

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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



1288

Accredited to
ISO/IEC 17025:2017

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 075 Issue date: 16 July 2021

Science Department
The Lord Rank Centre
Lincoln Road
High Wycombe
Buckinghamshire
HP12 3QS

Contact: Eva Hruskova
Tel: +44 (0) 1494 809627
E-Mail: eva.hruskova@premierfoods.co.uk
Website: www.paslabs.co.uk

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
BAKERY and DAIRY FOOD TYPES	<u>Chemical Tests</u> Fructans	Documented In-House Method C-TM-142 using HPLC with electro-chemical detection
COFFEE and COCOA PRODUCTS	Caffeine	C-TM-068 using HPLC
FOOD CONTACT MATERIALS	1,3-dichloropropan-2-ol 2,3-dichloropropan-1-ol 2- and 3-chloro-propane 1,2-diol	C-TM-069 using GC-MS
MEAT PRODUCTS	Estimation of Meat Content	C-TM-211 By calculation based on Stubbs & Moore using accredited values for protein, fat, moisture and ash
CEREALS AND CEREAL PRODUCTS	Free Amino acids: - Asparagine - Alanine - Aspartic acid - Glutamic acid - Glutamine - Glycine - Isoleucine - Leucine - Phenylalanine - Serine - Threonine - Tyrosine - Valine Ethyl Carbamate	C-TM-227 using HPLC C-TM-226 using GC-MS



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FOOD, FOOD PRODUCTS and ANIMAL FEEDS	<u>Chemical Tests</u> (cont'd) Ash Chloride - water soluble Dietary Fibre (Total) Fat - total Fatty Acid Composition: Total Saturates Total Mono-unsaturates Total Poly-unsaturates Omega 3 fatty acids Omega 6 fatty acids Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc Moisture Mono and Disaccharides Total Sugars Glucose Fructose Lactose Sucrose Maltose Nitrogen/crude protein	Documented In-House Methods C-TM-002 C-TM-019 using Electrometric titration on aqueous extract C-TM-129 (AOAC 991.43) C-TM-007 using acid hydrolysis and liquid-liquid extraction C-TM-009 using GC C-TM-206 by ICP-OES - Extraction procedures C-TM 205 & C-TM 218 C-TM-001 using oven drying at 102°C C-TM-004 using HPLC C-TM-189 using DUMAS Combustion



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FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	Phosphorus	C-TM-214 by ICP-OES - Extraction procedure C-TM 213
FOOD and FOOD PRODUCTS - unspecified	Arsenic Cadmium Lead	C-TM-219 by ICP-OES – Extraction procedure C-TM 218
	Mercury (Total)	C-TM-294 using direct Mercury analyser DMA-80
	Acrylamide	C-TM-207 using selective bromination and GC-MS/MS
	2- and 3-chloro-1,2-propanediol (2 - MCPD & 3 - MCPD) 1,3 -dichloropropan-2-ol (1,3-DCP) 2,3 - dichloropropan-1-ol (2,3-DCP)	C-TM-069 using GC-MS
	Fatty Acid Esters of: 2-chloropropane-1,2-diol (2-MCPD-E) 3-chloropropane-1,2-diol (3-MCPD-E) Oxiran-2-ylmethanol (Gly-E)	C-TM-297 using pressurised liquid extraction and GC-MS/MS
	Cholesterol	C-TM-230 using GC-MS
	Ethanol	C-TM-105 using GC with aqueous extraction
	Energy Available Carbohydrate Salt (from Sodium)	C-SM-015 by calculation
	Fat - total	C-TM-267 using NMR
	Furan 2-Methyl Furan 3-Methyl Furan 2-Ethyl Furan 2,5-Dimethyl Furan	C-TM-225 using headspace GC-MS
Free Fatty Acids and Peroxide Value	C-TM-028 using titration	



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FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
DRY SPICES, FATS, OIL-BASED SPICE PASTE and WATER-BASED SPICED SAUCES	Illegal Dyes: Sudan I, Rhodamine B, Sudan II, Para Red, Sudan III, Sudan red G, Sudan IV, Fast Garnet, Sudan Red 7B, Nitroaniline, Butter Yellow, Toluidine Red, Sudan Orange G, Sudan Black, Auramine-O, Orange II, Metanil yellow, Sudan Red B	C-TM-224 using LC-MS/MS
FOOD and FOOD PRODUCTS excluding meat	Melamine	C-TM-263 using LC-MS/MS
FRUITS AND VEGETABLES	Tin	C-TM-102 by ICP-OES
FOOD and FOOD PRODUCTS - unspecified	Moisture content	C-TM-037 using oven drying following air/freeze drying
SUGAR SYRUPS and HIGH WATER CONTENT PRODUCTS	Moisture	C-TM-035 using Vacuum oven drying
DRY SUGAR BASED PRODUCTS, SUGAR SYRUPS, SOFT DRINKS and BAKERY MIXES	Sweeteners: Saccharin Acesulfame-K Aspartame	C-TM-139 by HPLC
SWEETENER POWDERS, SUGAR/SWEETENER BLENDS and SOFT DRINKS	Rebaudioside A Stevioside	C-TM-280 by HPLC with UV detection
FOOD and FOOD PRODUCTS - unspecified	Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed amperometric detection
	Sucralose	C-TM-305 using Ion-Exchange Liquid Chromatography
FOOD and FOOD PRODUCTS INCLUDING SAUCES AND PRESERVES	Titrateable acidity	C-TM-115 using titration
	Organic Acids (Citric, Malic, Tartaric, Isocitric)	C-TM-220 by IC/HPLC with detection by conductivity



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FOOD and FOOD PRODUCTS INCLUDING SAUCES AND PRESERVES (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method	
	Preservative acids (Acetic and Propionic)	C-TM-266 by ion chromatography	
	pH	C-TM-100 using pH meter and reference to manufacturers' instructions	
	Sorbic and Benzoic Acids	C-TM-043 using GC	
FOOD, FOOD PRODUCTS & ANIMAL FEEDS	Sulphur dioxide	C-TM-240 by distillation and ion chromatography	
	<u>Vitamins</u>		
	Vitamin B ₆	C-TM-215 by HPLC with detection by fluorescence	
	Vitamin A	C-TM-021 by HPLC	
	Vitamin D ₂ and D ₃	C-TM-273 by HPLC	
	Vitamin E	C-TM-056 by HPLC with detection by fluorescence	
	Riboflavin	C-TM-055 by HPLC with detection by fluorescence	
	(excluding Meat, Liver and Cheese)	Vitamin B ₁₂	C-TM-285 by LC-MS/MS
	FOOD, FOOD PRODUCTS and ANIMAL FEEDS	Folic Acid	C-TM-287 by LC-MS/MS
	Vitamin Fortified Foods: including cereal based foods, Milk Powders, Bread Products, Yeast Extract, Juices and Fruit Drinks		
FOOD and FOOD PRODUCTS	Vitamin C	C-TM-023 by HPLC with detection by fluorescence	
	Niacin Nicotinamide Nicotinic acid	C-TM-265 by LC-MS-MS	
	Thiamin	C-TM-054 by HPLC with detection by fluorescence	



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FOOD and FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
	Vitamin B ₅ (Pantothenic Acid)	C-TM-306 by LC-MS/MS
FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	<u>Allergens</u>	
	Almonds	C-TM-234 using Ridascreen FAST Almond ELISA kit
	Egg White Protein	C-TM-246 using Biokits Egg Assay ELISA kit
	Gluten	C-TM-210 using Ridascreen Gliadin ELISA kit
	Peanut	C-TM-184 using Biokits Peanut Assay ELISA kit
	Soya Protein	C-TM-154 using ELISA Systems Soya Protein ELISA kit
COFFEE and COCOA PRODUCTS	<u>Mycotoxins:</u>	Documented In-House Method
	Ochratoxin A	BA-TM-24 using HPLC with detection by fluorescence
MILK and MILK PRODUCTS	Aflatoxin M ₁	BA-TM-25 using HPLC with detection by fluorescence
FUNGAL BIOMASS PRODUCTION	Fusarins	BA-TM-28 using HPLC-MS
	Trichothecenes in Fungal Biomass: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-01 using GC/MS
OILS and FATS	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-14 using HPLC with detection by fluorescence



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OILS and FATS	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
	<u>Mycotoxins</u> (cont'd): Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-06 using GC-MS
FRUIT JUICE AND FRUIT PRODUCTS	<i>Alternaria</i> toxins	BA-TM-30 using HPLC-UV
POTATO PRODUCTS	Glycoalkaloids	BA-TM-20 using HPLC
SUGAR SYRUPS	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-05 using GC-MS
FOOD, FOOD PRODUCTS and ANIMAL FEED - unspecified	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
	Aflatoxin B ₁ B ₂ G ₁ G ₂ - general	BA-TM-10 using HPLC with detection by fluorescence
	Citrinin	BA-TM-19 using HPLC with detection by fluorescence
	Cyclopiazonic acid	BA-TM-29 using HPLC-UV



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	<u>Mycotoxins</u> (cont'd):	
	Ergot alkaloids - Ergometrine (ergonovine), ergocryptine, ergotamine, ergosine, ergocristine, ergocornine, ergometrinine, ergocryptinine, ergotaminine, ergosinine, ergocristinine, and ergocorninine	BA-TM-33 using LC-MS/MS
	Fumonisin B ₁ B ₂ B ₃	BA-TM-31 using LC-MS/MS
	Moniliformin	BA-TM-26 using HPLC- UV
	Ochratoxin A	BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence
	Sterigmatocystin	BA-TM-27 using HPLC with detection by fluorescence
FOOD and FOOD PRODUCTS	Zearalenone	BA-TM-11 using HPLC with detection by fluorescence
	Patulin	BA-TM-16 using HPLC-UV
FOODS, FOOD PRODUCTS and ANIMAL FEED - Low moisture samples only (Raw ingredients and finished product)	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-03 using GC-MS



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PASTA (DRIED) PROCESSED MATERIALS, SPECIFICALLY , BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES FOOD and FOOD PRODUCTS – unspecified (cont'd)	<p><u>Molecular Tests</u></p> <p><i>Triticum aestivum</i> (authenticity)</p> <p>The Cauliflower Mosaic Virus 35S promoter and the NOS terminator</p> <p>Quantitative determination of Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize</p> <p>The Cauliflower Mosaic Virus 35S promoter and the NOS terminator</p> <p>1. Qualitative determination of: GM soya</p> <p>Monsanto MON 40-3-2 (Roundup ready Soya) Bayer A2704-12, Bayer A5547-127, Monsanto MON 89788, Pioneer Hi Bred DP356043-5 The Cauliflower Mosaic Virus 35S promoter and the NOS terminator (cont'd)</p> <p>2. Qualitative determination of: GM maize</p> <p>Syngenta Bt176, Monsanto MON 810 Syngenta Bt11 Monsanto MON 88017 Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred TC 1507 Pioneer-Hi bred DAS 59122 AgrEvo CBH 351 Bayer T25 Syngenta Bt10 Syngenta MIR 604</p>	<p>Documented In-House Method</p> <p>C-TM-188 using gel electrophoresis</p> <p>C-TM-195 using real time PCR</p> <p>C-TM-195 using real time PCR</p> <p>C-TM-195 using real time PCR</p> <p>C-TM-195 using real time PCR</p> <p>C-TM-195 using real time PCR</p>



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FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Molecular Tests</u> (cont'd) 3. The quantitative detection of: GM soya Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred_DP356043-5 Bayer A2704-12 Bayer A5547-127	Documented In-House Method C-TM-195 using real time PCR
	4. The quantitative detection of: GM maize Monsanto MON 88017 Syngenta Bt176, Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred DAS 59122 Syngenta MIR 604	C-TM-195 using real time PCR
UNPROCESSED MATERIALS	The qualitative detection of the following GM varieties:- Potato: BASFEH92-527-1 Rice varieties: Bayer LLRice 62 and unapproved Bt63	C-TM-195 using real time PCR
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS	<u>Analysis of Foreign Bodies</u> Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body.	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Active Alkaline Phosphatase Enzyme	F-TM-24 using nitrophenol phosphate with visual determination of colour change
	α-Amylase	F-TM-32 using visual determination of colour change
	Bone	F-TM-05 using X-ray analysis, compound microscopy and staining
	Blood	F-TM-27 visual determination of colour change using staining



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	Calcium Carbonate	F-TM-30 using X-ray analysis and physical attributes
	Cellulose	F-TM-15 using compound microscopy and staining
	Cell Wall Structures	F-TM-28 using compound microscopy and staining
	Ceramics	F-TM-25 using X-ray analysis and physical attributes
	Crystalline Sugar	F-TM-20 using X-ray analysis, Fourier transform infra-red spectroscopy (FTIR), compound microscopy and physical attributes
	Dental Amalgam	F-TM-17 using X-ray analysis and physical attributes
	Elastomers	F-TM-21 by X-ray analysis and physical attributes
	Fats and Oils	F-TM-06 using compound microscopy and staining
	Fibres	F-TM-04 using X-ray analysis and compound microscopy
	Fungal Hyphae and Spores	F-TM-31 using compound microscopy
	Glass (incl soda-lime glass)	F-TM-03 and F-TM-03a using X-ray analysis and physical attributes
	Lignin	F-TM-07 using compound microscopy and staining
Metals	F-TM-22 using X-ray analysis and physical attributes	



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END		