

# 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 17025:2005</p>	<b>FoodTest Laboratories Ltd</b>  <b>Issue No: 026 Issue date: 23 June 2017</b>	
	<b>Unit 10a</b> <b>Langthwaite Grange Business Park</b> <b>Langthwaite Road</b> <b>South Kirkby</b> <b>Pontefract</b> <b>WF9 3AP</b>	<b>Contact: Mr Jay Tolley</b> <b>Tel: +44 (0)1977 608319</b> <b>Fax: +44 (0)1977 608319</b> <b>E-Mail: jay@foodtest.co.uk</b> <b>Website: www.foodtest.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
FOOD and FOOD PRODUCTS	<u>Chemical Tests</u>  Ash  Chloride (Salt by calculation)  Fat (Total)  Moisture  Nitrogen Crude Protein ]  Sodium (Salt by calculation)  Total Dietary Fibre  Acidity  pH  Total Sugars	Documented in-house methods identified by method number  A3 by incineration in a muffle furnace at 500 °C  A11 using Corning Chloride Meter  A14 by Acid Hydrolysis/Soxtec  A2 using drying oven at 103 °C  1) A4 by Kjeldahl using block digestion and distillation  2) A24 by Dumas method using Elementar Rapid MAX N Exceed  A16 by dry ashing at 500 °C and flame photometry  A17 using AOAC procedure 985.29  A10 by titration  A9 using pH electrode  A22 by HPLC with RI detection.



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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 (Cont'd)</u>	Documented in-house methods identified by method number	
	<u>Calculated Values</u>		
	Added Water Apparent Total Meat, Apparent Fat Free Meat Apparent Total EU Meat Content Excess Connective Tissue, Excess Fat		A8
	Carbohydrate by Difference (Total or Available)		A20
FATS and OIL EXTRACTED FROM FOODSTUFFS	Energy Value (as Kcals and KJ)	A20	
	<u>Chemical Tests</u>	Documented in-house methods identified by method number	
	Free fatty acid & Peroxide values	A18 based on BS660:2009 and BS EN ISO 3960:2010	
MEAT and MEAT PRODUCTS	Fatty Acid Profile: Saturate, mono & poly-unsaturated fats	A19 by derivitisation and GC analysis	
	Hydroxyproline (Collagen and connective tissue by calculation)	A21 based on AOAC official method 990.26 (1993)	
RAW and COOKED FOODS, EXCLUDING DRIED ONION, LEEKS & CABBAGE	Sulphites (as sulphur dioxide)	A23 based on AOAC official method 990.28.	
FOODS and ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>	Documented in-house methods identified by method number	
	Enumeration of:		
	<i>Bacillus cereus</i> (presumptive)		M8 based on BS EN ISO 7932:2004
	<i>Clostridium perfringens</i> (confirmed)		M9 based on based on BS EN ISO 7937:2004



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FOODS and ENVIRONMENTAL SWABS (Cont'd)	<u>Microbiological Tests (Cont'd)</u>	Documented in-house methods identified by method number
	Enumeration of: (cont'd)	
	<i>Coliforms (presumptive)</i>	M2 based on BS ISO 4832:2006 at 37 °C
	<i>Enterobacteriaceae (presumptive)</i>	M10 based on BS ISO 21528-2:2004
	<i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)	M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar
	Faecal streptococci (presumptive)	M13 based on BS 4285-3-11:1985
	Lactic Acid Bacteria (presumptive)	M25 based on BS ISO 15214:1998
	<i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification	M24 based on BS EN ISO 11290-2:1998 + A1: 2004 with biochemical confirmation using Microgen List ID
	<i>Pseudomonas</i> spp (presumptive)	M11 based on ISO13720:2010
	Coagulase positive staphylococci including <i>Staphylococcus aureus</i>	M4 based on BS EN ISO 6888-1:1999 with Latex agglutination confirmation
	Total Viable Count at 30°C (aerobic)	M1 using pour plate agar with incubation at 30°C for 48hrs.
	Yeasts	M7 using Rose Bengal Chloramphenicol Agar at 25 °C
	Moulds	M7 using Rose Bengal Chloramphenicol Agar at 25 °C
Detection of:		
Thermotolerant <i>Campylobacter</i> spp (confirmed)	M12 using selective enrichment culture and selective medium with confirmation by latex agglutination.	
<i>Escherichia coli</i> (confirmed)	M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test	



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FOODS and ENVIRONMENTAL SWABS (Cont'd)	<u>Microbiological Tests (Cont'd)</u>  Detection of: (Cont'd)  <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification  <i>Salmonella</i> spp	Documented in-house methods identified by method number  1) M5 using <i>Listeria</i> selective enrichment broth and Oxford isolation agar with biochemical confirmation using Microgen List ID  2) M23 based on BS EN ISO 11290-1:1996 + A1:2004 with biochemical confirmation using Microgen List ID  M22 based on BS EN ISO 6579:2002 + A1:2007
WATERS	<u>Microbiological Tests</u>  Enumeration of:	Documented in-house methods identified by method number
POTABLE, PROCESS, SURFACE and WASTE WATERS	Colony Count at 22 °C and 37 °C  Sulphite reducing Clostridia (presumptive)  Coliforms (presumptive) and <i>E coli</i> (confirmed)  Enterococci (presumptive)	W4 based on BS EN ISO 6222:1999,  W2 based on ISO 6461-2:1986  W1 based on BS EN ISO 9308-1:2014 using membrane filtration  W3 based on BS EN 7899-2:2000 using membrane filtration
END		