

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>1724</p> <p>Accredited to ISO/IEC 17025:2017</p>	<h3>Beechwood Laboratories Limited</h3> <p>Issue No: 028 Issue date: 20 October 2021</p>	
	<p>120 Ballymena Road Doagh Ballyclare Co Antrim Northern Ireland BT39 0TL</p>	<p>Contact: Mr A J McMorris Tel: +44 028 9335 2691 Fax: +44 028 9335 2702 E-Mail: alan@beechwood-laboratories.com Website: www.beechwood-laboratories.com</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, 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)
MILK PRODUCTS	Sulphur Dioxide	No. CHM/7/S02 using distillation and titrimetry
FOODS and FOOD PRODUCTS (Unspecified)	Fat	No. CHM/7/RGF based on BS EN ISO 1211:2010
	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 th edition
	Free Fat	No. CHM/7/FFT based on BS 4401:Part 5: 1996



1724
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Beechwood Laboratories Limited
Issue No: 028 Issue date: 20 October 2021

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods (cont'd)
	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
	Total Sugars	No. CHM/7/SUG based on Pearsons Composition and Analysis of Food, 9 th 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
	pH	No. CHM/7/PH based on BS 4401:Part 9:1975
	Added Water	No. CHM/7/CLC by calculation 1) based on Stubbs and Moore 2) based on Directive 2001/101/EC (FSA method)
	Carbohydrate	
	Energy Value	
	Meat content	
	ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>
<u>Detection:</u>		
<i>Listeria</i> species, confirmed		No. MPM/7/LIS based on BS EN ISO 11290-1:2017
<u>Enumeration:</u>		
Total Colony Count at 37°C	No. MPM/7/AMC-G using PCA at 37°C for 24 hours	



1724
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Beechwood Laboratories Limited
Issue No: 028 Issue date: 20 October 2021

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ENVIRONMENTAL SWABS (cont'd)	<u>Microbiological Tests</u> (cont'd) Enterobacteriaceae, presumptive <i>Staphylococcus aureus</i> , confirmed	Documented In-House Methods: (cont'd) No. MPM/7/ENT based on BS EN ISO 21528-2:2017 No. MPM/7/SAU based on BS EN ISO 6888-1 1999, A2:2018
FOODS and FOOD PRODUCTS	<u>Microbiological Tests</u> <u>Detection:</u> <i>Clostridium perfringens</i> , confirmed <i>Listeria</i> spp, confirmed <i>Salmonella</i> , confirmed	Documented In-House Methods No. MPM/7/CPE by enrichment using Cooked Meat Media and plating onto TSC. Confirmation using motility, nitrate reduction and lactose-gelatin tests No. MPM/7/LIS based on BS EN ISO 11290-1:2017 No. MPM/7/SAL based on BS EN ISO 6579-1:2017 + A1:2020
Carcases and meat	<i>Escherichia coli</i> O157, presumptive <u>Enumeration:</u>	MPM/7/REV, using the REVEAL test kit
FOODS and FOOD PRODUCTS	Aerobic mesophilic count <i>Bacillus cereus</i> , presumptive <i>Clostridium perfringens</i> , confirmed Coliforms (presumptive)	1) No. MPM/7/AMC-A, using Total Count Agar (TCA), 22°C for 72 hours 2) No. MPM/7/AMC-B, using TCA, 30°C for 48 hours 3) No. MPM/7/AMC-C, using PCA, 22°C for 72 hours 4) No. MPM/7/AMC-D based on ISO 4833-1: 2013 No. MPM/7/BCS based on BS EN ISO 7932:2004 +A1:2020 No. MPM/7/CPR based on BS EN ISO 7937: 2004 No. MPM/7/CLP based on BS ISO 4832: 2006 by pour plate



1724
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Beechwood Laboratories Limited
Issue No: 028 Issue date: 20 October 2021

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods (cont'd)
	<u>Enumeration</u>	
	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
	<i>Escherichia coli</i> , confirmed	1) No. MPM/7/ECP based on BS EN ISO 16649-2: 2001 2) No. MPM/7/ECM based on ISO 7251:2005 by MPN
	<i>Listeria</i> spp, confirmed	No. MPM/7/LIE-C based on BS EN ISO 11290-2 2017
	<i>Staphylococcus aureus</i> , confirmed	No. MPM/7/SAU based on BS EN ISO 6888-1:1999+A2:2018
	Yeasts and moulds	In-House Method No. MPM/7/YM using OGYE, at 25°C for 5 days
	<i>Pseudomonas</i> 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 15214:1988
PRIMARY PRODUCTION SAMPLES Boot swabs, dust, faeces	<u>Detection:</u>	
	<i>Salmonella</i> 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



1724
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Beechwood Laboratories Limited
Issue No: 028 Issue date: 20 October 2021

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
WATERS	<u>Microbiological Tests</u> Enumeration: Sulphite Reducing Clostridia <i>Clostridium perfringens</i> Coliforms, presumptive <i>Escherichia coli</i> , presumptive Faecal Streptococci (enterococci), presumptive Total Viable Count at 22°C & 37°C <u>Detection:</u> <i>Salmonella</i> spp	Documented In-House Methods based on The Microbiology Drinking Water (MDW) as stated MPM/7/SRC, based on MDW Part 6, (2015), by membrane filtration No. MPM/7/CPW based on MDW Part 6, (2015), by membrane filtration No. MPM/7/COW, based on MDW Part 4 (2016), by membrane filtration No. MPM/7/ECW, based on MDW Part 4 (2016), by membrane filtration No. MPM/7/FSW, based on MDW Part 5, (2012), by membrane filtration No. MPM/7/TCW, based on MDW Part 7, (2012) by pour plate No. MPM/7/SAL, based on MDW Part 8, (2016)
END		