

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 Accredited to ISO/IEC 17025:2017	Eurofins Food Testing UK Limited Issue No: 027 Issue date: 09 February 2024	
	The Technical Centre Wickham Road Grimsby North East Lincolnshire DN31 3SL	Contact: Carol Fawcett Tel: +44 (0)1472 868700 E-Mail: Carol.fawcett1@ftuki.eurofins.com customerservicesuk@ftuki.eurofins.com Website: www.eurofins.com

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+A1:2020 Method 9.8 based on BS EN ISO 7937:2004 confirmation using Biomerieux API Rapid ID 32A Method 5.11 based on BS EN ISO 16649-2:2001 Method 4.3 based on BS EN ISO 21528-2:2017
ENVIRONMENTAL SWABS	<u>Microbiology Tests</u> <u>Detection:</u> <i>Escherichia coli</i> O157	Documented In-House Methods Method EUMM3.17 based on BS EN ISO 16654:2001 + A1:2017 using CTSMAC and BCIG with confirmation using Biomerieux API 20E and latex agglutination kit



9659
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Eurofins Food Testing UK Limited
Issue No: 027 Issue date: 09 February 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ENVIRONMENTAL SWABS (cont'd)	<u>Microbiology Tests</u> (cont'd) <u>Detection:</u> <i>Listeria</i> species including <i>L. monocytogenes</i> <i>Salmonella</i> spp <i>Vibrio</i> spp including <i>V. parahaemolyticus</i> , <i>V. cholera</i> and <i>V. vulnificus</i>	Documented In-House Method (cont'd) 1) EUMM3.27 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microbact12L 2) EUMM3.81 using Neogen LESS Plus broth and OCLA selective media, confirmation and identification with BioMerieux API or Microbact 12L 1) EUMM3.28 based on BS EN ISO 6579-1:2017+A1:2020 with confirmation using BioMerieux API 20E and serology 2) Method EUMM3.83 using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Maldi ToF (SOP 2.63) or Oxoid Salmonella Latex kit EUMM3.24 based on BS EN ISO 21872-1:2017 with confirmation by Oxidase and API 20NE



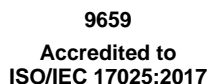
9659
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Eurofins Food Testing UK Limited
Issue No: 027 Issue date: 09 February 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
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> species including <i>L. monocytogenes</i> <i>Pseudomonas</i> spp, presumptive Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>) Yeasts & Moulds	Documented In-House Method (cont'd) 1) EUMM3.14 based on BS EN ISO 4833-1:2013+A1:2022 (Aerobic plate count at 30°C) 2) EUMM3.62 by pour plate using PCA incubated at 30°C for 48h EUMM3.03 based on BS EN ISO 7932:2004+A1:2020 EUMM3.04 based on BS ISO 4832:2006 EUMM3.05 based on BS EN ISO 21528-2:2017 EUMM3.25 based on BS ISO 16649-2:2001 (pour plate method) EUMM3.27 based on BS EN ISO 11290-2:2017, confirmation and identification with BioMerieux API or Microbact 12L EUMM3.11, based on BS EN ISO 13720:2010 EUMM3.06 based on BS EN ISO 6888-1:2021 EUMM3.16 by spread plate on DRBC Agar incubated at 25°C for 5 days



issued by

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

Issue No: 027 Issue date: 09 February 2024

Testing performed at main address only

Assessment Manager: DF



9659
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Eurofins Food Testing UK Limited
Issue No: 027 Issue date: 09 February 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS General unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd) <u>Enumeration:</u> Aerobic colony count Aerobic spore count Anaerobic spore count <i>Bacillus cereus</i> , presumptive Coliforms, presumptive and confirmed <i>Clostridium perfringens</i> Enterobacteriaceae, presumptive Enterococci, presumptive <i>Escherichia coli</i> , β glucuronidase positive Lactic acid bacteria	Documented In-House Methods (cont'd) 1) EUMM3.14 based on BS EN ISO 4833-1:2013 + A1 2022 (Aerobic Plate Count at 30°C) 2) EUMM3.62 In-house method by pour plate using PCA incubated at 30°C for 48h EUMM3.21 using pour plate technique with PCA incubated at 30°C for 72h following heat shock EUMM3.64 using pour plate technique with RCA incubated at 30°C for 72h following heat shock EUMM3.03 based on BS EN ISO 7932:2004+A1:2020 EUMM3.04 based on BS ISO 4832:2006 EUMM3.07 based on BS EN ISO 7937:2004 EUMM3.05 based on BS EN ISO 21528-2:2017 EUMM3.09 using spread plate technique on S&B incubated at 37°C for 48h EUMM3.25 based on BS ISO 16649-2:2001 (pour plate method) EUMM3.20 based on BS ISO 15214:1998



9659
Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Eurofins Food Testing UK Limited
Issue No: 027 Issue date: 09 February 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS General unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods (cont'd)
	<u>Enumeration:</u>	
	<i>Listeria</i> species including <i>L. monocytogenes</i>	EUMM3.27 based on BS EN ISO 11290-2:2017, confirmation and identification with BioMerieux API or Microbact 12L
	<i>Pseudomonas</i> spp, presumptive	EUMM3.11 based on BS EN ISO 13720:2010
	Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>)	EUMM3.06 based on BS EN ISO 6888-1:2021
Foods with $A_w > 0.95$	Yeasts & Moulds	EUMM3.16 using surface plating on DRBCA based on BS ISO 21527-1:2008
Food with $A_w \leq 0.95$		EUMM3.29 using surface plating on DG18 agar based on BS ISO 21527-2:2008
PET FOODS (dry and wet)	<u>Detection:</u>	
	<i>Listeria</i> spp. including <i>L. monocytogenes</i>	Method 16.12 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microbact 12L
	<u>Enumeration:</u>	
	Aerobic Colony Count	Method 1.11 based on BS EN ISO BS EN ISO 4833-1:2013+A1:2022
	Coagulase Positive <i>Staphylococci</i>	Method 6.2 based on BS EN ISO 6888-1:2021
	Yeasts and Moulds	Method GMM014 based on BS EN ISO 21527-1:2008



9659

Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Eurofins Food Testing UK Limited
Issue No: 027 Issue date: 09 February 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
BACTERIAL CULTURES Presumptive culture isolates originating from test methods: <i>Listeria</i> : EUMM3.27 EUMM3.81 Method 16.12 <i>Salmonella</i> : EUMM3.28 EUMM3.83 Method 15.2 <i>Campylobacter</i> : Method 17.1	<u>Microbiological Tests</u> (cont'd) Characterisation and identification of <i>Listeria</i> to species level Characterisation and identification of <i>Salmonella</i> to genus level Characterisation and identification of <i>Campylobacter</i> genus level	Documented In-House Methods (cont'd) SOP 2.63 identification by Maldi ToF Bruker Microflex
FISH & FISH PRODUCTS	<u>Biological Tests</u> Fish species identification	Documented In-House Methods (cont'd) M159 using gel electrophoresis
END		