

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p>UKAS TESTING 9659</p> <p>Accredited to ISO/IEC 17025:2017</p>	<h3>Eurofins Food Testing UK Limited</h3> <p>Issue No: 030 Issue date: 17 December 2025</p>	
	<p>The Technical Centre Wickham Road Grimsby North East Lincolnshire DN31 3SL</p>	<p>Contact: Carol Fawcett Tel: +44 (0)1472 868700 E-Mail: carol.fawcett1@ftuki.eurofins.com customerservicesuk@eurofins.com Website: www.eurofins.com</p>
<p>Testing performed at the above address only</p>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p>ANIMAL BY-PRODUCTS and TREATED MATERIALS FROM BIOGAS AND COMPOSTING PLANTS - including Liquid Digests unless stated otherwise</p> <p>(excluding digests)</p>	<p><u>Microbiology Tests</u></p> <p><u>Detection:</u></p> <p><i>Salmonella</i> spp (confirmed)</p> <p><u>Enumeration:</u></p> <p><i>Clostridium perfringens</i> (confirmed)</p> <p><i>Escherichia coli</i>, <math>\beta</math>-glucuronidase positive</p> <p>Enterobacteriaceae (confirmed)</p>	<p>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</p> <p>Method 15.2 based on BS EN ISO 6579-1:2017+A1:2020, with confirmation using BioMerieux API 20E and serology or MALDI-TOF</p> <p>Method 9.8 based on BS EN BS EN ISO 15213-2:2023 with in-house confirmation using BioMerieux API Rapid ID 32A</p> <p>Method 5.11 based on BS EN ISO 16649-2:2001</p> <p>Method 4.3 based on BS EN ISO 21528-2:2017</p>
<p>ENVIRONMENTAL SWABS</p>	<p><u>Microbiology Tests</u></p> <p><u>Detection:</u></p> <p><i>Escherichia coli</i> O157</p>	<p>Documented In-House Methods</p> <p>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</p>



9659

Accredited to  
ISO/IEC 17025:2017

## Schedule of Accreditation

issued by

### United Kingdom Accreditation Service

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

### Eurofins Food Testing UK Limited

Issue No: 030 Issue date: 17 December 2025

Testing performed at main address only

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>



9659  
Accredited to  
ISO/IEC 17025:2017

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

**Eurofins Food Testing UK Limited**  
Issue No: 030 Issue date: 17 December 2025

Testing performed at main address only

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



9659

Accredited to  
ISO/IEC 17025:2017

## Schedule of Accreditation

issued by

### United Kingdom Accreditation Service

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

### Eurofins Food Testing UK Limited

Issue No: 030 Issue date: 17 December 2025

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p>FOOD and FOOD PRODUCTS Unspecified unless stated</p>	<p><u>Microbiological Tests</u></p> <p><u>Detection:</u></p> <p><i>Escherichia coli</i> O157</p> <p><i>Listeria</i> species including <i>L. monocytogenes</i></p> <p><i>Salmonella</i> spp</p> <p><i>Campylobacter</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 Methods</p> <p>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</p> <p>1) EUMM3.27 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microbact 12L 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>Method 17.1a &amp; b based on BS EN ISO 10272-1:2017+A1:2023, isolation using mCCDA and mPA</p> <p>EUMM3.24 based on BS EN ISO 21872-1:2017+A1:2023 with confirmation by Oxidase and API 20NE</p>
<p>(Foods with low and high background microflora)</p>		



9659  
Accredited to  
ISO/IEC 17025:2017

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

**Eurofins Food Testing UK Limited**  
Issue No: 030 Issue date: 17 December 2025

Testing performed at main address only

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 (cont'd)</u>  <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> , $\beta$ 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 ISO 15213-2:2023 confirmation by acid phosphatase or by in-house method using Biomerieux API Rapid ID A 32  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



9659

Accredited to  
ISO/IEC 17025:2017

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

**Eurofins Food Testing UK Limited**  
Issue No: 030 Issue date: 17 December 2025

Testing performed at main address only

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)	Documented In-House Methods (cont'd)
	<u>Enumeration:</u>	
	<i>Listeria</i> species including <i>L. monocytogenes</i>	EUMM3.27 based on BS EN ISO 11290-2:2017, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF
	<i>Pseudomonas</i> spp, presumptive	EUMM3.11 based on BS EN ISO 13720:2010
	Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i> )	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>	Method 16.12 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microbact 12L or MALDI-TOF
	<u>Enumeration:</u>	
	Aerobic Colony Count	Method 1.11 based on BS EN ISO BS EN ISO 4833-1:2013+A1:2022
	Coagulase Positive Staphylococci	Method 6.2 based on BS EN ISO 6888-1:2021
	Yeasts and Moulds	Method GMM014 based on BS EN ISO 21527-1:2008



9659  
Accredited to  
ISO/IEC 17025:2017

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

**Eurofins Food Testing UK Limited**  
Issue No: 030 Issue date: 17 December 2025

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p><b>BACTERIAL CULTURES</b></p> <p>Presumptive culture isolates originating from test methods:</p> <p><i>Listeria</i>: EUMM3.27 EUMM3.81 Method 16.12</p> <p><i>Salmonella</i>: EUMM3.28 EUMM3.83 Method 15.2</p> <p><i>Campylobacter</i>: Method 17.1</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Characterisation and identification of <i>Listeria</i> to species level</p> <p>Characterisation and identification of <i>Salmonella</i> to genus level</p> <p>Characterisation and identification of <i>Campylobacter</i> genus level</p>	<p>Documented In-House Methods (cont'd)</p> <p>SOP 2.63 identification by Maldi ToF Bruker Microflex</p>
<p><b>FISH &amp; FISH PRODUCTS</b></p>	<p><u>Biological Tests</u></p> <p>Fish species identification</p>	<p>M159 using gel electrophoresis</p>
END		