


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>4596</p> <p>Accredited to ISO/IEC 17025:2017</p>	<p>SGS Ashby Ltd</p> <p>Issue No: 034 Issue date: 28 September 2021</p>	
	<p>Units 2-12 Ivanhoe Office Park Ivanhoe Parkway Ashby-de-la-Zouch Leicestershire LE65 2AB</p>	<p>Contact: Steve Bullock Tel: +44 (0)1530 561000 Fax: +44(0)1530 561010 E-Mail: steve.bullock@sgs.com</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
ENVIRONMENTAL SWABS Stick swabs	<p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p>Enterobacteriaceae</p> <p>Aerobic Colony Count at 30°C for 72h</p>	<p>Documented In-House Methods</p> <p>ASH-M-TM-002 based on ISO 21528-2:2017</p> <p>ASH-M-TM-001 based on BS EN ISO 4833-1:2013</p>
FOOD and FOOD PRODUCTS (including dairy)	<p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p><i>Bacillus cereus</i></p> <p><i>Campylobacter</i> spp.</p> <p><i>Clostridium perfringens</i></p> <p>Coagulase positive Staphylococci including <i>Staphylococcus aureus</i></p> <p><i>Escherichia coli</i>, β-glucuronidase-positive</p>	<p>Documented In-House Methods</p> <p>ASH-M-TM-005, based on BS EN ISO 7932:2004, confirmation using API 50CHB & API 20E</p> <p>ASH-M-TM-018, based on BS EN ISO 10272-2:2017</p> <p>ASH-M-TM-007 based on BS EN ISO 7937:2004</p> <p>ASH-M-TM-004 based on BS EN ISO 6888-1:1999 +A1:2018</p> <p>ASH-M-TM-023, based on BS ISO 16649-2:2001</p>



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FOOD and FOOD PRODUCTS (including Dairy) (cont'd)	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration: (cont'd)</p> <p>Enterobacteriaceae</p> <p>Lactic acid bacteria (mesophilic) presumptive</p> <p><i>Listeria</i> spp including <i>Listeria monocytogenes</i></p> <p><i>Pseudomonas</i> spp presumptive</p> <p>Aerobic Colony Count at 30°C for 72 h</p> <p>Moulds (products with aW >0.95)</p> <p>Yeasts (products with aW >0.95)</p> <p>Detection:</p> <p><i>Campylobacter</i> spp</p> <p><i>Escherichia coli</i> O157</p> <p><i>Listeria</i> spp. including <i>Listeria monocytogenes</i></p>	<p>Documented In-House Methods</p> <p>ASH-M-TM-002 based on ISO 21528-2:2017</p> <p>ASH-M-TM-008, based on BS ISO 15214:1998</p> <p>ASH-M-TM-015 based on BS EN ISO 11290-2:2017</p> <p>ASH-M-TM-009 based on BS EN ISO 13720:2010</p> <p>ASH-M-TM-001 based on BS EN ISO 4833-1:2013</p> <p>ASH-M-TM-010 based on BS ISO 21527:Part 1:2008</p> <p>ASH-M-TM-010 based on BS ISO 21527:Part 1:2008</p> <p>ASH-M-TM-017 based on BS EN ISO 10272-1:2017</p> <p>ASH-M-TM-003, based on BS EN ISO 16654:2001+A1:2017 using IMS (Dynabeads) with confirmation using API 20E and Oxoid latex agglutination</p> <p>1) ASH-M-TM-016 based on BS EN ISO 11290-1:2017</p> <p>2) ASH-M-TM-021 using an Enzyme Linked Immuno Sorbent Assay (ELISA) technique - Solus Listeria ELISA conjunction with conventional culture and identification (ASH-M-TM-016)</p>



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FOOD and FOOD PRODUCTS (including dairy) (cont'd)	<u>Microbiological Tests</u> (cont'd) Detection: (cont'd) <i>Salmonella</i> spp	Documented In-house Methods 1) ASH-M-TM-014 based on BS EN ISO 6579-1:2017 2) ASH-M-TM-020 using an Enzyme Linked Immuno Sorbent Assay (ELISA) technique - Solus Salmonella Optima in conjunction with conventional culture and identification (ASH-M-TM-014)
FOOD and FOOD PRODUCTS (including dairy) Beverages and confectionery products	<u>Chemical Tests</u> Artificial colourings (water-soluble) - Allura Red (E129), Brilliant Blue (BFCF), Carmoisine (E122), Green S (E142), Indigo Carmine (E132), Patent Blue (E131), Ponceau 4R (E124), Quinoline Yellow FCF (E104), Sunset Yellow (E110), Tartrazine (E102). Sulphur dioxide Ash (excluding liquids) Ash Casein Dietary fibre (Total) Fat (Total)	ASH-C-TM-031 using HPLC with diode array detection (DAD) ASH-C-TM-018 based on BS EN 1998-1:1998 using titration ASH-C-TM-006 using Microwave Ashing ASH-C-TM-007 based on BS4401-1:1998 ASH-C-TM-017 using r-biopharm Ridascreen Fast Casein test kit ASH-C-TM-032 based on AOAC 991.43 using ANKOM Dietary Fibre Analyser ASH-C-TM-003 using Nuclear Magnetic Resonance Rapid Fat Analysis System



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FOOD and FOOD PRODUCTS (including dairy) (cont'd) Food and Petfood	<u>Chemical Tests</u> Fat (total)	Documented In-house Methods ASH-C-TM-004 using acid hydrolysis and solvent extraction
FOOD and FOOD PRODUCTS (including dairy)	Fatty acid composition Saturates Mono-unsaturates Poly-unsaturates Trans fatty acids Omega-3 fatty acids Omega-6 fatty acids Omega-9 fatty acids Detection and semi-quantitative determination of allergens and meat species Gluten Histamine Meat speciation - Identification of individual meat species: Pork Poultry Beef Lamb Horsemeat Moisture	ASH-C-TM-021 using flame Ionisation Detection ASH-C-SOP-050 for Management of Flexible Scope and ASH-C-SOP-047 Protocol for the Development of Methods using commercial ELISA kits ASH-C-TM-016 using r-biopharm Ridascreen Gliadin test kit ASH-C-TM-025 by ELISA using Romer Labs AgraQuant Histamine Assay test kit ASH-C-TM-028 by ELISA using Neogen Biokits and Elisa-Tek kits for all species listed 1) ASH-C-TM-001 using Oven Drying 2) ASH-C-TM-002 using Microwave Drying
Cereals, spices, dried fruit and nuts	Mycotoxins: Aflatoxin B1 Aflatoxin B2 Aflatoxin G1 Aflatoxin G2 Total Aflatoxins Ochratoxin A	ASH-C-TM-033 using HPLC with post-column derivatisation and fluorescence detection



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FOOD and FOOD PRODUCTS (including dairy) (cont'd)	<u>Chemical Tests</u>	Documented In-house Methods
Food and Food Products	Protein (by calculation using nitrogen result)	ASH-C-TM-008 using Dumas nitrogen analyser
	Sodium and salt (as sodium chloride)	ASH-C-TM-009 using Flame Photometry including microwave digestion
	Total sugars and sugars (Sucrose, Glucose, Fructose, Lactose, Maltose and Galactose)	ASH-C-TM-022 using HPLC with electrochemical detection
Drink Products	Sulphur dioxide	ASH-C-TM-018 based on BS EN 1998-1:1998 using titration
Drink Products	Sweeteners and Preservatives: Benzoic Acid Acesulfame K Saccharin Aspartame Sorbic Acid	ASH-C-TM-020 using HPLC
Meat and Meat Products	Hydroxyproline	ASH-C-TM-012 based on BS4401:11:1995 including microwave digestion
	Nitrate Nitrite Sodium Nitrate and Nitrite (by calculation)	ASH-C-TM-013 by Anion Exchange Chromatography with UV Detection
Solid Food and Food Products	Sorbic acid and Potassium sorbate	ASH-C-TM-010 using HPLC
Dried fruit and similar products	Moisture	ASH-C-TM-034 by oven drying under vacuum
NON-FOOD	<u>Chemical Tests</u>	Documented In-house Methods
Clear Household Cleaning Fluids	Refractive Index	ASH-NF-TM-008 using Refractometry
Laundry Products	Active alkalinity (as sodium oxide)	ASH-NF-TM-011 using titrimetry



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NON-FOOD	<u>Chemical Tests</u>	Documented In-house Methods
Liquid Detergents and Toiletries	Anionic active matter	1) ASH-NF-TM-002 based on BS 3762-3.1:1990
		2) ASH-NF-TM-003 by Alkaline titration
	Cationic active matter	ASH-NF-TM-004 based on BS EN ISO 2871-2:2010
Liquid Detergents and Toiletries	pH	ASH-NF-TM-006 using pH meter
	Viscosity	ASH-NF-TM-005 by Viscometry using Brookfield Rotational Viscometer
Liquid Detergents, Toiletries and Cat Litter	Solids and Moisture	ASH-NF-TM-007 based on BS 4401:1997
Sterilising Tablets and Bleach	Available chlorine	ASH-NF-TM-009 using titrimetry
Toothpaste and Mouthwashes	Fluoride (as sodium fluoride and sodium monofluorophosphate)	ASH-NF-TM-010 using ion selective electrode
FOOD and FOOD PRODUCTS	Calculations: Carbohydrate (by difference) Available carbohydrate (by difference) Total energy values (kcal/100g or kcal/100ml and kj/100g or kj/100ml) Apparent meat content Total fish content Collagen (Meat products) Collagen to meat protein ratio Excess fat, excess connective tissue and meat content (EC definition) Added water in meat products Fat in dry matter Aqueous salt Starch	ASH-C-SOP-026 Procedure for the calculation of various nutritional parameters using generated analytical results
END		