


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>2299</p> <p>Accredited to ISO/IEC 17025:2017</p>	<p>Nestle UK Ltd</p> <p>Issue No: 042 Issue date: 04 June 2021</p>	
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<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
<p>FOOD AND FOOD PRODUCTS</p> <p>(non-coffee products)</p>	<p><u>Chemical and Physical Tests</u></p>	<p>Documented In-House Methods:</p>
	Ash	LM 005 (LI-00.565), based on AOAC method 930.30. Using a carbolite ashing furnace or using a conventional muffle furnace
Soluble coffee products	Ash	LM 108 (LI-21.007) based on AOAC method 930.30. Using a carbolite ashing furnace or using a conventional muffle furnace
	Dietary fibre, total	<p>1) LM 028 (LI-00.546) (modified AOAC method), based on AOAC method 985.29</p> <p>2) LM172(AOAC-991.43) Total Dietary Fibre by modified AOAC991.43 using Ankom analyser</p>
	Fat	<p>1) LM 009 (LI-00.520), Mojonnier method, based on AOAC 989.05</p> <p>2) LM 107, by acid hydrolysis, based on AOAC method 963.15 using a Gerhardt Hydrotherm HT6 hydrolysis unit</p>
	Fatty acid methyl ester (FAME) composition (see table 1 for individual fatty acids)	LM 031 (LI-00.511) by capillary GC based on IUPAC methods 2.301 and 2.304
	Moisture (and total solids)	LM 143 based on AOAC methods 925.10, 925.45A and 931.04



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FOOD and FOOD PRODUCTS (cont'd)	<u>Chemical and Physical Tests (cont'd)</u> Sugars (glucose, lactose, sucrose, maltose, galactose and fructose) Nitrogen/Protein pH	LM 167 (LI-00.593), by HPAEC with pulsed amperometric detection. Based on AOAC 996.04 1) LM 170 (LI-00.557), by combustion using Gerhardt Dumatherm based on AOAC method 992.15 2) LM 024 (LI-00.556) by Kjeldahl based on AOAC method 976.06 LM 026 based on AOAC method 981.12
FOOD, FOOD PRODUCTS and PETFOODS Including milk powders and health care products (dry and liquid)	Fructans (total)	LM 153 (LI-00.581), by HPAEC with pulsed amperometric detection based on AOAC method 997.08
FOOD and FOOD PRODUCTS Including healthcare products, cereals, milk based products, infant formula and milk powders	Fructans (total)	LM 152(AOAC991.03 (modified)) based on AOAC 999.03 (enzyme method) using UV-VIS Spectrophotometer
Infant formula	Galacto-oligosaccharides (GOS)	LM 162 (LI-08.089), Determination of Galacto-oligosaccharides (GOS) by HPAEC-PAD in infant formula
	Fatty acid composition: Saturates Monounsaturates Polyunsaturates Trans fatty acids Total fatty acids (see table 1 for individual fatty acids)	LM168 (LI-00.513) Direct Determination of Fatty Acid Methyl Ester Composition (FAMES) by Capillary Gas Chromatography



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<p>ENVIRONMENTAL SWABS FOOD AND FOOD PRODUCTS</p>	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p>Coliforms (presumptive and confirmed)</p> <p>Listeria species including <i>Listeria monocytogenes</i></p> <p>Enumeration:</p> <p>Aerobic mesophilic (30°C) colony count</p> <p><i>Bacillus cereus</i></p> <p>Enterobacteriaceae (presumptive and confirmed)</p> <p>Coagulase positive staphylococci (including identification of <i>Staphylococcus aureus</i>)</p>	<p>Documented In-House Methods:</p> <p>OM-ISO-4831-2006 based on ISO 4831:2006</p> <p>LI.00.755 using BioRad protocol incorporating selective enrichment in Half Fraser Broth at 30°C for 24 hours, and selective isolation on BioRad Rapid L.mono agar at 37°C for 24 hours Confirmation using ALOA agar, Catalase, Motility and Gram stain Identification of Listeria species using Microgen Listeria biochemical profile kit</p> <p>OM-ISO-4833-1:2013 based on ISO 4833-1:2013 Colony count at 30 degrees C by the pour plate technique</p> <p>OM-ISO-7932:2004 based on ISO 7932:2004 / AMD 1:2020</p> <p>OM-ISO-21528-2:2017 based on ISO-21528-2:2017</p> <p>OM-ISO 6888-1:1999 based on BS EN ISO 6888-1:1999 with confirmation tests by Catalase and Rabbit Plasma Coagulase (and API Staph when required)</p>



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
PET FOOD and associated raw materials, Animal feeds MILK POWDER, BEVERAGE MIXES (e.g. containing coffee) ENVIRONMENTAL SWABS FOOD AND FOOD PRODUCTS, RAW MATERIALS, PETFOOD and ENVIRONMENTAL SWABS	<u>Microbiology Tests (cont'd)</u> Detection: <i>Salmonella</i> spp Enumeration: Enterobacteriaceae (presumptive and confirmed) Detection: Enterobacteriaceae <u>Molecular Tests</u> <i>Salmonella</i> spp DNA	Documented In-House Methods: OM-ISO-6579:2017 based on BS EN ISO 6759:2017 / AMD 2:2020 in accordance with the Animal By-Products Regulations (Enforcement) (England) (Amendment) Regulations (ABPR) 2015 with specific reference to Regulation (EC) 1069/2009 and 142/2011 OM-ISO-21528-2:2017 based on ISO 21528-2:2017 in accordance with the Animal By-Products Regulations (Enforcement) (England) (Amendment) Regulations (ABPR) 2015 with specific reference to Regulation (EC) 1069/2009 and 142/2011 OM-ISO-21528-1:2017 based on ISO-21528-1:2017 LI-00.801 by real-time PCR using the Assurance Genetic Detection System (GDS), following primary enrichment in buffered peptone water and magnetic immuno-concentration. Additional confirmation with biochemical profiling and serology if required
END		



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Table 1 fatty acids by LM168 (LI-00.513) and LM031 (LI-00.513):

C4:0 Butyric Acid	C6:0 Caproic Acid	C8:0 Caprylic Acid
C10:0 Capric Acid	C12:0 Lauric Acid	C14:0 Myristic Acid
C14:1(Cis-9) Myristoleic Acid	C15:0 Pentadecanoic Acid	C15:1 N-5 Cis Pentadecenoic Acid
C16:0 Palmitic Acid	C16:1(Cis-9) Palmitoleic Acid	C17:0 Margaric Acid
C17:1 N-7 Cis Heptadecenoic Acid	C18:0 Stearic Acid	C18:1 Total Trans Fatty Acids
C18:1 N-9 Cis Oleic Acid (+N-7 Cis)	C18:2 Total Trans Fatty Acids	C18:2(All-Cis-9,12) Linoleic Acid
C18:3(All-Cis-6,9,12) Gamma-Linolenic Acid	C18:3 Total Trans Fatty Acids	C18:3(All-Cis-9,12,15) Alpha-Linolenic
C20:0 Arachidic Acid	C20:1 N-9 Cis Eicosenoic Acid	C20:2 N-6 (All-Cis-11,14) Eicosadienoic Acid
C20:3 N-3 Cis Eicosatrienoic Acid	C20:3 N-6 Cis Eicosatrienoic Acid (DHGLA)	C20:4 N-6 Cis Arachidonic Acid (ARA)
C20:5 N-3 Cis Eicosapentanoic Acid (EPA)	C22:0 Behenic Acid	C22:1(Cis-13) Erucic Acid
C22:2 (All-Cis-13,16) Docosadienoic Acid	C22:6 N-3 Cis Docosahexaenoic Acid (DHA)	C24:0 Lignoceric Acid
C24:1(Cis-15) Nervonic Acid		
END		