

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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



1248

Accredited to
ISO/IEC 17025:2005

Microbac Analytica Ltd

Issue No: 021 Issue date: 05 March 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	<p><u>Microbiological Tests</u></p> <p>Detection of:</p> <p><i>Listeria</i> spp, including <i>Listeria monocytogenes</i></p> <p><i>Salmonella</i> spp</p> <p>Enumeration:</p> <p>Coliforms</p> <p><i>Escherichia coli</i> (β-glucuronidase positive)</p> <p>Enterobacteriaceae (presumptive and confirmed)</p> <p>Coagulase positive Staphylococci including <i>Staphylococcus aureus</i></p> <p>Aerobic colony count</p>	<p>Documented In-House Methods</p> <p>No MA9 based on ISO 11290-1:1997+A1:2004 identification using API biochemical profile</p> <p>No MA10a based on BS EN ISO 6579:2002 including A1:2007</p> <p>No MA3 based on BS ISO 4832:2006 incubated at 37 °C</p> <p>No MA3A based on BS ISO 16649-2: 2001 using TBX media and pre-incubation at 37 °C/4 h followed by incubation at 44 °C</p> <p>No MA 4 based on BS ISO 21528 Part 2:2004</p> <p>No MA5 based on BS 6888:Part 1:1999 confirmation using commercial diagnostic kit and/or tube coagulase</p> <p>No MA2 based on BS EN ISO 4833:2003 incubating at 30 °C for 48 or 72 hours</p>



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FOOD and FOOD PRODUCTS including Dairy products	Detection of:	
	<i>Listeria</i> spp including <i>Listeria monocytogenes</i>	No MA9 based on ISO 11290-1:1997+A:2004 identification using API biochemical profile
	<i>Salmonella</i> spp	No MA10A based on BS EN ISO 6579:2002 including A1:2007
	Enumeration of:	
	Bacillus cereus	No MA15 using PEMBA at 30 °C/48 h
	Clostridium perfringens	No MA13 based on BS EN ISO 7937:2004
	Coliforms	No MA3 based on BS ISO 4832:2006 incubating at 37 °C
	<i>Enterobacteriaceae</i> (presumptive and confirmed)	No MA4 based on BS ISO 21528 Part 2:2004
	<i>Escherichia coli</i> (β-glucuronidase positive)	No MA3A based on BS ISO 16649-2:2001 using TBX media and pre-incubation at 37 °C/4 h followed by incubation at 44 °C
<i>Lactobacillus</i> spp/Lactic acid bacteria	No MA11 based on BS ISO 15214:1998	
<i>Listeria</i> spp, including <i>Listeria monocytogenes</i>	No MA23 based on ISO 11290-2:1998+A1:2004 identification using API biochemical profile	
Coagulase positive Staphylococci including <i>Staphylococcus aureus</i>	No MA5 based on BS 6888:Part 1:1999 confirmation using commercial diagnostic kit and/or tube coagulase test for confirmation	



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FOOD and FOOD PRODUCTS including Dairy products (cont'd)	Enumeration of: (cont'd) Faecal streptococci (<i>Enterococcus</i> spp) Aerobic colony count	No MA6 using Slanetz and Bartley Medium, spread plate, incubating at 37 °C for 48 hours 1) No MA2 based on BS EN ISO 4833 Part 1:2003 incubating at 30 °C for 48 or 72 hours 2) No MA2B based on BS EN ISO 4833, Part 1:2003 using spiral plating and automated colony count / manual plate counting incubating at 30 °C for 48 or 72 hours
FOOD AND FOOD PRODUCTS	Yeasts and moulds (aW>0.95) <i>Pseudomonas</i> spp (presumptive)	No MA8 based on ISO 21527:Part 1:2008 1) No MA7 based on ISO 13720:2010) 2) No MA7A using spiral plater based on ISO 13720:2010
Sweet Whey powder only	Detection of: <i>Vibrio</i> spp, including <i>Vibrio parahaemolyticus</i> and <i>Vibrio cholerae</i> Enumeration of: Presumptive Faecal Streptococci (<i>Enterococcus</i> spp)	No MA14 based on DD ISO/TS21872-1:2007 No MA/6A based on BS 4285, 3.11 (1985)



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WATER (mains and drinking water, process water, surface water, swimming pool/spa waters)	Enumeration of: TVC at 22 °C and 37 °C E.coli Total Coliforms Enterococci <i>Pseudomonas aeruginosa</i> Sulphite Reducing Clostridia <i>Cl. perfringens</i> (presumptive and confirmed)	In-House Documented Methods based on the Microbiology of Drinking Water (MDW) MF/2 based on MDW, Part 7:2007 MF/3 based on MDW, Part 4:2009 MF/3 based on MDW, Part 4:2009 MF/6 based on MDW, Part 5:2010 MF/7 based on MDW Part 8:2010 using CN agar MF/13 based on MDW, Part 6:2010 MF/13 based on MDW, Part 6:2010
	END	