


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>UKAS TESTING</p> <p>2552</p> <p>Accredited to ISO/IEC 17025:2017</p>	<p>Mycotoxin Laboratory (UK) Ltd</p> <p>Issue No: 019 Issue date: 13 May 2021</p>	
	<p>Unit 19 Riverside Development Chesterton Road Rotherham South Yorkshire S65 1SU</p>	<p>Contact: Dr Claire Stone Tel: +44 (0)1709 367701 E-Mail: claire.stone@i2fast.com Website: www.mycotoxinlaboratory.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
<p>FOOD and FOOD PRODUCTS</p> <p>Nuts and Nut Products, Pine Nuts, Roasted Nuts, Roasted Nut Products, Seeds, Cereals and Cereal Products, Spices and Spice Products, Dried Fruit and Dried Fruit Products</p> <p>Nuts and Nut Products, Dried Fruit and Dried Fruit Products, Cereals and Cereal Products, Spices and Spice Products, Green and Roasted Coffee Beans, and Coffee Products</p> <p>Oils and Fats</p> <p>Oils and Fats (excluding Fat in Milk and Milk Products)</p> <p>Nuts and Nut Products</p> <p>Dried Fruit and Dried Fruit Products and High Sugar Products</p>	<p><u>Chemical Tests</u></p> <p>Determination of Aflatoxins B₁, B₂, G₁, G₂</p> <p>Ochratoxin A</p> <p>Free Fatty Acids</p> <p>Peroxide Value</p> <p>Moisture</p> <p>Moisture</p>	<p>Documented in-house method M12 using High Performance Liquid Chromatography</p> <p>Documented in-house method M02 using High Performance Liquid Chromatography</p> <p>Documented in-house method M03 based on BS EN ISO 660:2020</p> <p>Documented in-house method M04 based on ISO 3960:2017</p> <p>Documented in-house method M05 using Oven Drying</p> <p>Documented in-house method M17 using Vacuum Oven Drying</p>
<p>END</p>		