

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p>Accredited to ISO/IEC 17025: 2005</p>	<h3>Allied Technical Centre Limited</h3> <p>Issue No: 026    Issue date: 05 February 2007</p>	
	<p>Vanwall Road Maidenhead Berkshire SL6 4UF</p>	<p>Contact: Ms S Burrell Tel: +44 (0)1628 507324 Fax: +44 (0)1628 764405 E-Mail: sue.burrell@atcentre.co.uk Website: www.ATCentre.co.uk</p>
<p><b>Testing performed at the above address only</b></p>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS	<u>Chemical and Physical</u>	Documented In-House Methods:
Bread and similar products	Moisture	MOI 02 using air oven method
	pH	MIS 02 using a pH meter
Cereals and Cereal Products	Extraction Rate	PRP 04 using Buhler Laboratory Pneumatic Mill
	Bulk Density	GRN 10, using Kern Chondrometer, in accordance with ISO 7971-2:1995
	Hagberg Falling Number	CHO 01 based on BS 4317:Part 9:1982
	Moisture	MOI 14, in accordance with BS 4317:Part 3:1999
	Moisture	MOI 03 based on BS 4317:Part 3:1999 ISO 712: 1998 oven drying
	Protein	NIT 08 using LECO FP 528
	Sedimentation Index (Zeleny Test)	MIS 16, in accordance with ISO 5529:1992
	Specific Weight	GRN 09 using Avon Chondrometer
Bakery Products	Moisture	MOI 01 using air oven
Flour	Alveograph of doughs	RHE 05 using Chopin Alveograph Model MA 82



1033  
Accredited to  
ISO/IEC 17025: 2005

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK

**Allied Technical Centre Limited**  
**Issue No: 026 Issue date: 05 February 2007**

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
Flour (cont'd)	Ash at 550°C	ASH 01 using gravimetric techniques
	Ash at 900°C	ASH 02 using gravimetric techniques
	Colour Grade K.J.	MIS 04 based on Kent-Jones and Martin, Analyst 1950
	Extensograph	RHE 03 based on BS 4317:Part 21:1999
	Damaged starch	CHO 02 based on Farrand, E, A., Cereal Chemistry 1964
	Farinograph	RHE 02 based on BS 4317:Part 20:1999 using Farinograph
	Protein, Moisture, Water Absorption, KJ Colour	MIS 26 using FOSS 6500 NIRR
	Water absorption	RHE 01 based on BS 4317:Part 20:1999 using Farinograph
Self raising flour	Carbon dioxide	ADD 08 based on AACC Method 12.21
FOODS, General	Analysis for the purpose of determining nutritional information	Methods to meet the requirements of the Food Labelling Regulation 1996
	<u>Chemical Tests</u>	Documented In-House Methods:
	Ash at 550°C	ASH 03 using gravimetric techniques
	Available carbohydrate and energy	CLC 02 by documented calculation
	Protein	NIT 08 using LECO FP 528
END		