### **Schedule of Accreditation**

issued by

### **United Kingdom Accreditation Service**

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



1724

Accredited to ISO/IEC 17025:2017

#### **Beechwood Laboratories Limited**

Issue No: 037 Issue date: 15 January 2025

120 Ballymena Road Contact: Paige Campbell

Doagh Tel: +44 028 9335 2691 Ballyclare Fax: +44 028 9335 2702

Co Antrim E-Mail: paige@beechwood-laboratories.com

Northern Ireland Website: www.beechwood-laboratories.com BT39 0TL

#### 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
FOOD and FOOD PRODUCTS, Specifically	<u>Chemical Tests</u>	Documented In-House Methods
CURING BRINES	Nitrate Nitrite	No. CHM/7/NIT based on BS 4401:Part 7 and Part 8:1976 (1992)
MEAT and MEAT PRODUCTS	Nitrite	No. CHM/7/NOS based on BS 4401:Part 7 and Part 8:1976(1992)
MEAT and MEAT PRODUCTS, FRUIT, VEGETABLE and BEVERAGES	Sulphur Dioxide	No. CHM/7/S02 using distillation and titrimetry
MILK PRODUCTS	Fat	No. CHM/7/RGF based on BS EN ISO 1211:2010
FOODS and FOOD PRODUCTS (Unspecified)	Ash	No. CHM/7/ASH based on BS 4401-1: 1998, ISO 936: 1998
	Chloride	No. CHM/7/SLT based on BS 4401:Part 6:1996
	Dietary Fibre	No. CHM/7/FIB based on Official Methods of Analysis of AOAC International, 6 <sup>th</sup> edition
	Hydroxyproline/Collagen	No. CHM/7/HYD based on BS 4401: Part 11: 1995, ISO 3496: 1994
	Potassium Sodium/Salt	No. CHM/7/FLM using flame emission spectrometry
	Total fat	No. CHM/7/WSF based on BS EN ISO1635:2004

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Materials / Draducts tooks   Type of test/Properties   Standard specifications/		
Materials/Products tested	measured/Range of measurement	Equipment/Techniques used
FOODS and FOOD PRODUCTS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods (cont'd)
	Total Sugars	No. CHM/7/SUG based on Pearsons Composition and Analysis of Food, 9 <sup>th</sup> edition
	Moisture	No. CHM/7/M02 based on BS 4401:Part 3:1997, ISO 1442: 1997
	Nitrogen Crude Protein	No. CHM/7/PRO based on BS 4401:Part 2:1980
	рН	No. CHM/7/PH based on BS 4401:Part 9:1975
	Added Water	No OUNA/7/OLO bu calculation
	Carbohydrate	No. CHM/7/CLC by calculation 1) based on Stubbs and Moore
	Energy Value	2) based on Directive 2001/101/EC (FSA method)
	Meat content	
ANIMAL BY-PRODUCTS	Microbiological Tests	Documented In-house methods for the purpose of the Animal By-Products (Enforcement) Regulation (ABPR) 2013 (amended 2015) implementing Regulation (EU) No 142/2011 (as amended)
	Detection:	
Animal By-Product materials including Composts/Digests, Pet foods and Renderings	Salmonella, confirmed	No. MPM/7/SAL based on BS EN ISO 6579-1:2017 + A1:2020
	Enumeration:	
	Enterobacteriaceae, presumptive	No. MPM/7/ENT based on BS EN ISO 21528-2:2017
	Escherichia coli, confirmed	No. MPM/7/ECP based on BS EN ISO 16649-2: 2001

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ENVIRONMENTAL SWABS	Microbiological Tests (Cont'd)	Documented In-house methods
	<u>Detection:</u>	
	Listeria species, confirmed	1) No. MPM/7/LIS based on BS EN ISO 11290-1:2017
		2) MPM/7/LIS-O using Neogen Less Plus Broth and LCA, confirmation by, Catalase, Oxidase, Gram Stain and biochemical profiling Biomerieux API or Microgen Listeria
	Salmonella spp. Confirmed	MPM/7/SAL-O using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Biomerieux API 20E and serological testing
	Enumeration:	
	Total Colony Count at 37°C	No. MPM/7/AMC-G using PCA at 37°C for 24 hours
	Enterobacteriaceae, presumptive	No. MPM/7/ENT based on BS EN ISO 21528-2:2017
	Staphylococcus aureus, confirmed	No. MPM/7/SAU based on BS EN ISO 6888-1:2021/Amd 1:2023
FOODS and FOOD PRODUCTS	Microbiological Tests	Documented In-House Methods
	Detection:	
	Clostridium perfringens, confirmed	No. MPM/7/CPE by enrichment using Cooked Meat Media and plating onto TSC. Confirmation using motility, nitrate reduction and lactose-gelatin tests

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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and FOOD PRODUCTS (Cont'd)	Microbiological Tests (cont'd)	Documented In-House Methods (cont'd)
	Detection (Cont'd):	
	Listeria spp, confirmed	1) No. MPM/7/LIS based on BS EN ISO 11290-1:2017
		2) MPM/7/LIS-O using Neogen Less Plus Broth and LCA, confirmation by, Catalase, Oxidase, Gram Stain and biochemical profiling Biomerieux API or Microgen Listeria
	Salmonella, confirmed	1) No. MPM/7/SAL based on BS EN ISO 6579-1:2017 + A1:2020
FOODS and FOOD PRODUCTS ANIMAL FEEDSTUFFS (inc petfoods)		2) MPM/7/SAL-O using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Biomerieux API 20E and serological testing
Carcases and meat	Escherichia coli O157, presumptive	MPM/7/REV, using the REVEAL test kit
	Enumeration:	
FOODS and FOOD PRODUCTS	Aerobic mesophilic count	<ol> <li>No. MPM/7/AMC-A, using Total Count Agar (TCA), 22°C for 72 hours</li> <li>No. MPM/7/AMC-B, using TCA, 30°C for 48 hours</li> <li>No. MPM/7/AMC-C, using PCA, 22°C for 72 hours</li> <li>No. MPM/7/AMC-D based on BS EN ISO 4833-1: 2013+A1 2022</li> </ol>
	Bacillus cereus, presumptive	No. MPM/7/BCS based on BS EN ISO 7932:2004 +A1:2020

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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and FOOD PRODUCTS (cont'd)	Microbiological Tests (cont'd)	Documented In-House Methods (cont'd)
	Enumeration (Cont'd)	(COTIL d)
	Clostridium perfringens, confirmed	No. MPM/7/CPR based on BS EN ISO 15213-2:2023 with in- house confirmation employing Lactose Gelatin Medium and Motility Nitrate Medium
	Coliforms (presumptive)	No. MPM/7/CLP based on BS ISO 4832: 2006 by pour plate
	Enterobacteriaceae, presumptive	No. MPM/7/ENT based on BS EN ISO 21528-2:2017
	Escherichia coli, confirmed	1) No. MPM/7/ECP based on BS EN ISO 16649-2: 2001
		2) No. MPM/7/ECM based on ISO 7251:2005+A1:2023 by MPN
	Listeria spp, confirmed	No. MPM/7/LIE-C based on BS EN ISO 11290-2 2017
	Staphylococcus aureus, confirmed	No. MPM/7/SAU based on BS EN ISO 6888-1:2021/Amd 1:2023
	Yeasts and moulds	In-House Method No. MPM/7/YM using OGYE, at 25°C for 5 days
	Pseudomonas spp., presumptive	No. MPM-7-PSD based on BS EN ISO 13720:2010
	Lactic Acid Bacteria	No. MPM-7-LAB based on BS EN ISO 15214:1998

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FOODS and FOOD PRODUCTS (cont'd)	Microbiological Tests (cont'd)	Documented In-House Methods (cont'd)
PRIMARY PRODUCTION SAMPLES Boot swabs, dust, faeces	Detection: Salmonella spp (motile)	No. MPM/7/SAL-A in accordance with the Control of Salmonella in Poultry Order (CSPO) Northern Ireland, 2008 and the Control of Salmonella in Turkey Order (CSTO) Northern Ireland, 2010 using method based on BS EN ISO 6579-1:2017 + A1: 2020 using MSRV
WATERS Drinking water (non-regulatory) including bottled water (flavoured and sparkling), Recreational, Surface and Ground water	Microbiological Tests	Documented In-House Methods based on The Microbiology Drinking Water (MDW) as stated
	Detection:	
	Salmonella spp	No. MPM/7/SAL, based on MDW Part 9, (2006)
	Enumeration:	
	Sulphite Reducing Clostridia	MPM/7/SRC, based on MDW Part 6, (2021), by membrane filtration
	Clostridium perfringens	No. MPM/7/CPW based on MDW Part 6, (2021), by membrane filtration
	Coliforms, presumptive	No. MPM/7/COW, based on MDW Part 4 (2016), by membrane filtration
	Escherichia coli, presumptive	No. MPM/7/ECW, based on MDW Part 4 (2016), by membrane filtration

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#### Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
WATERS Drinking water (non-regulatory) including bottled water (flavoured and sparkling), Recreational, Surface and Ground water (cont'd)	Microbiological Tests (cont'd)	Documented In-House Methods based on The Microbiology Drinking Water (MDW) as stated (cont'd)
	Faecal Streptococci (enterococci), presumptive	No. MPM/7/FSW, based on MDW Part 5, (2012), by membrane filtration
	Total Viable Count at 22°C & 37°C	No. MPM/7/TCW, based on MDW Part 7, (2020) by pour plate
	Presumptive <i>Pseudomonas</i> aeruginosa	MPM/7/PAW based on MDW Part 8b, (2015), by membrane Filtration
END		

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