

# 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 17025:2017</p>	<b>FoodTest Laboratories Ltd</b>  <b>Issue No: 036 Issue date: 26 August 2021</b>	
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<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 510 °C
	Chloride (Salt by calculation)	A11 using Corning Chloride Meter
	Fat (Total)	A14 by Acid Hydrolysis/Soxtec
	Moisture	A2 using drying oven at 103 °C
	Nitrogen Crude Protein ]	1) A4 by Kjeldahl using block digestion and distillation  2) A24 by Dumas method using Elementar Rapid MAX N Exceed
	Sodium (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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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</u> (cont'd)  <u>Calculated Values</u>  Added Water Apparent Total Meat, Apparent Fat Free Meat Apparent Total EU Meat Content Excess Connective Tissue, Excess Fat  Carbohydrate by Difference (Total or Available)  Energy Value (as Kcals and KJ)	Documented in-house methods identified by method number   A8   A20  A20
FATS and OIL EXTRACTED FROM FOODSTUFFS	<u>Chemical Tests</u>  Free fatty acid & Peroxide values  Fatty Acid Profile: Saturate, mono & poly-unsaturated fats	Documented in-house methods identified by method number  A18 based on BS660:2009 and BS EN ISO 3960:2017  A19 by derivitisation and GC analysis
MEAT and MEAT PRODUCTS	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
ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>  Enumeration of:  <i>Bacillus cereus</i> (presumptive)  <i>Clostridium perfringens</i> (confirmed)  Coliforms (presumptive)	Documented in-house methods identified by method number   M8 based on BS EN ISO 7932:2004+A1:2020  M9 based on based on BS EN ISO 7937:2004  M2 based on BS ISO 4832:2006 at 37°C



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ENVIRONMENTAL SWABS (cont'd)	<u>Microbiological Tests</u> (cont'd)  Enumeration of: (cont'd)  Enterobacteriaceae (presumptive)  <i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)  Faecal streptococci (presumptive)  Lactic Acid Bacteria (presumptive)  <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification  <i>Pseudomonas</i> spp (presumptive)  Coagulase positive staphylococci including <i>Staphylococcus aureus</i>  Total Viable Count at 30°C (aerobic)  Yeasts  Moulds  Detection of:  Thermotolerant <i>Campylobacter</i> spp (confirmed)  <i>Escherichia coli</i> (confirmed)	Documented in-house methods identified by method number  M10 based on BS ISO 21528-2:2017  M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar  M13 based on BS 4285-3-11:1985  M25 based on BS ISO 15214:1998  M24 based on BS EN ISO 11290-2:2017 with biochemical confirmation using Microgen List ID  M11 based on ISO13720:2010  M4 based on BS EN ISO 6888-1:1999+A2:2018 with Latex agglutination confirmation  M1 using pour plate agar with incubation at 30°C for 48h  M7 using Rose Bengal Chloramphenicol Agar at 25°C  M7 using Rose Bengal Chloramphenicol Agar at 25°C  M12 using selective enrichment culture and selective medium with confirmation by latex agglutination.  M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test



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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)  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) M23 based on BS EN ISO 11290-1:2017 with biochemical confirmation using Microgen List ID  2) M30 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by Microgen List ID  1) M22 based on BS EN ISO 6579-1:2017+A1:2020  2) M31 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Biomerieux API 20E and serological tests
FOOD AND FOOD PRODUCTS	<u>Microbiological Tests</u>  Enumeration of:  <i>Bacillus cereus</i> (presumptive)  <i>Clostridium perfringens</i> (confirmed)  Coliforms (presumptive)  Enterobacteriaceae (presumptive)  <i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)  Faecal streptococci (presumptive)  Lactic Acid Bacteria (presumptive)	Documented in-house methods identified by method number  M8 based on BS EN ISO 7932:2004+A1:2020  M9 based on based on BS EN ISO 7937:2004  M2 based on BS ISO 4832:2006 at 37°C  M10 based on BS ISO 21528-2:2017  M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar  M13 based on BS 4285-3-11:1985  M25 based on BS ISO 15214:1998



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FOOD AND FOOD PRODUCTS (Cont'd)	<u>Microbiological Tests (cont'd)</u>  Enumeration of: (cont'd)  <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification  <i>Pseudomonas</i> spp (presumptive)  Coagulase positive staphylococci including <i>Staphylococcus aureus</i>  Total Viable Count at 30°C (aerobic)  Yeasts  Moulds  Detection of:  Thermotolerant <i>Campylobacter</i> spp (confirmed)  <i>Escherichia coli</i> (confirmed)  <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification	Documented in-house methods identified by method number   M24 based on BS EN ISO 11290-2:2017 with biochemical confirmation using Microgen List ID  M11 based on ISO13720:2010  M4 based on BS EN ISO 6888-1:1999+A2:2018 with Latex agglutination confirmation  M1 using pour plate agar with incubation at 30°C for 48h  M7 using Rose Bengal Chloramphenicol Agar at 25°C  M7 using Rose Bengal Chloramphenicol Agar at 25°C  M12 using selective enrichment culture and selective medium with confirmation by latex agglutination.  M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test  1) M23 based on BS EN ISO 11290-1:2017 with biochemical confirmation using Microgen List ID  2) M30 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by Microgen List ID



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FOOD AND FOOD PRODUCTS (Cont'd)	<u>Microbiological Tests (cont'd)</u>  Detection of: (cont'd)  <i>Salmonella</i> spp	Documented in-house methods identified by method number  1) M22 based on BS EN ISO 6579-1:2017+A1:2020  2) M31 using Neogen BPW HQ + OBOP-S supplement and CASE selective media. Confirmation by Biomerieux API 20E and serological tests
DRINKING WATER, PROCESS, SURFACE and WASTE WATERS	<u>Microbiological Tests</u>  Enumeration of:  Colony Count at 22°C and 37°C  Sulphite reducing Clostridia (presumptive)  Coliforms (presumptive) and <i>E. coli</i> (confirmed)  Enterococci (presumptive)	Documented in-house methods identified by method number  W4 based on BS EN ISO 6222:1999  W2 based on ISO 6461-2:1986  W1 based on BS EN ISO 9308-1:2014+A1:2017 using membrane filtration  W3 based on BS EN 7899-2:2000 using membrane filtration
END		