

# 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>	<b>ILS Limited</b>	
	<b>Issue No: 039    Issue date: 24 January 2012</b>	
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<b>Testing performed at the above address only</b>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<b>BEVERAGES</b>  Beers, wines and spirits (and foodstuffs)	<u>Chemical and Physical Tests</u>	Documented In-House Methods:-
	Determination of ethanol content (0.01 - 50% v/v)	30.18 using gas chromatography with flame ionisation detection (GC-FID)
	Chloride	30.129 using Potentiometric Titration
	Ochratoxin A	30.76 by HPLC with Fluorescence Detection
	Nitrate/Nitrite	30.53 by anion exchange chromatography
<b>CEREALS, NUTS, SPICES and DRIED FRUIT</b>	Saccharin	30.109 using high performance liquid chromatography
	Aflatoxin B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> , G <sub>2</sub>	30.46 with HPLC Fluorescence Detection
<b>FOOD and FOOD PRODUCTS</b> (general unless specified)	Ochratoxin A	30.76 by HPLC Fluorescence Detection
	Acidity	30.63 by titrimetry
	Ash	30.05 using gravimetric method
	Available carbohydrate	30.15 by calculation
	Chloride as sodium chloride	30.09 using titrimetric method
	Cholesterol	30.97 using gas chromatography



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FOOD and FOOD PRODUCTS (general unless specified) (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods:-	
	Dietary fibre	1) 30.37 using modified Englyst method by gas chromatography  2) 30.44 AOAC method using Sigma Total Dietary Fibre (AOAC) Kit	
	ERH/A <sub>w</sub>	30.59 using Novasina Thermoconstanter	
	Fat	1) 30.07 by Werner-Schmid  2) 30.08 by Rose Gottlieb  3) 30.83 by NMR  4) 30.134 by Acid Hydrolysis using Soxcap/soxtec extraction	
	Fatty acid profile	30.16 using gas chromatography	
	Hydroxyproline (collagen)	30.68 colorimetric, based on BS 4401 Part II 1995	
	Meat content (apparent), energy value and total carbohydrates	30.14 by calculation	
	Cooked meat & meat products	Meat species 30.126 using ELISA test kits	
	Uncooked meat, meat products & milk	Meat species	30.84 using ELISA test kits
		Moisture	1) 30.02 by gravimetric method  2) 30.04 - Dean and Stark  3) 30.83 by microwave drying
High sugar content products (eg dried fruit, syrups)		Moisture 30.93 using vacuum oven  Nitrate/Nitrite 30.53 by anion exchange chromatography  Nitrogen/protein 30.86 Dumas method using Leco FP-2000	



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FOOD and FOOD PRODUCTS (general unless specified) (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods:-
	Phosphate (phosphorous)	30.48 using colorimetric method
	pH value	30.60 using electrometric method
Black & white pepper	Piperine	30.61 based on BS 4585-12:1983, ISO 5564:1982
Jams, preserves and fruit juices	Refractometer solids	30.41 by refractometer
	Sorbic acid	30.73 using high performance liquid chromatography
	Starch - native and chemically modified	30.13 using enzyme hydrolysis and titrimetry (Lane and Eynon)
	Vitamins:	Documented In-house methods using Turbidimetric Microbiological Assay
	B6 (Pyridoxine)	30.114
	B12 Cyanocobalamin	30.117
	B3 (Nicotinic Acid)	30.119
	B5 (Pantothenic Acid)	30.121
	Folic Acid	30.116
	Biotin	30.120
	Vitamins A, E	30.54 by HPLC using UV/VIS
	Vitamin C	30.57 by HPLC using UV/VIS
FISH, CHEESE, WINE	Histamine	30.133 using ELISA test kits
	Casein/milk protein	30.81 using ELISA test kits
FOODS and BEVERAGES	<u>Chemical Tests</u>	Documented In-House Methods:-
	Elemental analysis:	
	Arsenic	30.23 using hydride generation - atomic absorption spectroscopy



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FOODS and BEVERAGES (cont'd)	<u>Chemical Tests</u> (cont'd)  Elemental analysis: (cont'd)  Cadmium Calcium Copper Iron Lead Magnesium Potassium Sodium Zinc  Arsenic Mercury Selenium  Inorganic anions - chloride - nitrate - sulphate - phosphate  Total sugars for the purposes of the Food Labelling Regulations 1996  Sulphur dioxide	Documented In-House Methods:-  Documented In-house methods using flame atomic absorption spectroscopy: 30.25 30.27 30.29 30.26 30.22 30.99 30.21 30.20 30.28  Documented In-house methods using atomic fluorescence: 30.135 30.135 30.136  30.67 using anion exchange chromatography  30.65 by HPLC  i) 30.79 by distillation  ii) 30.80 by based on Monier Williams method
FOODS and FOODSTUFFS (unspecified)	Qualitative screening for genetically modified plant material:  35S Promoter Gene NOS Terminator Gene	Documented In-House Method 30.128 using extraction, multiplication and electrophoresis of DNA



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LACTOSE FREE DAIRY PRODUCTS	<u>Chemical Tests</u> (cont'd) Low level Lactose	Documented In-House Methods:- 30.137 using Ion Chromatography
RAW and COOKED FOODSTUFFS	Almond content Hazelnut content Gluten Peanut content	STM 30.131 using ELISA test kit STM 30.132 using ELISA test kit STM 30.56 using ELISA test kit STM 30.58 using ELISA test kit
ANIMAL FEEDS	<u>Microbiological Tests</u> Detection: <i>Salmonella</i> spp and species identification	Documented In-House Methods:-  11.08 For the purpose of ABPR 2011 using selective enrichment in RVS broth and plating on XLD and BGA to meet the requirements of Regulations EC 1069/2009 and 142/2011
	Presumptive Enterobacteriaceae	10.60 For the purpose of ABPR 2011 based on BS ISO 21528-2:2004 in accordance with the Regulations EC 1069/2009 and 142/2011
ENVIRONMENTAL SWABS	<u>Microbiological Tests</u> Detection: <i>Listeria</i> spp and species identification	Documented In-House Methods:-  1) 11.14 using Buffered Listeria Enrichment Broth and plating on Oxford agar. (CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Methods 3.2.4 & 3.2.7)  2) 11.24 using Half Fraser Broth and Buffered Listeria Enrichment Broth followed by Clearview ELISA. (CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 3.2.7)



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ENVIRONMENTAL SWABS (cont'd)	<u>Microbiological Tests</u> (cont'd)  Enumeration:  <i>Salmonella</i> spp and species identification   Enumeration:  Coliforms  Presumptive Enterobacteriaceae  <i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)  Presumptive Enterococci (Group D)  Coagulase positive Staphylococci  Total viable count (mesophilic)	Documented In-House Methods:-  1) 11.08 using single selective enrichment in RV Broth and plating on XLD and BGA  2) 11.26 based on BS EN ISO 6579:2002   10.50 based on BS ISO 4832:2006  10.60 based on BS ISO 21528-2:2004  11.29 based on BS ISO 16649-1:2001 using membrane method  11.04 - documented in house method  11.05 based on BS EN ISO 6888-1:1999 using latex kit for confirmation  10.01 based on BS EN ISO 4833:2003
FOODS and FOOD PRODUCTS	Detection:  <i>Escherichia coli</i> O157	1) 11.27 based on BS EN ISO 16654-2001 using IMS technique (Dynalbeads)  2) 11.19 - In-house method using selective enrichment in modified EC medium and plating on Sorbitol MacConkey and CT-SMAC agars



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FOODS and FOOD PRODUCTS	<u>Microbiological Tests</u>	Documented In-House Methods:-
	Detection:	
	<i>Listeria</i> spp and species identification	1) 11.24 using Half Fraser Broth and Buffered Listeria Enrichment Broth followed by Clearview ELISA. (CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 3.2.7)
		2) 11.14 using Buffered Listeria Enrichment Broth and plating on Oxford agar (CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Methods 3.2.4 & 3.2.7)
		3) 11.35 customer specified method using Buffered Listeria Enrichment Broth and plating on Oxford agar
		4) 11.25 using selective enrichment in Buffered Listeria Enrichment Broth and plating onto Oxford agar. (FDA Bacteriological Analytical Manual January 2003)
	<i>Salmonella</i> spp, confirmed	1) 11.08 using single selective enrichment in RV Broth and plating on XLD and BGA 2) 11.26 based on BS EN ISO 6579:2002
<i>Campylobacter</i> spp	11.16 based on BS EN ISO 10272-1:2006	
<i>Vibrio parahaemolyticus</i>	11.15 based on Practical Food Microbiology, 3 <sup>rd</sup> Edition, 2003, Method 2	
Coliforms	10.52 based on Practical Food Microbiology, 3 <sup>rd</sup> edition, 2003, Method 4 using LTSB	
<i>Escherichia coli</i>	11.03 based on Practical Food Microbiology, 3 <sup>rd</sup> edition, 2003, Method 4 using LTSB	



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FOODS and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods:-
	Enumeration:	
	<i>Bacillus cereus</i>	11.10 based on HPA Standard Method F15, issue 1 using PEMBA agar
	Presumptive Clostridia - sulphite reducing	11.06 based on BS ISO 15213:2003
	Presumptive and confirmed <i>Clostridium perfringens</i>	11.07 based on CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 3.6.1
	Coliforms	1) 10.50 based on BS ISO 4832:2006  2) 10.51 based on ISO 4831:2006, by Most Probable Number
	Presumptive Enterobacteriaceae	10.60 based on BS ISO 21528-2:2004
	<i>Escherichia coli</i>	Customer specified method 11.01 based on BS 5763-13:1998
	<i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)	11.29 based on BS ISO 16649-1:2001 using membrane method
	Presumptive Enterococci (Group D)	11.04
	Lactic acid bacteria	11.13 based on BS EN ISO 15214:1998
<i>Listeria</i> spp and species identification	11.18 based on Practical Food Microbiology, 3 <sup>rd</sup> Edition, 2003, Method 3	
<i>Pseudomonas</i> spp	11.09 based on BS 7857-1:1996	
Spore count (aerobic)	11.12 based on CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 1.2.1	



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FOODS and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods:-
	Enumeration: (cont'd)	
	Spore count (anaerobic)	11.23 based on CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 1.2.1
	Coagulase positive Staphylococci	11.05 based on BS EN ISO 6888-1:1999 using latex kit for confirmation
	Total viable count (mesophilic)	10.01 based on BS EN ISO 4833:2003 using PCA or MPCA
	Total viable count (thermophilic)	10.02 based on CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 1.1.1 using PCA, MPCA or Dextrose Tryptone agar.
	Total viable count (anaerobic mesophilic)	10.03 based on CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 1.1.1 using Fastidious Anaerobe agar or Reinforced Clostridial agar Pour Plate
MEDICAL EQUIPMENT	Total viable count (anaerobic thermophilic)	10.04 based on CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 1.1.1.1 using Fastidious Anaerobe agar Pour Plate
	Yeasts and Moulds	10.70 based on ISO 7954:1987 & CCFRA Technical Manual No 43, 5 <sup>th</sup> Edition 2007, Method 2.1 is in lab's method using RBC agar
	<u>Microbiological Tests</u>  (as appropriate for the product category as detailed in relevant pharmacopoeial monograph)	Specifications and methods detailed in the British Pharmacopoeia (BP), the European Pharmacopoeia (EP), and the US Pharmacopoeia (USP), supplemented by in house documented procedures
	Sterility test	ILS 13.01 USP by direct inoculation
	Bacterial endotoxins	12.05 by Limulus test using gel clot in accordance with BP/EP/USP



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PHARMACEUTICAL PRODUCTS	<u>Microbiological Tests</u>  (as appropriate for the product category as detailed in relevant pharmacopoeial monograph)	Specifications and methods detailed in the British Pharmacopoeia (BP), the European Pharmacopoeia (EP), and the US Pharmacopoeia (USP), supplemented by in house documented procedures
	Efficacy of antimicrobial preservatives	1) 13.03 in accordance with EP/BP 2) 13.04 in accordance with USP
	Microbial contamination	1) 13.05 in accordance with EP/BP 2) 13.06 in accordance with USP
	Microbial examination of non-sterile products	13.35 in accordance with harmonised EP/USP method
	Sterility	13.01 in accordance with EP/BP/USP- Membrane Filtration or Direct Inoculation
	Bacterial endotoxins	12.05 by Limulus test using gel clot
	WATER (Potable, Process)	<u>Microbiological Tests</u>  Enumeration of:
<i>Clostridium perfringens</i> and Sulphite Reducing Clostridia		13.20 using membrane filtration, based on MDW 2004, Part 6
Colony Count at 22 °C & 37 °C		13.07 by pour plate, based on MDW 2007, Part 7
Faecal Streptococci		13.18 using membrane filtration, based on MDW 2002, Part 5
<i>Pseudomonas aeruginosa</i>		13.19 using membrane filtration, based on MDW 2002, Part 8
Coliforms & <i>E. coli</i>		11.30 using Colilert, based on MDW 2002, Part 4



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<p>WATER (Potable, Process) (cont'd)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Detection of:</p> <p><i>Legionella</i> spp and identification of <i>Legionella pneumophila</i> sero group 1 and groups 2-14</p> <p><i>Salmonella</i> spp and species identification</p>	<p>Documented In House Methods based on The Microbiology of Drinking Water (MDW) Environment Agency</p> <p>Documented In-House Method 13.08 based on BS 6068-4.12:1998; ISO 1731:1998</p> <p>Documented In House Method 13.21 based on "The Microbiology of Drinking Water 2004"</p>
<p align="center">END</p>		