isolates</p> <p>Characterisation and identification to <i>Vibrio</i> genus level</p>	<p>Documented In-house Methods</p> <p>MIC1026 based on BS EN ISO 7932:2004+A1:2020</p> <p>MIC1076 based on BS EN ISO 10272-2:2017 confirmation by MALDI TOF MIC 1080</p> <p>MIC1048 based on BS EN ISO 21872-1:2017 and customer specified method, confirmed with API 20NE or MALDI TOF MIC 1080</p> <p>MIC1080 identification by MALDI TOF Bruker BioTyper</p>



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MICROBIAL CULTURES	<u>Molecular Biology Tests</u> Microbial identification	Documented In-house Methods: MIC1011/1012 using 16S/28S DNA sequencing using ABI3730 DNA sequencer and ABI Microseq Database
WATERS Drinking waters (including bottled mineral water)	<u>Microbiological Tests</u> Enumeration of: Total Aerobic Counts at 22°C and 37°C Coliforms and <i>Escherichia coli</i> Enterococci (Faecal Streptococci) <i>Pseudomonas aeruginosa</i> (confirmed) Sulphite reducing Clostridia	MIC1028 based on the Microbiology of Drinking Water (2020) Part 7 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 MIC1031 based on the Microbiology of Drinking Water (2012) Part 5 and BS ISO7899-2:2012 MIC1033 based on Microbiology of Drinking Water (2015) Part 8 MIC1032 based on Microbiology of Drinking Water (2021) Part 6a
END		