Schedule of Accreditation

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Accredited to ISO/IEC 17025:2017

Campden BRI (Chipping Campden) Limited

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Chipping Campden
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GL55 6LD

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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
Chipping Campden Gloucestershire GL55 6LD	**Local contact** Contact: Mrs Clare Sant Tel: +44 (0)1386 842000 E-Mail: clare.sant@campdenbri.co.uk Website: www.campdenbri.co.uk	Testing of Foods (General) Chemical Microbiological Sensory Analysis	A
Coopers Hill Road Nutfield Redhill Surrey RH1 4HY	**Local contact** Contact: Mr H Williams Tel: +44 (0)1737 822272 Fax: +44 (0)1737 822747 E-Mail: Huw.williams@campdenbri.co.uk Website: www.campdenbri.co.uk	Testing of Foods Chemical – Beers, Wines and Spirits	B

Each laboratory department is identified with a code	
Chem-FC	Chemistry and Biochemistry - Food Composition Section
Chem-GC	Chemistry and Biochemistry - Chromatography Section
Chem-BC	Chemistry and Biochemistry - Molecular Biology Section
BWS	Chemistry and Biochemistry - Beers, Wines and Spirits Analysis
Micro-MAS	Microbiology - Microbiology Analytical Services
Micro-MSAS	Microbiology - Microbiology Safety and Spoilage
Micro-HRAD	Microbiology - Heat Resistance Research & Decontamination
BCP	Baking and Cereals Processing
C&SS	Consumer and Sensory Science
VIR	Virology

DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified	Chemical and Physical Tests	Documented In-House Methods:	
General	Acidity	TES-AC-214 by titration	A - Chem-FC
General	Acrylamide	TES-AC-611 using liquid chromatography- tandem mass spectrometry (LC-MS/MS)	A - Chem-GC
General	Ash	TES-AC-086 by incineration	A - Chem-FC
Spices, sauces and processed foods	Dyes: Auramine 0 Bixin Butter Yellow Fast Garnet Metanil Yellow Nitroaniline Norbixin Orange II Orange OT Para Red Rhodamine B Sudan I Sudan II Sudan III Sudan IV Sudan Black B Sudan Orange G Sudan Red VIIB Sudan Red B Sudan Red G Toluidine Red	TES-AC-663 using (LC-MS/MS)	A - Chem-GC
General	Energy by calculation	TES-AC-335 using nutritional data	A - Chem-FC
Beers	Energy Value	AM/034 based on EBC Method 9.45, 2005 by calculation	B - BWS
Beers	Carbohydrate - total	AM/032 based on EBC Method 9.26, 2000 using the Anthrone-sulphuci acid method	B - BWS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods	
General	Fat	TES-AC-536 Total fat using Weibull-Stoldt extraction (acid hydrolysis) followed by solvent extraction and crude fat by solvent extraction	A - Chem-FC
Raw and processed meat and fish, coated meat and fish products	Fat	TES-AC-628 using CEM SmartTrac Nuclear Magnetic Reasonance (NMR) Fat Analyser	A - Chem-FC
Milk and Milk Products	Fat	1) TES-AC-202 using Rose-Gottlieb extraction	A - Chem-FC
		2) TES-AC-268 by Gerber method based on BS ISO 488:2008, 2446:2008 and 11870:2009 for milk and on BS 696-2:1989 (superseded and withdrawn) for milk products	A - Chem-FC
General	Butter fat content (milk fat)	TES-AC-537 analysis of butyric acid methyl ester after trans-esterification of fat using gas chromatography with flame ionisation detector (GC/FID)	A - Chem-FC
General	Fatty acid profile	TES-AC-090 using GC/FID	A - Chem-FC
General	Fibre - Crude fibre	TES-AC-226 based on "The Feed (Sampling and Analysis and Specified Undesirable Substances) (England) Regulations 2010"after overnight oven drying at 102˚C	A - Chem-FC
General	Fibre - Dietary fibre	TES-AC-203 based on Journal of AOAC International, Volume 75, No 3, Method 991-43	A - Chem-FC
Fish and Fish Products	Fish content (Apparent)	TES-AC-334 by documented calculation	A - Chem-FC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods	
Raw and Processed Foods	Allergens Quantitative determination of content: Gluten (>5 mg/kg)	TES-AC-648 by ELISA technique using R-Biopharm Ridascreen Gliadin kit (R5 Mendez ELISA)	A - Chem-BC
Raw and Processed Foods	Peanut (>1mg/kg)	TES-AC-425 ELISA technique using Neogen Biokits 'Peanut Assay Kit'	A - Chem-BC
Meat and Meat Products	Hydroxyproline	TES-AC-490 based on BS 4401:Part 11:1995	A - Chem-FC
General	Metals and Trace Elements: Aluminium, Antimony, Arsenic, Barium, Beryllium, Bismuth, Cadmium, Calcium, Chromium, Cobalt, Copper, Iron, Lead, Magnesium, Manganese, Mercury, Nickel, Phosphorus, Potassium, Selenium, Sodium, Tin, Titanium and Zinc	TES-AC-686 by Inductively Coupled Plasma – Mass Spectrometry after pressure digestion and against criteria specified in EU Regulation 333/2007	A - Chem-GC
Meat and Meat Products	Meat content (apparent) and added water	TES-AC-334 by documented calculation	A - Chem-FC
General	Moisture	1) TES-AC-097 by oven drying 2) TES-AC-628 using CEM SmartTrac Microwave Moisture Analyser	A - Chem-FC
Milk and Milk Products	Moisture	TES-AC-271 based on BS ISO 6731:2010	A - Chem-FC
Butter	Moisture	TES-AC-279 based on ISO BS EN 3727-1:2002	A - Chem-FC
Cheese and Cheese Products	Moisture	TES-AC-281 based on BS 770:Part 2:1976	A - Chem-FC
Cereals, Nuts, Fatty Foods, Spices and Dried Fruit	Mycotoxins: Aflatoxins G_2, G_1, B_2 and B_1	TES-AC-175 using High Pressure Liquid Chromatography with fluorescence detection (HPLC/FD)	A - Chem-GC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods	
Cereals, Cereal Products and Beers	Aflatoxins B1, B2, G1, G2 Ochratoxin A Zearalenone	AM 050 using Immunoaffinity and HPLC	B - BWS
Cereals, Dried Fruit, Coffee, Spices and Tobacco	Mycotoxins: Ochratoxin A	TES-AC-332 using HPLC/FD	A - Chem-GC
Cereals and processed Cereal products	Mycotoxins: Deoxynivalenol 3-Acetyl-deoxynivalenol Acetyl-4-deoxynivalenol Diacetoxyscirpenol Fusarenon-X Neosolaniol Nivalenol T-2 Toxin HT-2 Toxin Zearalenone	TES-AC-687 using LC-MS/MS	A - Chem-GC
Cereals, Cereal Products, Beers and Malt Dervied Drinks	Mycotoxins: 3 –Acetyl-deoxynivalenol (3-AcDON) 15-Acetyl-deoxynivalenol (15-AcDON) Deoxynivalenol (DON) Deoxynivalenol-3-glucoside (DON-3-G) Diacetoxyscirpenol (DAS) Fusarenon-X (FUS-X) HT-2 Toxin (HT2) Neosolaniol (NEO) Nivalenol (NIV) T-2 Toxin (T-2)	AM054 using immunoaffinity and LC-MS/MS	B - BWS
Cerelas, Cereal Products, Beers and Malt Derived Drinks	Fumonisins B1, B2	AM/041 using extraction SPE with LCMS-MS	B - BWS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods	
Cereals and Cereal products	Ergot alkaloids: Ergotamine Ergocornine Ergocristine Ergocryptine Ergometrine Ergosine and ergot alkaloid epimers: Ergocristinine Ergotaminine Ergocrpytinine Ergocornine Ergosinine Ergometrinine	TES-AC-802 using LC-MS/MS	A - Chem-GC
Fruits, Vegetables and Meats	Nitrate-Nitrite	TES-AC-630 using HPLC with ultra-violet detection (HPLC/UV)	A - Chem-GC
Raw and Processed Foods	Nitrogen (crude protein)	TES-AC-087 using Kjeltec system	A - Chem-FC
Oils and Fats	Peroxide value	TES-AC-511 based on BS EN ISO 3960:2017 using titration	A - Chem-GC
Fruits and Vegetables, Fresh Herbs, Cereals, Cereal Products and Pulses, Nuts, Fats and Oils as appropriate	Pesticide Residues: See Table 1	TES-AC-072 using Gas Chromatography –Mass Spectrometry detection (GC/MS and GC/MS-MS)	A - Chem-GC
Cereals and Beers	Glyphosate	AM053 using SPE with LC-MS/MS	B - BWS
General	Quaternary ammonium compounds: Benzalkonium chloride (BAC) Didecyldimthylammonium chloride (DDAC)	TES-AC-810 using LC-MS/MS	A - Chem-GC
Raw materials and processed foods	pH	TES-AC-223 using pH meter	A - Chem-FC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS and BEVERAGES As specified	Chemical and Physical Tests		
General	Salt (chloride)	1) TES-AC-093 Mohr titration on ashed samples	A - Chem-FC
		2) TES-AC-205 using Volhard titration	A - Chem-FC
General	Solids - Refractometer Solids (BRIX)	TES-AC-183 using refractometry expressed in terms of % sugar (w/w) at 20 °C	A - Chem-FC
General	Starch and glucose	TES-AC-729 Enzymatic determination of starch and its degradation products including glucose	A - Chem-FC
General	Sugars: Total/ reducing sugar (> 2% total sugar)	TES-AC-101 using Lane and Eynon titration	A - Chem-FC
General	Sugars: Glucose, fructose, sucrose and lactose	TES-AC-444 by R-Biopharm enzyme test kits	A - Chem-FC
Sugars	Sugars: Sucrose	TES-AC-292 using polarimetry based on EC Commission Directive 79/796/EEC, Annex II, Method 10	A - Chem-FC
General	Sulphur dioxide	TES-AC-094 using Monier-Williams distillation	A - Chem-FC
Beer and Cider	Sulphur dioxide	AM/055 based on the Monier Williams method	B - BWS
Neutral Spirits, Alcoholic Beverages and Distillates from Foods Containing Alcohol	Alcoholic strength	TES-AC-567 determination by volume using density meter following distillation when required	A - Chem-FC
Beer, Cider and Wine	Alcohol	AM/019 based on EBC Method 9.4, 2004, EBC Method 9.2.1 2008	B - BWS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS and BEVERAGES As specified (cont'd)	Chemical and Physical Tests (cont'd)		
Food and Beverages	B Vitamins: B1 (thiamine) B2 (riboflavin) B3 (nicotinic acid and niacinamide) B5 (pantothenic acid) B6 (pyridoxine pyridoxamine and pyridoxal)	TES-AC-713 by LC/MS-MS	A - Chem-GC
Food and Beverages	Fat Soluble Vitamins A (Retinol) D2 (ergocalciferol) D3 (cholecalciferol) E (alpha-tocopherol)	TES-AC-778 by LC/MS-MS	A - Chem-GC
Food and Beverages	Vitamin B12 (cyanocobalamin)	TES-AC-719 by LC/MS-MS	A - Chem-GC
Food and Beverages	Folic Acid	TES-AC-718 by LC/MS-MS	A - Chem-GC
PLASTIC PACKAGING MATERIALS	Chemical and Physical Tests	Documented In-House Methods	
	Global (overall) migration from packaging materials into olive oil food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-500 based on parts 2, 4, 6 and 8 of BS EN 1186:2002	A - Chem-GC
	Global (overall) migration from packaging materials into aqueous food simulants and substitute fatty food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-501 based on parts 3, 5, 7, 9 and 14 of BS EN 1186:2002	A - Chem-GC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
WHEAT and MILLED PRODUCTS	Chemical and Physical Tests	Documented In-House Methods. Those based on Cereals and Cereal Applications Working Group (CCAT) requirements are documented in CCFRA Guideline No 3, Manual of Methods for Wheat and Flour Testing, Fourth Edition 2010	
FOODS General	Particle size and shape	TES-CM-129 using dynamic imaging based on ISO 13322-2:2006	A - BCP
WHEAT and MILLED PRODUCTS	Alpha-Amylase activity	TES-CM-118 based on CCAT 18 using the Ceralpha reagent	A - BCP
	Ash	TES-CM-112 based on CCAT 12 derived from BS EN 2171:2010	A - BCP
	Falling Number	TES-CM-106 based on CCAT 06 derived from ICC Standard Method 107/1	A - BCP
	Hectolitre Weight	TES-CM-12 using KERN 822/403 electronic system	A - BCP
	Milling Analysis	TES-CM-01 by Laboratory Bühler Milling	A - BCP
	Moisture	TES-CM-108 based on CCAT 08 by oven drying based on ICC Standard Method 110/1	A - BCP
	Protein	TES-CM-119 based on CCAT 19 using Dumas combustion method	A - BCP
	Rheological Properties (Extensograph)	TES-CM-103 based on CCAT 03 using Brabender Extensograph derived from ICC Standard Method 114	A - BCP

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
WHEAT and MILLED PRODUCTS (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods	
	Starch damage	TES-CM-105 based on CCAT 05 based on Cereal Chem 1964 41, No 2 March, pages 98-111	A - BCP
	Water absorption and Rheological Properties (Farinograph)	TES-CM-104 based on CCAT 04 based on ICC Standard Method 115/1	A - BCP
ALCOHOLIC BEVERAGES	Chemical and Physical Tests	Documented In-House Methods for the brewing industry and based on European Brewing Convention (EBC) methods where stated:	
Alcoholic Beverages	Ethyl Carbamate	AM/052 by GC-MS	B - BWS
Beers	Acetaldehyde Dimethyl Sulphide Ethyl Acetate Ethyl Hexanoate Iso Amyl Acetate Iso Amyl Alcohol Iso Butanol Iso Butyl Acetate n-Butanol n-Propanol	AM/010 based on EBC Method 9.39, 2002 using Gas Chromatography	
	Carbon Dioxide	AM/011 based on EBC Method 9.28.2, 1997 (archived)	B - BWS
	Diacetyl 2,3-Pentanedione	AM/008 based on EBC Method 9.24.2, 1999 using Gas Chromatography	B - BWS
	Original Gravity	AM/019 based on EBC Method 9.4, 2004, EBC Method 9.2.1 2008	B - BWS
	Ethanol	AM/018 using Gas Chromatography	B - BWS
Beers and Malt Derived Products, Non-alcoholic Beverages	Benzene	AM/038 using SPME with GCMS-MS	B - BWS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
ALCOHOLIC BEVERAGES (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods for the brewing industry and based on European Brewing Convention (EBC) methods where stated:	B - BWS
Wort and Beer	Free Amino Nitrogen	No AM/017 based on EBC Methods 8.10, 2015 and 9.10, 2000	B - BWS
	pH	AM/029 based on EBC Method 8.17, 1999 and EBC 9.35, 2004	B - BWS
Beer	Apparent total N-Nitroso compounds	AM/030 using a Thermal Energy Analyser	B - BWS
Malts, Cereals, Brewing Raw Materials and Beer	N-Nitrosodimethlyamine (NDMA)	AM/031 using Gas Chromatography and Mass Spectrometry	B - BWS
Wort and Beer	Bitterness	AM/003 based on EBC Method 9.8, 2020	B - BWS
	Colour	AM/028 based on EBC Method 9.6, 2000	B - BWS
	Determination of Haze	AM/033 based on EBC Method 9.29, 2015 using the Dr Lange Beer photometer	B - BWS
	Specific (Present) Gravity	AM/006 based on EBC Methods 8.2.2, 2004 and 9.43.2, 2004 using a density meter	B - BWS
Beer, Wort and Spent Grains, Cereals, Cereal Products and Sauces	3-Monochloropropanediol (3-MCPD) at 0.01-0.5 mg/kg	AM/037 based on AOAC Official Methods of Analysis, Method 2000.01 using Gas Chromatography Mass Spectrometry	B - BWS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
	Molecular Tests		
Fish and Uncooked Breaded Fish Products	Fish Species identification (qualitative)	TES-AC-621 using Polymerase Chain Reaction-Restriction Fragment Length Polymorphism (PCR-FLP), using Agilent 2100 Bioanalyser and including the flexibility to validate for additional fish species	A - Chem-BC
Meat and Meat Products	Meat Species identification (qualitative): Beef Chicken Horse Lamb Pork Turkey	TES- AC-705 using real time PCR including the flexibility to validate for additional meat species	A - Chem-BC
FOODS As specified	Microbiological Tests Enumeration of micro-organisms:	Documented In-House Methods	
Dairy Products	Aerobic colony count (30°C)	TES-MB-001 based on BS EN ISO 4833-1:2013, using Milk Plate Count Agar (30 °C for 72 hours)	A - Micro-MAS
General	Aerobic colony count (30°C)	TES-MB-002 using Plate Count Agar (30 °C for 48 hours)	A - Micro-MAS A - Micro-MSAS
General	Anaerobic colony count	TES-MB-199 using pour plate technique and anaerobic incubation at 30 °C	A - Micro-MAS
General	*Bacillus cereus*, Presumptive	TES-MB-003 based on BS EN ISO 7932:2004	A - Micro-MAS A - Micro-MSAS
General	*Clostridium perfringens*	TES-MB-004 based on BS EN ISO 7937:2004	A - Micro-MAS
General	Coliforms, Presumptive	TES-MB-005 based on BS ISO 4832:2006	A - Micro-MAS
General	Enterobacteriaceae, Presumptive	TES-MB-006 based on BS ISO 21528-2:2017	A - Micro-MAS A - Micro-MSAS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified (cont'd)	Microbiological Tests (cont'd) Enumeration of micro-organisms: (cont'd)	Documented In-House Methods	
General	*Enterococcus* spp (faecal streptococci), Presumptive	TES-MB-016 based on BS 4285:Sub-Section 3.11:1985	A - Micro-MAS
General	*β*-glucuronidase positive *Escherichia coli*	TES-MB-176 using membrane method on tryptone bile x-glucuronide agar based on BS ISO 16649-1:2018	A - Micro-MAS
General	Lactic acid bacteria, Presumptive	TES-MB-009 based on BS ISO 15214:1998	A - Micro-MAS A - Micro-MSAS
General	*Listeria monocytogenes* and *Listeria* spp. Confirmed	TES-MB-186 colony count at 37 °C using Listeria chromogenic agar based on BS EN ISO 11290-2:2017	A - Micro-MAS
General	*Listeria monocytogenes* and *Listeria* spp. Presumptive	TES-MB-186 colony count at 37 °C using Listeria chromogenic agar based on BS EN ISO 11290-2:2017	A - Micro-MSAS
General	*Pseudomonas* species at 25°C Presumptive	TES-MB-012 based on ISO 13720:2010	A - Micro-MAS A - Micro-MSAS
General	Coagulase-positive Staphylococci Confirmed	TES-MB-015 based on BS EN ISO 6888-1:1999	A - Micro-MAS
General	Coagulase-positive Staphylococci, Presumptive	TES-MB-015 based on BS EN ISO 6888-1:1999	A - Micro-MSAS
General	Sulphite reducing clostridia, Presumptive	TES-MB-043 based on BS EN ISO 15213:2003	A - Micro-MAS
Foods with Aw > 0.95	Yeasts and moulds	TES-MB-197 based on BS EN ISO 21527-1:2008	A - Micro-MAS A - Micro-MSAS
Foods with Aw ≤ 0.95	Yeasts and moulds	TES-MB- 198 based on BS EN ISO 21527-2:2008	A - Micro-MAS A - Micro-MSAS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified (cont'd)	<u>Microbiological Tests</u> (cont'd) Enumeration of micro-organisms: (cont'd)	Documented In-House Methods	
Poultry	Campylobacter spp (confirmed)	TES-MB-206 based on BS EN ISO 10272-2:2017, confirmation using Oxidase, Aerobic Growth Capability, Motility and Morphology	A -Micro-MAS
	Detection of:		
General	*Listeria monocytogenes* and *Listeria* species. Confirmed	TES-MB-174 enrichment technique at 37 °C based on BS EN ISO 11290-1:2017	A - Micro-MAS
General	*Listeria monocytogenes* and *Listeria* species. Presumptive	TES-MB-174 enrichment technique at 37 °C based on BS EN ISO 11290-1:2017	A - Micro-MSAS
General	*Salmonella* species. Confirmed	TES-MB-178 based on BS EN ISO 6579:2017	A - Micro-MAS
General	*Salmonella* species. Presumptive	TES-MB-178 based on BS EN ISO 6579:2017	A - Micro-MSAS
Meat (Raw beef)	*E. coli* O157, presumptive	TES-MB-228 using mEC Novobiocin Broth and Singlepath® Test System	A - Micro-MAS
FOODS As specified (cont'd)	<u>Molecular Tests</u> Detection of:	Documented In-House Methods	
Sprouted seeds, grains and pulse and Red meat	Shiga Toxin-producing *Escherichia coli* - STEC	TES-MB-225 based on CEN ISO/TS 13136:2012 by Real-Time PCR using Pall Life Sciences GeneDisc systems and GeneDisc cycler, with cultural isolation using serotype specific Immuno Capture for STEC serotypes. Further confirmation of Serotype by PALL Top 7 and O104 Gene Disc amplification kits.	A - Micro-MAS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified (cont'd)	<u>Molecular Tests</u> (cont'd) Detection of (cont'd):	Documented In-House Methods	
Soft fruit and Salad vegetables (Fresh and frozen)	Hepatitis A (RNA)	TES-MB-226 based on ISO/TS 152162:2013 using RT-PCR. Extraction using Biomerieux Nuclisens Magnetic Extraction System and CEERAM kits for detection on Applied Biosystems 7500	A - VIR
Soft fruit and Salad vegetables (Fresh and frozen)	Norovirus (RNA)	TES-MB-226 based on ISO/TS 152162:2013 using RT-PCR. Extraction using Biomerieux Nuclisens Magnetic Extraction System and CEERAM kits for detection on Applied Biosystems 7500.	A - VIR
WATER Irrigation water (for sprouted seeds, grains and pulses)	Shiga Toxin-producing *Escherichia coli* - STEC	TES-MB-225 based on CEN ISO/TS 13136:2012 by Real-Time PCR using Pall Life Sciences GeneDisc systems and GeneDisc cycler, with cultural isolation using serotype specific Immuno Capture for STEC serotypes. Further confirmation of Serotype by PALL Top 7 and O104 Gene Disc amplification kits.	A - Micro-MAS
FOODS	<u>Chemical and Physical Tests</u>	Documented In-House Methods:	
General	Water Activity (A_w)	TES-MB-042 using Aqualab CX3 machine based on ISO 18787:2017	A - Micro-MAS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
DISINFECTANTS AND ANTISEPTICS	Microbiological Efficacy Testing	Documented In-House Methods based on BS EN Standards in full or with customer specified parameters	
	Quantitative Suspension Test for the Evaluation of Bacterial Activity of Chemical Disinfectants	TES-MB-209 based on BS EN 1276:2009	A - Micro-HRAD
	Quantitative Suspension Test for the Evaluation of Fungicidal Activity of Chemical Disinfectants	TES-MB-210 based on BS EN 1650:2008	A - Micro-HRAD
	Quantitative non-porous surface test for the Evaluation of Bacterial and/or Fungicidal Activity of Chemical Disinfectants	TES-MB-211 based on BS EN 13697:2015	A - Micro-HRAD
FOODS As specified	Sensory Tests	Documented In-House Methods	
General	Flavour/taint due to atmospheric transfer from chemicals or materials	TES-S-002 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	A - C&SS
General	Flavour/taint due to direct contact with materials	TES-S-004 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	A - C&SS
General	Flavour/taint due to pesticides	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	A - C&SS
General	Simple discrimination (triangle) test	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	A - C&SS
	Quantitative descriptive analysis	TES-S-009 based on BS 5929:Part 4:1986 and ISO 11036:1994	A - C&SS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location and Department
FOODS As specified	<u>Sensory Tests (cont'd)</u>	Documented In-House Methods	
Food and alcoholic beverages	Product benchmarking	TES-S-023 based on sensory analysis of appearance, flavour and texture	A - C&SS
END			

Table 1 - TES-AC-072			
2,4-DDD (o,p-DDE)	Cypermethrin	Fenvalerate	Pendimethalin
2,4-TDE (o,p-TDE)	Deltamethrin	Fonophos	Permethrin
4,4-DDE (p,p-DDE)	Diazinon	α-HCH	Phenthoate
4,4-DDT (p,p-DDT)	Dichlofluanid	β-HCH	2-phenyl phenol
4,4-TDE (p,p-TDE)	Dichlorvos	γ-HCH	Phosalone
Aldrin	Dicloran	Heptachlor	Phosphamidon
Bendiocarb	Dicofol	Heptachlor Epoxide	Pirimiphos-methyl
Bromophos-ethyl	Dieldrin	Heptenophos	Pirimiphos ethyl
Bromophos-methyl	Dimethoate	Hexachlorobenzene	Profenophos
Bromopropylate	Diphenylamine	Malathion	Pyrazophos
Buprofezin	Endosulfan	Malaoxon	Quinalphos
Captan	Endrin	Mecarbam	Quintozene
Chlorfenvinphos	Ethion	Metalaxyl	Tecnazene
Chlorpropham	Ethoprophos	Methacrifos	Tetrachlovinphos
Chlorpyrifos-ethyl	Etrimfos	Methidathion	Tetradifon
Chlorpyrifos-methyl	Fenarimol	Mevinphos	Tolclofos methyl
Λ-Cyhalothrin	Fenitrothion	Parathion-ethyl	Triazophos
	Fenpropathrin	Parathion-methyl	Vinclozolin
END			