

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

|   |   |  |
|---|---|--|
|  <p>Accredited to<br/>ISO/IEC 17025:2005</p> | <b>FoodTest Laboratories Ltd</b><br><br><b>Issue No: 027 Issue date: 22 August 2017</b>                           |  |
|   | <b>Unit 50A</b><br><b>Langthwaite Business Park</b><br><b>South Kirkby</b><br><b>Pontefract</b><br><b>WF9 3NR</b> | <b>Contact: Mr Jay Tolley</b><br><b>Tel: +44 (0)1977 525289</b><br><b>Fax: +44 (0)1977 608319</b><br><b>E-Mail: jay@foodtest.co.uk</b><br><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>                                 | Documented in-house methods identified by method number   |
|                           | Ash   | A3 by incineration in a muffle furnace at 500 °C  |
|                           | Chloride<br>(Salt by calculation)                     | A11 using Corning Chloride Meter  |
|                           | Fat (Total)   | A14 by Acid Hydrolysis/Soxtec   |
|                           | Moisture  | A2 using drying oven at 103 °C  |
|                           | Nitrogen<br>Crude Protein ]                           | 1) A4 by Kjeldahl using block digestion and distillation<br><br>2) A24 by Dumas method using Elementar Rapid MAX N Exceed |
|                           | Sodium<br>(Salt by calculation)                       | A16 by dry ashing at 500 °C and flame photometry  |
|                           | Total Dietary Fibre                                   | A17 using AOAC procedure 985.29   |
|                           | Acidity   | A10 by titration  |
|                           | pH  | A9 using pH electrode   |
| Total Sugars              | A22 by HPLC with RI detection.                        |   |



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| FOOD and FOOD PRODUCTS (cont'd)                              | <u>Chemical Tests</u> (cont'd)<br><br><u>Calculated Values</u><br><br>Added Water<br>Apparent Total Meat, Apparent Fat<br>Free Meat<br>Apparent Total EU Meat Content<br>Excess Connective Tissue, Excess Fat<br><br>Carbohydrate by Difference (Total or Available)<br><br>Energy Value (as Kcals and KJ) | Documented in-house methods identified by method number<br><br>A8<br><br>A20<br><br>A20   |
| FATS and OIL EXTRACTED FROM FOODSTUFFS                       | <u>Chemical Tests</u><br><br>Free fatty acid & Peroxide values<br><br>Fatty Acid Profile:<br>Saturate, mono & poly-unsaturated fats  | Documented in-house methods identified by method number<br><br>A18 based on BS660:2009 and BS EN ISO 3960:2010<br><br>A19 by derivitisation and GC analysis |
| MEAT and MEAT PRODUCTS                                       | Hydroxyproline<br>(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><br><br>Enumeration of:<br><br><i>Bacillus cereus</i> (presumptive)<br><br><i>Clostridium perfringens</i> (confirmed)  | Documented in-house methods identified by method number<br><br>M8 based on BS EN ISO 7932:2004<br><br>M9 based on based on BS EN ISO 7937:2004              |



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