


# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p>1763</p> <p>Accredited to ISO/IEC 17025:2017</p>	<h3>Precision Analysis (North West) Ltd</h3> <p>Issue No: 051    Issue date: 20 October 2021</p>	
	<p>Unit 3A Olympic Way Sefton Business Park Aintree Merseyside L30 1RD</p>	<p>Contact: Rob Fox Tel: +44 (0)151 525 3334 Fax: +44 (0)151 525 2223 E-Mail: rob.fox@precisionanalysis.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
ENVIRONMENTAL SAMPLES Swabs	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p><i>Listeria</i> spp, including <i>Listeria monocytogenes</i>, confirmed</p> <p><i>Salmonella</i> spp, confirmed</p> <p><i>Vibrio</i> spp. confirmed</p>	<p>Documented In-house methods:</p> <p>A2/36 using SOLUS ELISA (24 hour secondary enrichment.) Confirmation using Microgen Listeria ID test kit.</p> <p>A2/35 using Solus ELISA, Confirmation using API 20E</p> <p>A2/32 based on BS EN ISO 21872-1:2017 with confirmation by API 20E</p>
FOOD and FOOD PRODUCTS - General unless otherwise specified	<p><u>Chemical Tests</u></p> <p>Ash</p> <p>Carbohydrate, Total and Available by difference</p> <p>Chloride and Salt by calculation based on chloride value</p> <p>Energy Value by Calculation</p> <p>Fat, total</p> <p>Fatty acid composition -Saturates -Monounsaturates -Polyunsaturates -Trans fatty acids</p>	<p>Documented In-house Methods:</p> <p>C/03 based on AOAC, 15th Edition</p> <p>C/22 by calculation</p> <p>C/15 Mohr's method</p> <p>C/14 based on EC 1169-2011</p> <p>C/11 (Werner Schmidt) based on BS 4401:Part 4:1970 (Method B)</p> <p>C/21 using Gas Chromatography</p>



1763  
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

**Precision Analysis (North West) Ltd**  
**Issue No: 051 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
FOOD and FOOD PRODUCTS - General unless otherwise specified (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-house Methods:
	Dietary Fibre	C/18 AOAC 985.29 method
Meat and Meat products	Meat content, apparent	C/13 by Stubbs and Moore calculation
FOOD & FOOD PRODUCTS- General unless otherwise specified	Moisture	C/01 based on AOAC, 15th Edition
	Nitrogen and Crude Protein	C/04 by Kjeldahl based on BS 4401:Part 2:1980
	pH	C/08 using pH meter
	Sodium and Salt by calculation based on sodium value	C/17 using Flame photometry
	Total Sugars –(calculated from fructose, glucose, sucrose, maltose, lactose)	C/20 using HPLC
FOOD and FOOD PRODUCTS - General unless otherwise specified	<u>Microbiological Tests</u>	Documented In-house Methods:
	Detection:	
	<i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed	A2/36 using SOLUS ELISA (24 hour secondary enrichment) Confirmation using Microgen Listeria ID test kit
	<i>Salmonella</i> spp, confirmed	A2/35 using Solus ELISA, Confirmation using API 20E
Herbs and spices, cocoa powder and sauces	<i>Escherichia coli</i> β-Glucuronidase Positive	A2/34 based on ISO 16649-3:2015
Dairy Powders	Enterobacteriaceae, Confirmed	A2/38 Based on BS EN ISO 21528-1:2017



1763  
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

**Precision Analysis (North West) Ltd**  
**Issue No: 051 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
FOOD and FOOD PRODUCTS - General unless otherwise specified (cont'd)	<u>Microbiological Tests (Cont'd)</u>	Documented In-house Methods:
Dairy Powders	Detection: (Cont'd)  Coagulase Positive Staphylococci (including <i>Staphylococcus aureus</i> )	A2/39 Based on BS EN ISO 6888-3:2003 with confirmation using Microgen M43 Latex agglutination kit
Seafood	<i>Vibrio</i> spp. confirmed	A2/32 based on BS EN ISO 21872-1:2017 with confirmation by API 20E
	Enumeration:	
	<i>Bacillus cereus</i> , presumptive	A2/01 based on BS EN 7932:2004+A1:2020
	Coliforms, presumptive	A2/06 based on BS ISO 4832:2006
	<i>Clostridium perfringens</i> , confirmed	A2/04 based on BS EN ISO 7937:2004
	Enterobacteriaceae, presumptive	A2/21 based on BS EN ISO 21528-2:2017
	Enterococci (faecal streptococci)	A2/08 based on BS 4285-3.11 :1985
	<i>Escherichia coli</i> β-Glucuronidase Positive	A2/05 based on BS ISO 16649-2:2001
	<i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed	A2/33 based on BS EN ISO 11290-2:2017
	Coagulase positive Staphylococci, confirmed	A2/07 based on BS EN ISO 6888-1:1999+A2:2018 Confirmation using Microgen Staph Latex Kit
	Total aerobic colony count at 30°C	A2/15 based on BS EN ISO 4833-1:2013



1763  
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

**Precision Analysis (North West) Ltd**  
**Issue No: 051 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
FOOD and FOOD PRODUCTS - General unless otherwise specified (cont'd)	<u>Microbiological Tests (Cont'd)</u>	Documented In-house Methods:
	Enumeration: (Cont'd)	
	Yeasts	A2/13 using DRBCA
	Moulds	A2/13 using DRBCA
WATERS	<u>Microbiological Tests</u>	Documented In-house Methods
Drinking, Process including cooling, Surface, Pool and Spa	Enumeration:	
	Coliforms, presumptive and confirmed	A3/01 based on Microbiology of Drinking Water 2016 part 4A
	<i>E. coli</i> , presumptive and confirmed	A3/01 based on Microbiology of Drinking Water 2016 part 4A
	Total aerobic colony count at 22 °C and at 37 °C	A3/06 based on Microbiology of Drinking Water 2020 part 7
	Detection and enumeration:	
	<i>Legionella</i> spp, Including identification of <i>Legionella pneumophila</i> serogroups 1, 2-15 and <i>Legionella</i> species	A3/05 based on BS 6068-4.12:1998 (withdrawn) and confirmation using Microgen latex kit
Drinking, Pool and Spa	Enumeration:	
	<i>Pseudomonas aeruginosa</i>	A3/08 based on Microbiology of Drinking Water 2015 part 8
	<i>Pseudomonas</i> species, presumptive	A3/08 Documented In-House method using membrane filtration and CFC agar at 25 °C
Endoscope Washer-Disinfectant Rinse Waters	Total Aerobic Colony Count	A3-14 using membrane filtration on TSA with incubation at 30 °C for 5 days based on HTM 01-06 Part E 2016

END