

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>9659</p> <p>Accredited to ISO/IEC 17025:2017</p>	<h3>Eurofins Food Testing UK Limited</h3> <p>Issue No: 019 Issue date: 30 April 2021</p>	
	<p>The Technical Centre Wickham Road Grimsby North East Lincolnshire DN31 3SL</p>	<p>Contact: Michelle Clemmens Tel: +44 (0)1472 262600 Fax: +44 (0)1472 262601 E-Mail: michelleclemmens@eurofins.com CSG@eurofins.com Website: www.eurofins.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
<p>ANIMAL BY-PRODUCTS and TREATED MATERIALS FROM BIOGAS AND COMPOSTING PLANTS - including Liquid Digests unless stated otherwise</p> <p>(excluding digests)</p>	<p><u>Microbiology Tests</u></p> <p><u>Detection:</u></p> <p><i>Salmonella</i> spp (confirmed)</p> <p><u>Enumeration:</u></p> <p><i>Clostridium perfringens</i> (confirmed)</p> <p><i>Escherichia coli</i>, β-glucuronidase positive</p> <p>Enterobacteriaceae (confirmed)</p>	<p>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</p> <p>Method 15.2 based on BS EN ISO 6579-1:2017</p> <p>Method 9.8 based on BS EN ISO 7937:2004</p> <p>Method 5.11 based on BS EN ISO 16649-2:2001</p> <p>Method 4.3 based on BS EN ISO 21528-2:2017</p>
<p>ENVIRONMENTAL SWABS</p>	<p><u>Microbiology Tests</u></p> <p><u>Detection:</u></p> <p><i>Escherichia coli</i> O157</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>



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ENVIRONMENTAL SWABS (cont'd)	<p><u>Microbiology Tests</u> (cont'd)</p> <p><u>Detection:</u></p> <p><i>Listeria</i> species including <i>L. monocytogenes</i></p> <p><i>Salmonella</i> spp</p> <p><i>Vibrio cholerae</i> and <i>V. parahaemolyticus</i></p>	<p>Documented In-House Method (cont'd)</p> <ol style="list-style-type: none"> 1) Method 16:8 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microgen Listeria 2) Method BGM 002 using Solus ELISA kit with RELM enrichment broth, confirmation and identification with BioMerieux API or Microgen Listeria 3) EUMM3.81 using Neogen LESS Plus broth and OCLA selective media, confirmation and identification with BioMerieux API or Microgen Listeria <ol style="list-style-type: none"> 1) Method 15:1 based on BS EN ISO 6579-1:2017 with confirmation using BioMerieux API 20E and serology 2) Method BGM 001 using Solus ELISA kit and confirmation using BioMerieux API 20E and serology 3) Method EUMM3.83 using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Maldit ToF (SOP 2.63) or Oxoid Salmonella Latex kit or Microgen Salmonella Latex kit <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)	<p><u>Microbiology Tests</u> (cont'd)</p> <p><u>Enumeration:</u></p> <p>Aerobic colony count</p> <p><i>Bacillus cereus</i>, presumptive</p> <p>Coliforms, presumptive and confirmed</p> <p>Enterobacteriaceae, presumptive</p> <p><i>Escherichia coli</i>, β glucuronidase positive</p> <p><i>Listeria</i> species including <i>L. monocytogenes</i></p> <p><i>Pseudomonas</i> spp, presumptive</p> <p>Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>)</p> <p>Yeasts & Moulds</p>	<p>Documented In-House Method (cont'd)</p> <p>1) Method AeCC 1:9 based on BS EN ISO 4833-1:2013</p> <p>2) Method AeCC 1:6 using pour plate technique with PCA incubated at 30°C for 48h</p> <p>Method 10.5 based on BS EN ISO 7932:2004</p> <p>Method 2:1 based on BS ISO 4832:2006 at 37°C</p> <p>Method 4:1 based on BS EN ISO 21528-2:2017</p> <p>Method 5.9 based on BS ISO 16649-2:2001 (pour plate method)</p> <p>Method 16.9 based on BS EN ISO 11290-2:2017, confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>Method 12:2, based on BS EN ISO 13720:2010</p> <p>Method 6:1 based on BS EN ISO 6888-1:1999+A2:2018</p> <p>Method GMM012, by spread plate on DRBC Agar incubated at 25°C for 5 days</p>



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<p>FOOD and FOOD PRODUCTS Unspecified unless stated</p>	<p><u>Microbiological Tests</u></p> <p><u>Detection:</u></p> <p><i>Escherichia coli</i> O157</p> <p><i>Listeria</i> species including <i>L. monocytogenes</i></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 16:8 based on BS EN ISO 11290-1:2017, confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>2) Method BGM 002 using Solus ELISA kit with RELM enrichment broth, confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>3) EUMM3.81 using Neogen LESS Plus broth and OCLA selective media, confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>1) Method 15:1 based on BS EN ISO 6579-1:2017 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>3) Method EUMM3.83 using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Maldit ToF (SOP 2.63) or Oxoid Salmonella Latex kit or Microgen Salmonella Latex kit</p>



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<p>FOOD and FOOD PRODUCTS General unless specified (cont'd)</p> <p>(Foods with low and high background microflora)</p> <p>Frozen products</p> <p>Chilled products</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p><u>Detection:</u></p> <p><i>Campylobacter</i> spp</p> <p><i>Vibrio cholerae</i> and <i>V. parahaemolyticus</i></p> <p><i>Vibrio cholerae</i> and <i>V. parahaemolyticus</i></p> <p><u>Enumeration:</u></p> <p>Aerobic colony count</p> <p>Aerobic spore count</p> <p>Anaerobic spore count</p> <p><i>Bacillus cereus</i>, presumptive</p> <p>Coliforms, presumptive and confirmed</p> <p><i>Clostridium perfringens</i></p> <p>Enterobacteriaceae, presumptive</p>	<p>Documented In-House Methods (cont'd)</p> <p>Method 17:1a & b based on BS EN ISO 10272-1:2017, isolation using mCCDA and mPA</p> <p>Method 18.1a based on BS EN ISO 21872-1:2017 with confirmation by biochemical reactions and BioMerieux API 20NE</p> <p>Method 18.1b based on BS EN ISO 21872-1:2017 with confirmation by biochemical reactions and BioMerieux API 20NE</p> <p>1) Method AeCC 1:9 based on BS EN ISO 4833-1:2013</p> <p>2) Method AeCC 1:6 using pour plate technique with PCA incubated at 30°C for 48hr</p> <p>Method 10:3 using pour plate technique with PCA incubated at 30°C for 72h following heat shock</p> <p>Method 9:2 using pour plate technique with RCA incubated at 30°C for 72h following heat shock</p> <p>Method 10.5 based on BS EN ISO 7932:2004</p> <p>Method 2:1 based on BS ISO 4832:2006 at 37°C</p> <p>Method 9:7 based on BS EN ISO 7937:2004</p> <p>Method 4:1 based on BS EN ISO 21528-2:2017</p>



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<p>FOOD and FOOD PRODUCTS General unless specified (cont'd)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p><u>Enumeration:</u></p> <p>Enterococci, presumptive</p> <p><i>Escherichia coli</i>, β glucuronidase positive</p> <p>Lactic acid bacteria</p> <p><i>Listeria</i> species including <i>L. monocytogenes</i></p> <p><i>Pseudomonas</i> spp, presumptive</p> <p>Coagulase positive staphylococci (inc. <i>Staphylococcus aureus</i>)</p>	<p>Documented In-House Methods (cont'd)</p> <p>Method 11:3 using spread plate technique on KAA incubated at 37°C for 24h</p> <p>Method 5.9 based on BS ISO 16649-2:2001 (pour plate method)</p> <p>Method 13:2 based on BS ISO 15214:1998</p> <p>Method 16.9 based on BS EN ISO 11290-2:2017, confirmation and identification with BioMerieux API or Microgen Listeria</p> <p>Method 12:2, based on BS EN ISO 13720:2010</p> <p>Method 6:1 based on BS EN ISO 6888-1:1999+A2:2018</p>
Foods with $A_w > 0.95$	Yeasts & Moulds	Method GMM012 using surface plating on DRBCA based on BS ISO 21527-1:2008
Food with $A_w \leq 0.95$		Method GMM013 using surface plating on DG18 agar based on BS ISO 21527-2:2008



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<p>BACTERIAL CULTURES</p> <p>Presumptive culture isolates originating from test methods:</p> <p><i>Listeria:</i> 16.8 16.9 BGM 002 EUMM3.81</p> <p><i>Salmonella:</i> 15.1 BGM 001 EUMM 3.83</p> <p><i>Campylobacter:</i> 17.1</p>	<p>Microbiological Tests (cont'd)</p> <p>Characterisation and identification of <i>Listeria</i> to species level</p> <p>Characterisation and identification of <i>Salmonella</i> to genus level</p> <p>Characterisation and identification of <i>Campylobacter</i> genus level</p>	<p>Documented In-House Methods (cont'd)</p> <p>SOP 2.63 identification by Maldi ToF Bruker Microflex</p>
END		