


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>2623</p> <p>Accredited to ISO/IEC 17025:2005</p>	<h3>Ashwood UK Ltd</h3> <p>Issue No: 036 Issue date: 28 August 2018</p>	
	<p>Tweedside Park Tweedbank Galashiels TD1 3TE</p>	<p>Contact: Mrs Diane Woodburn Tel: +44 (0) +44 (0)1721 724833 Fax: +44 (0) +44 (0)1721 724746 E-Mail: djwoodburn@ashwooduk.co.uk Website: www.ashwooduk.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
GENERAL FOODSTUFFS Except where specified	<u>Chemical Tests</u>	Documented in-house methods
	Ash	CM01 based on BS 4401-1:1998; ISO 936:1998
	Total Dietary Fibre	CM06B by AOAC Official method 991.43
	Extractable Fat	CM02B based on BS 4401-5:1996; ISO 1444:1996
	Fatty Acid Profile: Saturates, monounsaturated, polyunsaturated, trans, omega 3 and omega 6	CM02C by capillary GC with FID detection
	Moisture	CM03 based on BS 4401-3:1997; ISO 1442:1997
	Nitrogen and Protein by calculation	CM04B based on BS 4401-2:1980; ISO 937:1978
	Nitrogen and Protein by calculation	CM04A by Dumas Method
Chloride and salt by calculation	CM05A based on AOAC Official Methods of Analysis 937.09, section 35.1.18	



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GENERAL FOODSTUFFS Except where specified (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented in-house methods
	Calculated Values:	
	Estimation of carbohydrate, meat content and added water values. Salt in aqueous phase	CM06 by calculation based on Meat Products Regulations
	Energy Value	CM06 by documented calculation
	Total Fat	CM02A based on BS 4401-4:1970
	pH	CM18 based on BS 4401-9:1975; ISO 2917:1974, AOAC Official method 981.12
	Sodium and salt by calculation	CM05 using ashing followed by flame photometry
	Sugars: Total, fructose, galactose, glucose, lactose, maltose and sucrose	CM10 by High Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection
Fresh vegetables, fruit, seafood and meat products	Sulphur dioxide	CM19 by steam distillation and titration
Dairy Products	Extractable Fat - Rose Gottlieb	CM08A based on BS EN ISO 2450:2008
Meat and Meat Products	Hydroxyproline	CM07 based on BS 4401-11:1995, ISO 3496:1994
Meat, Fish and Cereals	Water activity	CM09 using Aqualab system
GENERAL FOODSTUFFS Except where specified	Allergen Determination:	
Bakery and Meat Products	Gliadin (Gluten)	CM11A using Neogen Veratox for Gliadin R5* enzyme-linked immunoassay
General Foodstuffs	Soya	CM13A using Neogen Veratox enzyme-linked immunoassay
Bakery Products	Peanut	CM12A using Neogen Veratox enzyme-linked immunoassay



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<p>GENERAL FOODSTUFFS Except where specified (Cont'd)</p> <p>Fish and fish products</p> <p>ENVIRONMENTAL SAMPLES boot/sock/overshoe swabs, surface swabs, cloacal swabs, bulked faeces, dust, chick papers/hatcher tray liners and DOA organs</p> <p>GENERAL FOODSTUFFS and ENVIRONMENTAL SWABS except where specified</p>	<p>Allergen Determination: (Cont'd)</p> <p>Histamine</p> <p><u>Microbiological Tests</u></p> <p><u>Detection of:</u></p> <p><i>Salmonella</i> spp</p> <p><u>Detection of:</u></p> <p><i>Escherichia coli</i> O157 (presumptive)</p> <p><i>Listeria monocytogenes</i> and <i>Listeria species</i></p>	<p>CM 17 using Competitive Direct ELISA using Neogen Veratox for Histamine kit</p> <p>Documented in-house methods</p> <p>MM11D based on BS EN ISO 6579-1:2017 in accordance with the Control of Salmonella in Poultry (Breeding, Laying & Broiler Flocks) Order (Scotland) 2009; the Control of Salmonella in Poultry Order (England) 2007, (Wales) 2008; the Control of Salmonella in Broiler Flocks Order (England) 2009, (Wales) 2009; and the Control of Salmonella in Turkey Flocks Order (England) 2009, Wales (2010), implementing Regulation 2160/2003</p> <p>MM12 in house method using BioMérieux VIDAS UP E. coli O157 ECPT</p> <p>1) MM13A based on BS EN ISO 11290-1:2017</p> <p>2)MM13D in house method using bioMérieux VIDAS Listeria DUO, confirmed by biochemical profiling</p> <p>3) MM13E in house method using bioMérieux VIDAS Listeria UP, confirmed by biochemical profiling</p>



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GENERAL FOODSTUFFS and ENVIRONMENTAL SWABS except where specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented in-house methods
Eggs and Egg shell swabs	<i>Salmonella</i> spp	1) MM11A based on BS EN ISO 6579-1:2017 2) MM11B using Biomerieux VIDAS SPT and confirmation with biochemical profile and serology
General Foodstuffs and Environmental Swabs except where specified	<i>Salmonella</i> spp	MM11C customer specified Code of Practice for Lion Eggs 2013
	<u>Enumeration of:</u>	
	Aerobic colony count	1)MM01A based on BS EN ISO 4833-1:2013 2)MM01A plate count agar using pour plate technique with incubation at 30°C for 48 hours
	<i>Bacillus cereus</i> , presumptive	MM009 based on BS EN ISO 7932:2004
	<i>Clostridium perfringens</i> ,	MM14A based on BS EN ISO 7937:2004
	Coliforms, presumptive	MM02 based on BS ISO 4832:2006
	Enterobacteriaceae, presumptive	MM03 based on BS EN ISO 21528-2:2017
	<i>Escherichia coli</i> , βeta-glucuronidase-positive	MM07A based on BS EN ISO 16649-2:2001
	<i>Escherichia coli</i> βeta-glucuronidase - positive	MM07B based on BS EN ISO 16649-1:2018
Shellfish	<i>Escherichia coli</i>	MM07C using MPN technique based on BS EN ISO16649-3:2015
Cooked Meats	Anaerobic mesophilic spore count	MM01D using pour plate incubated in anaerobic conditions at 30 °C



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GENERAL FOODSTUFFS and ENVIRONMENTAL SWABS except where specified (cont'd)	<u>Enumeration of:</u> (cont'd)	
	<i>Listeria monocytogenes</i> and <i>Listeria species</i>	MM13C based on BS EN ISO 11290-2:2017
	<i>Pseudomonas</i> spp (presumptive)	MM06 based on ISO 13720:2010
	Coagulase positive Staphylococci, including <i>Staphylococcus aureus</i>	MM04 based on BS EN ISO 6888-1:1999 with confirmation using Staphytech Plus latex agglutination kit
(products with Aw >0.95)	Yeasts and moulds	MM05A based on BS ISO 21527-1:2008
(products with Aw ≤0.95)	Yeasts and moulds	MM05B based on BS ISO 21527-2:2008
WATERS	<u>Microbiological Tests</u>	Documented in-house methods based on The Microbiology of Drinking Water
Drinking Water	Aerobic Colony Count (22 °C and 37 °C)	WM01 (Part 7, 2012)
	Coliforms and <i>E coli</i> (presumptive)	WM02 (Part 4B, 2016)
	<i>Clostridium perfringens</i>	WM03 (Part 6, 2015)
	Enterococci	WM04 (Part 5, 2012)
	Sulphite reducing clostridia	WM03 (Part 6, 2015)
END		