

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>Leatherhead Food Research</h3> <p>Issue No: 042 Issue date: 27 March 2012</p>	
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<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
ENVIRONMENTAL SAMPLES including surface swabs	<p><u>Microbiological Tests</u></p> <p>Enumeration of:</p> <p>Total viable count at 30°C for 48 h</p> <p>Enterobacteriaceae, presumptive</p> <p><i>Escherichia coli</i>, β-glucuronidase positive</p> <p><i>Staphylococcus aureus</i>, confirmed</p> <p><i>Listeria</i> spp</p> <p>Detection and Confirmation of:</p> <p><i>Listeria</i> spp and identification to species level including <i>Listeria monocytogenes</i></p> <p><i>Salmonella</i> spp</p>	<p>Documented In-House Methods:</p> <p>UA01 based on ISO 4833:2003</p> <p>UA10 based on ISO 21528-2:2004</p> <p>UA33 using surface inoculation of Tryptone Bile X-glucuronide agar</p> <p>UA15 based on ISO 6888-1:1999 with confirmation using Staphylase kit</p> <p>UA19 spread plate technique on Oxford agar with confirmation in Microgen ID Listeria</p> <p>UA20 using enrichment in half Fraser broth and plating on Oxford agar, with confirmation using Microgen ID Listeria</p> <p>UA21 based on ISO 6579:2002, with confirmation using API 20E</p>



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Foods (including Milk and Dairy Products)	<u>Microbiological Tests</u> Enumeration: <i>Bacillus cereus</i> , confirmed <i>Clostridium perfringens</i> , presumptive Coliforms, presumptive <i>Enterobacteriaceae</i> , presumptive <i>Escherichia coli</i> , β -glucuronidase positive <i>Listeria</i> spp, confirmed <i>Staphylococcus aureus</i> , confirmed Faecal streptococci Total Viable Count at 30°C for 48 h Yeasts and Moulds Detection: <i>Listeria</i> spp and identification to species level including <i>Listeria monocytogenes</i> <i>Salmonella</i> spp, confirmed	Documented In-House Methods: (cont'd) UA17 based on ISO 7932: 2004 with confirmation using API 50CHB UA18 based on ISO 7937:2004 UA08 based on ISO 4832:2006 UA10 based on ISO 21528-2:2004 UA33 surface inoculation of Tryptone Bile X-glucuronide agar 1) UA19 spread plate technique on Oxford agar with confirmation in Microgen ID Listeria 2) UA36 based on ISO 11290-2:1996 using OCLA agar with confirmation in Microgen ID Listeria UA15 based on ISO 6888-1:1999 with confirmation using Staphylase kit UA16 based on BS 4285:Section 3.11:1985 UA01 based on ISO 4833:2003 UA07 based on ISO 21527-1; ISO 21527-2 UA20 using enrichment in half Fraser broth and plating on Oxford agar, with confirmation using Microgen ID Listeria UA21 based on ISO 6579:2002, with confirmation using API 20E



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Foods (excluding Milk and Dairy Products)	<u>Microbiological Tests</u>	Documented In-House Methods: (cont'd)
	<i>Pseudomonas spp</i> , presumptive	UA11 based on ISO 13720
FOOD AND FOOD PRODUCTS	<u>Chemical Tests</u>	Documented In-House Methods:
	Added water	NT001 by calculation, based on CCRA Guidelines 22 1999
	Apparent meat content	NT002 calculation based on BMMA Revised Analytical Schedule for Nitrogen Factors, May 1998
	Ash content	NT003 using furnace ashing, based on BS 4401-1:1998
	Available carbohydrate	NT004 by calculation
	Carbohydrate	NT005 by calculation
	Chloride / salt	NT014 by Volhard titration
	Energy	NT006 by calculation
	Fat content	NT012 by Weibull Berntrop, based on BS ISO 8262-1:2005
	Fatty acid profile	NT044 by GC
	Nitrogen / protein	NT013 by Dumas combustion
	Sodium	NT010 by ICP-OES
	Sugars total and individual	NT017 by HPAEC
	Moisture and Total Solids	NT011 by oven drying at 100 °C, based on BS 4401-3:1970
Total dietary fibre	NT008 based on AOAC 991.43	
Infant formula, milk powder, fortified cereal products and cod liver oil	Vitamin A (as all trans retinol)	VIT011 by HPLC with fluorescence detection



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Meat and meat products	Raw meat speciation	IM 7/6 by ELISA using Biokits raw species identification kits
FOOD AND FOOD PRODUCTS	Detection and quantitative determination of Food Allergens	In-house methods based on manufacturer's kit instructions
	1. Gliadin (Gluten)	1. IM 7/3 by ELISA using R-Biopharm RIDASCREEN Gliadin kits
	2. Histamine in cheese	2. IM 7/5 by ELISA using Veratox for Histamine kits
	Detection of Food Allergens	
	1. Peanut protein	1. IM 7/4 by ELISA using Veratox for peanut kits
	2. Egg protein	2. IM 7/7 by ELISA using Veratox for Egg kits
	3. Casein in milk	3. IM 7/8D by ELISA using Veratox for Casein kits
	4. Almond protein	4. IM 7/10D by ELISA using R-Biopharm RIDASCREEN Fast Almond kits
FOOD AND FOOD PRODUCTS	<u>Sensory Tests</u>	
	Detection of flavour/odour/taint/ texture differences	SEN 001 based on BS ISO 4120:2004 using triangle test
	Taint due to atmospheric transfer or contact with materials	SEN 001 and SEN 002 based on BS ISO 4120:2004 using triangle test



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UNSPECIFIED FOODS and FOOD PRODUCTS, PACKAGING MATERIALS, PERSONAL HEALTH and HYGIENE PRODUCTS	<u>Analysis of Foreign Bodies</u> Identification of Blood Identification of Keratin Alkaline phosphatase test in support of foreign body identification General examination for foreign bodies	FB 006 using Staining Technique FB 005 using Staining Technique FB 004 using enzyme reaction FB001 using the light microscope
END		