

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 Accredited to ISO/IEC 17025:2017	Eurofins Food Testing UK Limited Issue No: 029 Issue date: 15 October 2024	
	The Technical Centre Wickham Road Grimsby North East Lincolnshire DN31 3SL	Contact: Carol Fawcett Tel: +44 (0)1472 868700 E-Mail: Carol.fawcett1@ftuki.eurofins.com customerservicesuk@eurofins.com Website: www.eurofins.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 BY-PRODUCTS and TREATED MATERIALS FROM BIOGAS AND COMPOSTING PLANTS - including Liquid Digests unless stated otherwise (excluding digests)	<u>Microbiology Tests</u> <u>Detection:</u> <i>Salmonella</i> spp (confirmed) <u>Enumeration:</u> <i>Clostridium perfringens</i> (confirmed) <i>Escherichia coli</i> , β -glucuronidase positive Enterobacteriaceae (confirmed)	Documented In-house methods for the purpose of the Animal By-Products (Enforcement) (England) Regulation (ABPR) 2013 (amended 2015) implementing Regulation (EU) No 142/11 Method 15.2 based on BS EN ISO 6579-1:2017+A1:2020, with confirmation using BioMerieux API 20E and serology or MALDI-TOF Method 9.8 based on BS EN BS EN ISO 15213-2:2023 with in-house confirmation using BioMerieux API Rapid ID 32A Method 5.11 based on BS EN ISO 16649-2:2001 Method 4.3 based on BS EN ISO 21528-2:2017
ENVIRONMENTAL SWABS	<u>Microbiology Tests</u> <u>Detection:</u> <i>Escherichia coli</i> O157	Documented In-House Methods Method EUMM3.17 based on BS EN ISO 16654:2001+A2:2023 using CTSMAC and BCIG with confirmation using Biomerieux API 20E and latex agglutination kit



9659
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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ENVIRONMENTAL SWABS (cont'd)	<p><u>Microbiology Tests (cont'd)</u></p> <p><u>Detection:</u></p> <p><i>Listeria</i> species including <i>L. monocytogenes</i></p> <p><i>Salmonella</i> spp</p> <p><i>Vibrio</i> spp including <i>V. parahaemolyticus</i>, <i>V. cholera</i> and <i>V. vulnificus</i></p>	<p>Documented In-House Method (cont'd)</p> <p>1) EUMM3.27 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microbact12L or MALDI-TOF</p> <p>2) EUMM3.81 using Neogen LESS Plus broth and OCLA selective media, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF</p> <p>1) EUMM3.28 based on BS EN ISO 6579-1:2017+A1:2020 with confirmation using BioMerieux API 20E and serology or MALDI-TOF</p> <p>2) Method EUMM3.83 using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Maldi ToF (SOP 2.63) or Oxoid Salmonella Latex kit</p> <p>EUMM3.24 based on BS EN ISO 21872-1:2017+A1:2023 with confirmation by Oxidase and API 20NE</p>



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ENVIRONMENTAL SWABS (cont'd)	<u>Microbiology Tests (cont'd)</u> <u>Enumeration:</u> Aerobic colony count <i>Bacillus cereus</i> , presumptive Coliforms, presumptive Enterobacteriaceae, presumptive <i>Escherichia coli</i> , β glucuronidase positive <i>Listeria</i> species including <i>L. monocytogenes</i> <i>Pseudomonas</i> spp, presumptive Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>) Yeasts & Moulds	Documented In-House Method (cont'd) 1) EUMM3.14 based on BS EN ISO 4833-1:2013+A1:2022 (Aerobic plate count at 30°C) 2) EUMM3.62 by pour plate using PCA incubated at 30°C for 48h EUMM3.03 based on BS EN ISO 7932:2004+A1:2020 EUMM3.04 based on BS ISO 4832:2006 EUMM3.05 based on BS EN ISO 21528-2:2017 EUMM3.25 based on BS ISO 16649-2:2001 (pour plate method) EUMM3.27 based on BS EN ISO 11290-2:2017, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF EUMM3.11, based on BS EN ISO 13720:2010 EUMM3.06 based on BS EN ISO 6888-1:2021+A1:2023 EUMM3.16 using surface plating on DRBCA based on BS ISO 21527-1:2008



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FOOD and FOOD PRODUCTS Unspecified unless stated	<u>Microbiological Tests</u> <u>Detection:</u> <i>Escherichia coli</i> O157 <i>Listeria</i> species including <i>L. monocytogenes</i> <i>Salmonella</i> spp <i>Campylobacter</i> spp <i>Vibrio</i> spp. including <i>V. parahaemolyticus</i> , <i>V. cholera</i> and <i>V. vulnificus</i>	Documented In-House Methods Method EUMM3.17 based on BS EN ISO 16654:2001+A2:2023 using CTSMAC and BCIG with confirmation using Biomerieux API 20E and latex agglutination kit 1) EUMM3.27 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF 2) EUMM3.81 using Neogen LESS Plus broth and OCLA selective media, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF 1) EUMM3.28 based on BS EN ISO 6579-1:2017+A1:2020 with confirmation using BioMerieux API 20E and serology or MALDI-TOF 2) Method EUMM3.83 using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Maldi ToF (SOP 2.63) or Oxoid Salmonella Latex kit Method 17.1a & b based on BS EN ISO 10272-1:2017+A1:2023, isolation using mCCDA and mPA EUMM3.24 based on BS EN ISO 21872-1:2017+A1:2023 with confirmation by Oxidase and API 20NE



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS General unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd) <u>Enumeration:</u> Aerobic colony count Aerobic spore count Anaerobic spore count <i>Bacillus cereus</i> , presumptive Coliforms, presumptive <i>Clostridium perfringens</i> Enterobacteriaceae, presumptive Enterococci, presumptive <i>Escherichia coli</i> , β glucuronidase positive Lactic acid bacteria	Documented In-House Methods (cont'd) 1) EUMM3.14 based on BS EN ISO 4833-1:2013 + A1 2022 (Aerobic Plate Count at 30°C) 2) EUMM3.62 In-house method by pour plate using PCA incubated at 30°C for 48h EUMM3.21 using pour plate technique with PCA incubated at 30°C for 72h following heat shock EUMM3.64 using pour plate technique with RCA incubated at 30°C for 72h following heat shock EUMM3.03 based on BS EN ISO 7932:2004+A1:2020 EUMM3.04 based on BS ISO 4832:2006 EUMM3.07 based on BS EN BS EN ISO 15213-2:2023 with in-house confirmation using Biomerieux API Rapid ID 32A EUMM3.05 based on BS EN ISO 21528-2:2017 EUMM3.09 based on BS 4285 Section 3.11:1985 EUMM3.25 based on BS ISO 16649-2:2001 (pour plate method) EUMM3.20 based on BS ISO 15214:1998



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FOOD and FOOD PRODUCTS General unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd) <u>Enumeration:</u> <i>Listeria</i> species including <i>L. monocytogenes</i> <i>Pseudomonas</i> spp, presumptive Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>)	Documented In-House Methods (cont'd) EUMM3.27 based on BS EN ISO 11290-2:2017, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF EUMM3.11 based on BS EN ISO 13720:2010 EUMM3.06 based on BS EN ISO 6888-1:2021 +A1:2023
Foods with $A_w > 0.95$	Yeasts & Moulds	EUMM3.16 using surface plating on DRBCA based on BS ISO 21527-1:2008
Food with $A_w \leq 0.95$	Yeasts & Moulds	EUMM3.29 using surface plating on DG18 agar based on BS ISO 21527-2:2008
PET FOODS (dry and wet)	<u>Detection:</u> <i>Listeria</i> spp. including <i>L. monocytogenes</i> <u>Enumeration:</u> Aerobic Colony Count Coagulase Positive Staphylococci Yeasts and Moulds	Method 16.12 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF Method 1.11 based on BS EN ISO BS EN ISO 4833-1:2013+A1:2022 Method 6.2 based on BS EN ISO 6888-1:2021 Method GMM014 based on BS EN ISO 21527-1:2008



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BACTERIAL CULTURES Presumptive culture isolates originating from test methods: <i>Listeria</i> : EUMM3.27 EUMM3.81 Method 16.12 <i>Salmonella</i> : EUMM3.28 EUMM3.83 Method 15.2 <i>Campylobacter</i> : Method 17.1	<u>Microbiological Tests</u> (cont'd) Characterisation and identification of <i>Listeria</i> to species level Characterisation and identification of <i>Salmonella</i> to genus level Characterisation and identification of <i>Campylobacter</i> genus level	Documented In-House Methods (cont'd) SOP 2.63 identification by Maldi ToF Bruker Microflex
FISH & FISH PRODUCTS	<u>Biological Tests</u> Fish species identification	M159 using gel electrophoresis
END		