


# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p>Accredited to ISO/IEC 17025:2017</p>	<b>Weetabix Limited</b>	
	<b>Issue No: 053    Issue date: 24 June 2021</b>	
	<b>Station Road</b> <b>Burton Latimer</b> <b>Kettering</b> <b>NN15 5JR</b>	<b>Contact: Ms Lynn Furnival</b> <b>Tel: +44 (0)1536 721469</b> <b>Fax: +44 (0)1536 421907</b> <b>E-Mail: lsf@weetabix.co.uk</b>
<b>Testing performed at the above address only</b>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<b>FOODS</b>  Cereals, cereal products, raw materials and component ingredients, including breakfast cereals and cereal bars - where relevant specific scope of matrices is defined in individual methods	<u>Chemical Tests</u>  Aflatoxins B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> and G <sub>2</sub>  Acrylamide  Ash  Fat  Fats - saturated, mono and poly unsaturated  Iron  Moisture  Ochratoxin A  Total Sugars (galactose, glucose, fructose, lactose, sucrose and maltose)  Thiamine (Vitamin B1) (0.1 mg - 100 g/100g)	Documented In-House Procedures:  A059 using immunoaffinity clean-up and HPLC separation with fluorescence detection  A036 using GC/MS-MS  A005 using furnace at 550°C  A002 by acid hydrolysis using Soxtec semi-automated equipment  A024 by GC/FID following extraction using A002  A008 using microwave digestion and Dionex Ion Chromatography detection  A043 using air oven at 101°C for 5h or 130°C for 2h  A074 using immunoaffinity clean-up and HPLC separation with fluorescence detection  A082 using Dionex Ion Chromatography  A090 by fluorescence spectrophotometry



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FOODS (cont'd)  Cereals, cereal products, raw materials and component ingredients, including breakfast cereals and cereal bars - where relevant specific scope of matrices is defined in individual methods (cont'd)	Riboflavin (Vitamin B2) (0.1 mg - 100g/100g)	A092 using microwave digestion, enzyme clean-up and HPLC separation with fluorescence detection
	Deoxynivalenol (DON)	A051 using ELISA (Veratox DON 5/5 NE Test Kit from Neogen)
	Zearalenone (ZON)	A132 using ELISA (Veratox ZON Test Kit from Neogen)
	Sodium, potassium, magnesium and calcium	A050 using Dionex Ion Exchange Chromatography following microwave sample digestion
	<u>Microbiological Tests</u>	Documented In-House Procedures:
	Enumeration of:	Documented In-House Procedures:
	<i>Bacillus cereus</i> (presumptive)	M016 using spiral plater and <i>Bacillus cereus</i> selective agar (MYP/PREP formulation), incubated at 37 °C for 24 hr
	<u>Microbiological Tests (cont'd)</u>	Documented In-House Procedures:
	Enumeration of: (cont'd)	
	Enterobacteriaceae (presumptive)	M015 using spiral plater followed by overlayer and VRBGA media incubated at 37 °C
Faecal Streptococci (presumptive)	M014 using spiral plater and KAA media or KFS agar for oats and oat containing products incubated at 37 °C	
<i>Listeria monocytogenes</i>	M037 using enrichment in Buffered Peptone water, selective plating on RAPID'L.mono and Brilliance <i>Listeria</i> chromogenic agars and biochemical confirmation	



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FOODS (cont'd)  Cereals, cereal products, raw materials and component ingredients, including breakfast cereals and cereal bars - where relevant specific scope of matrices is defined in individual methods	Mesophilic aerobic plate count	M003 using spiral plater and PCA with added TTC incubated for 48 hrs at 30 °C
	Yeasts and Moulds  Detection of:  <i>Escherichia coli</i>  <i>Listeria monocytogenes</i>  Molecular Biology tests:  <i>Salmonella species DNA</i> (and confirmation of isolated colonies)	M010 using spiral plater and OGYE media  M008 using enrichment culture in McConkey Broth Purple and confirmation on TBX chromogenic agar  M037 using enrichment in demi-Fraser broth, selective plating on RAPID'L.mono agar and biochemical confirmation  M042 by Real-time PCR (Applied Biosystems QuantStudio 5 Thermocycler) using the Thermo Scientific SureTech Salmonella species PCR Assay. Cultural confirmation of isolated colonies using Chromogenic media and Microbact GNB Kit
ENVIRONMENTAL SWABS	<i>Salmonella species DNA</i> (and confirmation of isolated colonies)	M042 by Real-time PCR (Applied Biosystems QuantStudio 5 Thermocycler) using the Thermo Scientific SureTech Salmonella species PCR Assay. Cultural confirmation of isolated colonies using Chromogenic media and Microbact GNB Kit

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