

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 17025:2005</p>	Eurofins Food Testing UK Limited Issue No: 007 Issue date: 24 May 2018	
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Testing performed at the above address only		

DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ANIMAL BY-PRODUCTS and TREATED MATERIALS FROM BIOGAS AND COMPOSTING PLANTS - including Liquid Digests unless stated otherwise (excluding digests)	<u>Microbiology Tests</u> <u>Detection:</u> <i>Salmonella</i> spp (confirmed) <u>Enumeration:</u> <i>Clostridium perfringens</i> (confirmed) <i>Escherichia coli</i> , β-glucuronidase positive Enterobacteriaceae (confirmed)	Documented In-house methods for the purpose of the Animal By-Products (Enforcement) (England) Regulation (ABPR) 2013 (amended 2015) implementing Regulation (EU) No 142/11 Method 15.2 based on BS EN ISO 6579-1:2017 Method 9.8 based on BS EN ISO 7937:2004 Method 5.11 based on BS EN ISO 16649-2:2001 Method 4.3 based on BS EN ISO 21528-2:2017
FOOD and FOOD PRODUCTS Unspecified unless stated	<u>Chemistry Tests</u> Ash Dietary fibre (> 0.6%)	Documented In-house Methods 1) Method C4 based on BS 4401-1:1998 2) Method GCM 002 using microwave ashing Method D50 based on AOAC Method 991.43



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FOOD and FOOD PRODUCTS Unspecified unless stated (cont'd)	<u>Chemistry Tests</u> (cont'd)	Documented In-house Methods
	Fat (total)	1) Method C14 based on BS 4401-4:1970 2) Method D54 using Smart Trac (NMR) rapid fat analysis system
	Fatty acids, including Butyric Acid and Butterfat Measurement - Saturates - Monounsaturates - Polyunsaturates, inc Omega-3 acids - Trans acids	Method D52 using trans-esterification based on BS EN ISO 12966-2:2011 and GC with FID based on BS EN ISO 12966-4:2015
Fish and fish products	Histamine	Method C41 based on an ELISA assay using Neogen Verotox Quantitative kit
Meat and meat products	Hydroxyproline	Method D46 based on BS 4401-11:1995 and ISO 3496:1994
	Moisture	1) Method C2 using oven drying at 103°C ± 2°C 2) Method D53 using Smart Trac (NMR) rapid fat analysis system
Brines, meat and meat products	Nitrate	Method D42 based on BS 4401-7:1976
Brines, meat and meat products	Nitrite	Method D41 based on BS 4401-8:1976
Brines, cheese, meat and meat products (cured and raw), vegetables	Nitrate / Nitrite	Method D58 using ion chromatography
	Nitrogen	Method C44 using Dumas technique
	Chloride (sodium chloride by calculation)	Method C5 based on BS 4401-6:1996



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FOOD and FOOD PRODUCTS Unspecified unless stated (cont'd)	<u>Chemistry Tests</u> (cont'd) Sodium/Potassium Sugars: Fructose; Galactose; Glucose; Lactose; Maltose; Sucrose; Total Monosaccharides; Total Disaccharides; Total Sugars Sulphur Dioxide Determination of Water Activity (A_w) in range 0.03-1	Documented In-house Methods (cont'd) Method D45 using ashing and flame atomic emission spectrometry (AES) Method D57 Determination of Sugars using Ion Chromatography with pulsed amperometric detection Method C38 using modified Monier Williams method Method H/F/8/CM/001 Dew point measurement using Aqualab CX-2 water activity meter
Fish and fish products	Fish species identification	Method D43 using Iso electric focussing based on instrument manufacturer's recommendations (Pharmacia Application Note 379)
Meat and meat products	Raw and Cooked Meat speciation (Pork, Beef, Poultry, Lamb)	Method C42 using Neogen (cooked) Species Identification ELISA kit



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FOOD and FOOD PRODUCTS Unspecified unless stated (cont'd)	<u>Chemistry Tests</u> (cont'd) Determination of: Total Energy Values Total Carbohydrate (by difference) Apparent meat content Apparent fish content Added water in Cured Meat Products Protein (from Nitrogen) Available Carbohydrate Salt (from Sodium using factor 2.5) Chloride Total solids (from Moisture) Fat in dry matter (Cheese) Collagen (Meat products) Collagen to Protein Ratio Excess fat and excess connective tissue (EC definition of meat) Meat content (EC Definition) Aqueous salt (Fish and Meat) Water to Protein Ratio (Poultry) Humidity to Protein Ratio (Scallops)	Documented In-house Methods (cont'd) Method Appendix C5 by calculation from analytical parameters
ENVIRONMENTAL SWABS	<u>Microbiology Tests</u> <u>Detection:</u> <i>Escherichia coli</i> O157 <i>Listeria</i> spp	Documented In-House Methods Method BGM003 using Solus ELISA kit and optional immuno-magnetic separation clean up prior to confirmation using Biomerieux API 20E and serology by Oxoid Latex kit or Oxoid Dryspot test 1) Method 16:1 using Listeria Enrichment Broth, Oxford Agar and confirmation and identification with BioMerieux API or Microgen Listeria



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ENVIRONMENTAL SWABS (cont'd)	<p><u>Microbiology Tests</u> (cont'd)</p> <p><u>Detection:</u> (cont'd)</p> <p><i>Listeria</i> spp (cont'd)</p> <p><i>Salmonella</i> spp</p> <p><i>Vibrio cholerae</i> and <i>V. parahaemolyticus</i></p>	<p>Documented In-House Methods (cont'd)</p> <p>2) Method 16:8 based on BS EN ISO 11290-1:1996 incorporating A1:2004 and confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>3) Method 16:10 using VIDAS LDUO ELISA kit with LX enrichment broth, and confirmation by plating onto a selective differential chromogenic agar and/or morphological and biochemical reactions using Microbact 12L</p> <p>4) Method BGM 002 using Solus ELISA kit with RELM enrichment broth and confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>1) Method 15:1 based on BS EN ISO 6579:2002 including A1:2007 with confirmation using Biomerieux API 20E and serology</p> <p>2) Method BGM 001 using Solus ELISA kit and confirmation using Biomerieux API 20E and serology</p> <p>Method 18.1b based on BS EN ISO 21872-1:2017 with confirmation by biochemical reactions and Biomerieux API 20NE</p>



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ENVIRONMENTAL SWABS (cont'd)	<u>Microbiology Tests</u> (cont'd) <u>Enumeration:</u> Aerobic colony count <i>Bacillus cereus</i> , presumptive Coliforms, presumptive and confirmed Enterobacteriaceae, presumptive <i>Escherichia coli</i> , β glucuronidase positive <i>Listeria</i> spp <i>Pseudomonas</i> spp, presumptive Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>) Yeasts & Moulds	Documented In-House Method (cont'd) 1) Method AeCC 1:9 based on BS EN ISO 4833-1:2013 2) Method AeCC 1:6 using pour plate technique with PCA incubated at 30°C for 48hr Method 10.5 based on BS EN ISO 7932:2004 Method 2:1 based on BS ISO 4832:2006 at 37°C Method 4:1 based on BS ISO 21528-2:2004 1) Method 5.9 based on BS ISO 16649-2:2001 (pour plate method) 2) Method 5.10 based on BS ISO 16649-1:2001 (membrane method) Method 16.9 based on BS EN ISO 11290-2:1998, incorporating A1:2004 and confirmation and identification with BioMerieux API or Microgen Listeria Method 12:2, based on BS EN ISO 13720:2010 Method 6:1 based on BS EN ISO 6888-1:1999 1) Method 7:2, by spread plate on OGYE Agar incubated at 25°C for 5 days 2) Method GMM012, by spread plate on DRBC Agar incubated at 25°C for 5 days



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<p>FOOD and FOOD PRODUCTS Unspecified unless stated</p> <p>(Cheese)</p>	<p><u>Microbiological Tests</u></p> <p><u>Detection:</u></p> <p><i>Escherichia coli</i> O157</p> <p><i>Listeria</i> spp</p> <p><i>Salmonella</i> spp</p>	<p>Documented In-House Methods</p> <p>Method BGM003 using Solus ELISA kit and optional immuo-magnetic separation clean up prior to confirmation using Biomerieux API 20E and serology by Oxoid Latex kit or Oxoid Dryspot test</p> <p>1) Method 16:1 using Listeria Enrichment Broth, Oxford Agar and confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>2) Method 16:8 based on BS EN ISO 11290-1:1996 incorporating A1:2004 and confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>3) Client specified Method 16:10 using VIDAS LDUO ELISA kit with LX enrichment broth, and confirmation by plating onto a selective differential chromogenic agar and/or morphological and biochemical reactions using Microbact 12L</p> <p>4) Method BGM 002 using Solus ELISA kit with RELM enrichment broth and confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>1) Method 15:1 based on BS EN ISO 6579:2002 including A1:2007 with confirmation using Biomerieux API 20E and serology</p> <p>2) Method BGM 001 using Solus ELISA kit and confirmation using Biomerieux API 20E and serology</p>



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FOOD and FOOD PRODUCTS General unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods (cont'd)
	<u>Detection:</u> (cont'd)	
	Thermotolerant <i>Campylobacter</i> spp	Method 17:1 based on BS EN ISO 10272-1:2006, isolation using mCCDA and mPA
Frozen products	<i>Vibrio cholerae</i> and <i>V. parahaemolyticus</i>	Method 18.1a based on BS EN ISO 21872-1:2017 with confirmation by biochemical reactions and Biomerieux API 20NE
Chilled products	<i>Vibrio cholerae</i> and <i>V. parahaemolyticus</i>	Method 18.1b based on BS EN ISO 21872-1:2017 with confirmation by biochemical reactions and Biomerieux API 20NE
	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods (cont'd)
	<u>Enumeration:</u>	
	Aerobic colony count	1) Method AeCC 1:9 based on BS EN ISO 4833-1:2013 2) Method AeCC 1:6 using pour plate technique with PCA incubated at 30°C for 48hr
	Aerobic spore count	Method 10:3 using pour plate technique with PCA incubated at 30°C for 72hr following heat shock
	Anaerobic colony count	Method 8:1 using pour plate technique with RCA incubated at 30°C for 72hr
	Anaerobic spore count	Method 9:2 using pour plate technique with RCA incubated at 30°C for 72hr following heat shock
	<i>Bacillus cereus</i> , presumptive	Method 10.5 based on BS EN ISO 7932:2004
	Coliforms, presumptive and confirmed	Method 2:1 based on BS ISO 4832:2006 at 37°C



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FOOD and FOOD PRODUCTS General unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods (cont'd)
	<u>Enumeration:</u> (cont'd)	
	<i>Clostridium perfringens</i>	Method 9:7 based on BS EN ISO 7937:2004
	Enterobacteriaceae, presumptive	Method 4:1 based on BS ISO 21528-2:2004
	Enterococci, presumptive	Method 11:3 using spread plate technique on KAA incubated at 37°C for 24hr
	<i>Escherichia coli</i> , β glucuronidase positive	1) Method 5.9 based on BS ISO 16649-2:2001 (pour plate method) 2) Method 5.10 based on BS ISO 16649-1:2001 (membrane method)
	Lactic acid bacteria	Method 13:2 based on BS ISO 15214:1998
	<i>Listeria</i> spp	Method 16.9 based on BS EN ISO 11290-2:1998, incorporating A1:2004 and confirmation and identification with BioMerieux API or Microgen Listeria
	<i>Pseudomonas</i> spp, presumptive	Method 12:2, based on BS EN ISO 13720:2010
	Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>)	Method 6:1 based on BS EN ISO 6888-1:1999
Foods, general	Yeasts & Moulds	1) Method 7:2, using spread plate technique and OGYE Agar incubated at 25°C for 5 days
Foods with $A_w > 0.95$		2) Method GMM012 using surface plating on DRBCA based on BS ISO 21527-1:2008

END