

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK



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Accredited to  
ISO/IEC 17025:2005

### EXOVA (UK) LIMITED

Issue No: 044 Issue date: 10 May 2012

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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
ENVIRONMENTAL SWABS	<u>Microbiology Tests</u>  Detection:  <i>Listeria</i> spp  <i>Listeria</i> spp  <i>Listeria</i> spp  <i>Salmonella</i> spp,  <i>Salmonella</i> spp	Documented In-house Method 16:1 using <i>Listeria</i> Enrichment Broth, Oxford Agar and confirmation with BioMerieux API or Microgen <i>Listeria</i>  Documented In-house Method 16:8 based on ISO 11290-1:1996, incorporating amdt 1:2004 and confirmation with BioMerieux API or Microgen <i>Listeria</i>  Documented In-house Method BGM 002 using RayAI ELISA kit with RELM enrichment broth and confirmation with BioMerieux API or Microgen <i>Listeria</i>  Documented In-house Method 15:1 based on BS ISO 6579:2002 including AMDT1:2007 with confirmation using Biomerieux API 20E and serology  Documented In-house Method BGM 001 using RayAI ELISA kit and confirmation using Biomerieux API 20E and serology



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ENVIRONMENTAL SWABS (cont'd)	<u>Microbiology Tests</u> (cont'd)  Enumeration:  Aerobic colony count   <i>Bacillus cereus</i> , presumptive  Coliforms, presumptive and Confirmed at 37 °C  Enterobacteriaceae, presumptive   <i>Escherichia coli</i> , β glucuronidase positive  <i>Escherichia coli</i> , β glucuronidase positive  Listeria spp   <i>Pseudomonas</i> spp, presumptive  Coagulase positive Staphylococci	Documented In-house Methods based on BS EN ISO 4833:2003  1) AeCC 1:9, 72 h incubation, by pour plate  2) AeCC 1:6, 48 h incubation, by pour plate  Documented In-house Method 10:5 based on BS EN ISO 7932:2004  Documented In-house Method 2:1 based on BS ISO 4832:2006  Documented In-house Method 4:1 based on BS ISO 21528-2:2004  Documented In-house Method 5.9 based on BS ISO 16649-2:2001 (Pour plate method)  Documented In-house Method 5.10 based on BS ISO 16649-1:2001 (Membrane method)  Documented In-house Method 16.9 based on ISO 11290-2:1996, incorporating amdt 1:2004 and confirmation with BioMerieux API or Microgen Listeria  Documented In-house Method 12:2, based on BS EN ISO 13720:2010  Documented In-house Method 6:1 based on BS EN ISO 6888-1:1999



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ENVIRONMENTAL SWABS (cont'd)	<u>Microbiology Tests</u> (cont'd)  Enumeration:  Yeasts and moulds	Documented In-house Method 7:2, using OGYE based on method 2.1.1:2007, CCFRA Manual for Microbiological Methods for the Food and Drink Industry
FOOD and FOOD PRODUCTS	<u>Microbiological Tests</u>  Detection:  <i>Listeria</i> spp  <i>Listeria</i> spp  <i>Listeria</i> spp  <i>Salmonella</i> spp  <i>Salmonella</i> spp  Thermotolerant <i>Campylobacter</i> spp  Enumeration of:	Documented In-house Method 16:1 using <i>Listeria</i> Enrichment Broth, Oxford Agar and confirmation with BioMerieux API or Microgen <i>Listeria</i>  Documented In-house Method 16:8 based on ISO 11290-1:1996 incorporating Amdt 1:2004 and confirmation with BioMerieux API or Microgen <i>Listeria</i>  Documented In-house Method BGM 002 using RayAI ELISA kit with RELM enrichment broth and confirmation with BioMerieux API or Microgen <i>Listeria</i>  Documented In-house Method 15:1 based on BS EN ISO 6579:2002 including AMDT1:2007 with confirmation using Biomerieux API 20E and serology  Documented In-house Method BGM 001 using RayAI ELISA kit and confirmation using Biomerieux API 20E and serology  Documented In-House Method 17:1 based on BS EN ISO 10272-1:2006



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FOOD and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)	
	Enumeration of: (cont'd)	
	Aerobic colony count at 30 °C	Documented In-house Methods based on BS EN ISO 4833:2003  1) AeCC 1:6, 48 h incubation, by pour plate  2) AeCC 1:9, 72 h incubation, by pour plate
	Aerobic spore count at 30 °C	Documented In-house Method 10:3 based on method 1.2.1.2007, CCFRA Manual for Microbiological Methods for the Food and Drink Industry
	Anaerobic colony count at 30 °C	Documented In-house Method 8:1 based on method 1.1.1.2007, CCFRA Manual for Microbiological Methods for the Food and Drink Industry
	Anaerobic spore count at 30 °C	Documented In-house Method 9:2 based on method 1.2.1:2003, CCFRA Manual for Microbiological Methods for the Food and Drink Industry
	<i>Bacillus cereus</i> , presumptive	Documented In-house Method 10.5 based on BS EN ISO 7932:2004
	Coliforms at 37°C	Documented In-house Method 2:1 based on BS ISO 4832:2006
	<i>Clostridium perfringens</i>	Documented In-house Method 9:7 based on BS EN ISO 7937:2004
	Enterobacteriaceae, presumptive	Documented In-house Method 4:1 based on BS ISO 21528-2:2004
Enterococci, presumptive	Documented In-house Method 11:3 based on Method 2.7.1:2003 CCFRA Manual for Microbiological Methods for the Food and Drink Industry	



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FOOD and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)	
	Enumeration of: (cont'd)	
	<i>Escherichia coli</i> , $\beta$ glucuronidase positive	Documented In-house Method 5.9 based on BS ISO 16649-2:2001 (Pour plate method)
	<i>Escherichia coli</i> , $\beta$ glucuronidase positive	Documented In-house Method 5.10 based on BS ISO 16649-1:2001 (Membrane method)
	Lactic acid bacteria	Documented In-house Method 13:2 based on BS ISO 15214:1998
	<i>Listeria</i> spp	Documented In-house Method 16.9 based on ISO 11290-2:1996, incorporating amdt 1:2004 and confirmation with BioMerieux API or Microgen Listeria
	<i>Pseudomonas</i> spp, presumptive	Documented In-house Method 12:2, based on BS EN ISO 13720:2010
	Coagulase positive Staphylococci	Documented In-house Method 6:1 based on BS EN ISO 6888-1:1999
Foods, general	Sulphite reducing clostridia, confirmed	Documented In-house Method 9:6, client specified
	Yeasts and moulds	Documented In-house Method 7:2, using OGYE based on method 2.1.1. 2007 Manual for Microbiological Methods for the Food and Drink Industry
Foods with $a_w > 0.95$	Yeasts and moulds at 25 °C	Documented In-house Method GMM012 using surface plating on DRBCA based on ISO 21527-1:2008



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
WATERS (Raw, Potable and Pools)	<u>Microbiological Tests</u>	
	Enumeration:	
	<i>E coli</i> and Coliforms, confirmed	Documented In-House Method 2:3 based on BS EN ISO 9308-1:2000
	<i>E coli</i> and Coliforms, MPN	Documented In-House Method 2.9 based on The Microbiology of Drinking Water ( 2009), part 4D using IDEXX Quantitray (Colilert)
	Enterococci	Documented In-House Method 11.2, based on The microbiology of Drinking Water ( 2010), part 5
	<i>Pseudomonas aeruginosa</i> and <i>Pseudomonas</i> spp at 25°C	Documented In-House Method 12.5, based on The microbiology of Drinking Water ( 2010), part 8
	<i>Clostridium perfringens</i> and Sulphite reducing clostridia	Documented In-House Method 9.3, based on The microbiology of Drinking Water ( 2010), part 6
WATERS (Raw and Potable)	Total aerobic colony count at 22 °C and at 37 °C	Documented In-House Methods 1:3 and 1:4 based on The microbiology of Drinking Water (2007), part 7
	Enumeration and identification: <i>Legionella</i> spp and identification of <i>Legionella pneumophila</i> serogroups 1-14	Documented In-House Method 30.1 based on ISO 11731 BS 6068-4.12:1998
FOOD and FOOD PRODUCTS	<u>Chemistry Tests</u>	Documented In-house Methods based on BS 4401 (Part number and year given in parenthesis)
	Brines	
	Nitrate	D42 (Part 7:1976)
	Nitrite	D41 (Part 8:1976)
	Sodium chloride	C5 (Part 6:1996)
Fish and fish products	Histamine	Documented in-house method C41 based on an ELISA assay



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FOOD and FOOD PRODUCTS (cont'd)	<u>Chemistry Tests</u> (cont'd)	Documented In-house Methods based on BS 4401 (Part number and year given in parenthesis)
Unspecified	Determination:	
	Ash	1) Documented In-house Method C4 based on BS 4401 (Part 1:1998) 2) Documented in house method GCM 002 using microwave ashing
	Fat (total)	Documented In-house Method C14 based on BS 4401 (Part 4:1970)
	Fat (Total Fat)	Documented In-house Method D54 using Smart Trac rapid fat analysis system
	Nitrate	Documented In-house Method D42 based on BS 4401 (Part 7:1976)
	Nitrite	Documented In-house Method D41 based on BS 4401 (Part 8:1976)
	Nitrogen	Documented In-house Method C44 using Dumas technique
	Moisture	Documented In-house Method C2 using oven drying at 103 ±2 °C
	Moisture	Documented In-house Method D53 using Smart Trac rapid fat analysis system
	Sodium chloride	Documented In-house Method C5 based on BS 4401:Part 6:19
	Dietary fibre (> 0.6%)	Documented In-house Method D50 based on AOAC Method 991.43



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FOOD and FOOD PRODUCTS (cont'd)  Unspecified (cont'd)	<u>Chemistry Tests</u> (cont'd)  Determination: (cont'd)  Fatty acids, including Butyric Acid and Butterfat Measurement <ul style="list-style-type: none"> <li>- Saturates</li> <li>- Mono-unsaturates</li> <li>- Poly-unsaturates, including Omega-3 acids</li> <li>- Trans acids</li> </ul> Sugars  Fructose; Galactose; Glucose; Lactose; Maltose; Sucrose; Total Monosaccharides; Total Disaccharides; Total Sugars.  Sodium  Sodium/Potassium  Hydroxyproline  Sulphur Dioxide  Identification:  Fish species  Raw and Cooked Meat Speciation	    Documented In-house Method D52    Documented In-house Method C45 using HPLC  Documented In-house Method D57 Determination of Sugars using Ion Chromatography with pulsed amperometric detection  Documented In-house Method H/F/8/CM002 using flame atomic emission spectrometry (AES) following microwave digestion  Documented In-house Method D45 using ashing and flame atomic emission spectrometry (AES)  Documented In-house Method D46 based on BS 4401-11:1995 and ISO 3496:1994  Documented In-House Method C38   Documented In-house Method D43 based on instrument manufacturer's recommendations (Pharmacia Application Note 379)  Documented In-house Method C42 using ELISA kit



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FOOD and FOOD PRODUCTS (cont'd)  Unspecified (cont'd)	<u>Chemistry Tests</u> (cont'd)  Determination: (cont'd)  Calculation:  apparent meat content apparent fish content collagen added water energy value total carbohydrate available carbohydrate protein	Documented In-house Methods detailed in Method Manual Appendix C5
FOOD and FOOD PRODUCTS  Unspecified	<u>Physical Tests</u>  Determination of Water Activity ( $a_w$ ) in range 0.03-1	Documented In-house Method H/F/8/CM/001 Dew point measurement using Aqualab CX-2 water activity meter
	END	