


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>UKAS TESTING</p> <p>1486</p> <p>Accredited to ISO/IEC 17025:2017</p>	<h3>Young's Seafood Limited</h3> <p>Issue No: 038 Issue date: 23 June 2021</p>	
	<p>Analytical Laboratory Alveston House Humberbridge Road Grimsby NE Lincolnshire DN31 3SW</p>	<p>Contact: Mrs Jessica Taylor Tel: +44 (0)1472 585356 E-Mail: Jessica.Taylor@youngsseafood.co.uk</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
FOOD and FOOD PRODUCTS	<p><u>Chemical Tests</u></p> <p>Ash</p> <p>Dietary Fibre (AOAC)</p> <p>Fatty acid composition: Saturated Mono unsaturated Poly unsaturated Omega 3</p> <p>Total Sugars</p> <p>Nitrogen and calculation of Crude Protein</p> <p>Sodium and calculation of salt (sodium Chloride)</p> <p>Calculated Values:</p> <p>Energy Carbohydrate (total) Carbohydrate (available) Fat (saturate)</p> <p>Calculation of Fatty acid profile: Saturated Mono unsaturated Poly unsaturated Omega 3</p>	<p>Documented In-House Methods</p> <p>AN17 Method 20 by muffle furnace and gravimetric determination</p> <p>AN17 Method 193</p> <p>AN17 Method 153 by Gas Chromatography (GC) following fatty acid extraction</p> <p>AN17 Method 178 by High Performance Liquid Chromatography (HPLC)</p> <p>AN17 Method 191 by Dumas combustion method using Nitrogen Analyser</p> <p>AN17 Method 179 by Ion chromatography</p> <p>AN16.2 by calculation</p> <p>AN16.2 by calculation following analysis via AN17 method 153 by GC and AN17 Method 212 by NMR</p>



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd)	
Food products containing fish	Fish content (apparent)	AN16.3 by Calculation
Fish and fish products	Fish species	AN17 Method M159 by electrophoresis
Fish and coated fish products	Fat (total)	AN17 M212 by NMR
Breaded/coated fish products and component parts	Gluten	AN17 Method 130 by ELISA using R-Biopharm RIDASCREEN®FAST Gliadin test kit
	Total Milk	AN17 Method 128 by ELISA using Neogen Veratox for Total Milk Allergen test kit
Fish, fish products, meat, meat products and ready meals	Qualitative detection (identification) of animal species as given below	AN17 M220 using R-Biopharm SureFood PREP Basic S1052 DNA extraction and DNA kits as listed below with amplification and qualitative detection by Stratagene Mx3005P Real-Time PCR R-Biopharm SureFood ANIMAL ID and/or FISH ID kits as below:
	<u>Beef</u>	Kit number S6113
	<u>Horse</u>	Kit number S6118
	<u>Chicken</u>	Kit number S6115
	<u>Pork</u>	Kit number S6114
	<u>Atlantic cod</u>	Kit number S6310
	<u>Pacific cod</u>	Kit number S6308
	<u>Alaska pollock</u>	Kit number S6313
	<u>Haddock</u>	Kit number S6307
	<u>Whiting</u>	Kit number S6312
	<u>Coley</u>	Kit number S6309
	<u>Pink salmon</u>	Kit number S6303
	<u>Atlantic salmon</u>	Kit number S6306
	<u>Rainbow trout</u>	Kit number S6302
	<u>Basa</u>	Imegenagro Imegen Basa kit IMG-225



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Solid materials suspected of being from a source foreign to the food examined	<u>Physical/Chemical Tests</u> Identification of material type	AN100 using density measurement, microscopy, physical examination and chemical spot tests
END		