


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>	Premier Foods Group Limited (Trading as Premier Analytical Services)	
	Issue No: 041 Issue date: 13 April 2010	
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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
BAKERY and DAIRY FOOD TYPES	<u>Chemical Tests</u> Fructans	Documented In-House Method C-TM-142 using HPLC with RI detection
COFFEE and COCOA PRODUCTS	Caffeine	C-TM-068 using HPLC
FOOD CONTACT MATERIALS	1,3-dichloropropan-2-ol 2,3-dichloropropan-1-ol 2- and 3-chloro-1,2-propanediol	C-TM-069 using GC/MS
MEAT PRODUCTS	Estimation of Meat Content	C-TM-211 By calculation based on Stubbs & Moore using accredited values for protein, fat, moisture and ash



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CEREALS AND CEREAL PRODUCTS	<p>Chemical Tests (cont'd)</p> <p>Free Amino acids:</p> <ul style="list-style-type: none"> - Asparagine - Alanine - Arginine - Aspartic acid - Glutamic acid - Glutamine - Glycine - Isoleucine - Leucine - Lysine - Methionine - Phenylalanine - Serine - Threonine - Tryptophan - Tyrosine - Valine 	<p>Documented In-House Method</p> <p>C-TM-227 using HPLC</p>
UNSPECIFIED FOOD and FOOD PRODUCTS	<p>Ethyl Carbamate</p> <p>Acetic and Propionic Acids</p> <p>Acrylamide</p> <p>Ash</p> <p>2- and 3-chloro-1,2-propanediol (2 – MCPD & 3 – MCPD) 1,3 -dichloropropan-2-ol (1,3-DCP) 2,3 - dichloropropan-1-ol (2,3-DCP)</p> <p>Fatty Acid Esters of 3-MCPD</p> <p>Chloride - water soluble</p> <p>Cholesterol</p> <p>Dietary Fibre</p> <p>Ethanol</p> <p>Energy</p>	<p>C-TM-226 using GC/MS</p> <p>C-TM-044 using GC</p> <p>C-TM-207 using selective bromination and GC/MS/MS</p> <p>C-TM-002</p> <p>C-TM-069 using GC/MS</p> <p>C-TM-258 using GC/MS</p> <p>C-TM-019 using Electrometric titration on aqueous extract</p> <p>C-TM-230 using GC/MS</p> <p>C-TM-129 (AOAC)</p> <p>C-TM-105 using GC with aqueous extraction</p> <p>C-SM-015 by calculation</p>



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UNSPECIFIED FOOD and FOOD PRODUCTS (cont'd)	Fat - total	C-TM-007 using acid hydrolysis and liquid-liquid extraction
	Fatty Acid Composition	C-TM-009 using GC
	Furan	C-TM-225 using GC/MS
	Free Fatty Acids	C-TM-028 using titration
DRY SPICES, FATS, OIL-BASED SPICE PASTE and WATER-BASED SPICED SAUCES	Illegal Dyes: Sudan I, Rhodamine B, Sudan II, Para Red, Sudan III, Sudan red G, Sudan IV, Fast Garnet, Sudan Red 7B, Nitroaniline, Butter Yellow, Toluidine Red, Sudan Orange G, Sudan Black, Auramine-O, Orange II, Metanil yellow, Sudan Red B	C-TM-224 using LC/MS/MS
FOOD TYPES CONTAINING SKIMMED MILK POWDER INCLUDING: INFANT FORMULA, SMP, MILK CHOCOLATE CONFECTIONERY, BISCUITS	Melamine	C-TM-263 using LC-MS/MS
UNSPECIFIED FOOD and FOOD PRODUCTS	Water Soluble Dyes: Metanil yellow Orange II Rhodamine B	C-TM-118 Using HPLC
	Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc	C-TM-206 by ICP-OES
	Phosphorus	C-TM-214 by ICP-OES
	Arsenic Cadmium Lead Mercury	C-TM-219 by ICP-OES



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FRUITS AND VEGETABLES	Chemical Tests (cont'd) Tin	Documented In-House Method C-TM-102 by ICP-OES
UNSPECIFIED FOOD and FOOD PRODUCTS	Moisture content	1) C-TM-001 using oven drying at 102°C 2) C-TM-037 using oven drying following air/freeze drying
SUGAR SYRUPS and HIGH WATER CONTENT PRODUCTS	Moisture	C-TM-035 using Vacuum oven drying
UNSPECIFIED FOOD and FOOD PRODUCTS	Mono and Disaccharides	C-TM-004 using HPLC
	Nitrogen/crude protein	C-TM-189 using DUMAS Combustion
VARIOUS FOOD TYPES INCLUDING SAUCES AND PRESERVES	Titrateable acidity	C-TM-116 using titration
UNSPECIFIED FOOD and FOOD PRODUCTS (cont'd)	Organophosphorus Pesticides: Chlorpyrifos-methyl Dichlorvos Etrimfos Fenitrothion Malathion Methacriphos Pirimiphos-methyl	C-TM-027 using GC
	Peroxide Value	C-TM-029 using titration
	Organic Acids (Citric, Malic, Tartaric, Isocitric)	C-TM-220 by IC/HPLC with detection by conductivity
	Protein - crude	C-TM-003 using automated kjeldahl
	pH	C-TM-100 using pH meter and reference to manufacturers instructions
	Sodium	C-TM_260 by atomic absorption
	Sorbic and Benzoic Acids	C-TM-043 using GC



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UNSPECIFIED FOOD and FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
	Sulphur dioxide	C-TM-240 by distillation and ion chromatography
	<u>Vitamins</u>	
	Vitamin B ₆	C-TM-215 by HPLC with detection by fluorescence
	Vitamin B ₁₂	C-TM-221 by HPLC
	Vitamin C	C-TM-023 by HPLC with detection by fluorescence
	Vitamin A	C-TM-021 by HPLC
	Vitamin E	C-TM-056 by HPLC with detection by fluorescence
	Riboflavin	C-TM-055 by HPLC with detection by fluorescence
	Thiamin	C-TM-054 by HPLC with detection by fluorescence
UNSPECIFIED FOOD AND FOOD PRODUCTS AND ENVIRONMENTAL SWABS	Folic Acid	C-TM-158 by HPLC
	<u>Allergens</u>	Documented In-House Method
	Casein	C-TM-209 using BioKits Casein ELISA kit
	Egg White Protein	C-TM-246 using Biokits Egg Assay ELISA kit
COFFEE and COCOA PRODUCTS	Gluten	C-TM-210 using Ridascreen Gliadin ELISA kit
	Soya Protein	C-TM-154 using ELISA Systems Soya Protein ELISA kit
	<u>Mycotoxins</u>	Documented In-House Method
Ochratoxin A	BA-TM-24 using HPLC with detection by fluorescence	



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	Chemical Tests (cont'd)	Documented In-House Method
	Mycotoxins (cont'd)	
MILK and MILK PRODUCTS	Aflatoxin M ₁	BA-TM-25 using HPLC with detection by fluorescence
FUNGAL BIOMASS PRODUCTION	Fusarins	BA-TM-28 using HPLC-MS
FUNGAL BIOMASS PRODUCTION	Trichothecenes in Fungal Biomass: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin	BA-TM-01 using GC/MS
	Trichothecenes in Fungal Biomass Supernatant 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin	BA-TM-02 using GC/MS
OILS and FATS	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-14 using HPLC with detection by fluorescence
	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin	BA-TM-06 using GC/MS



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	Chemical Tests (cont'd)	Documented In-House Method
	Mycotoxins (cont'd)	
FRUIT JUICE AND FRUIT PRODUCTS	<i>Alternaria</i> toxins	BA-TM-30 using HPLC-UV
POTATO PRODUCTS	Glycoalkaloids	BA-TM-20 using HPLC
SUGAR SYRUPS	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin	BA-TM-05 using GC/MS
	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
UNSPECIFIED FOOD and FOOD PRODUCTS	Aflatoxin B ₁ B ₂ G ₁ G ₂ - general	1) BA-TM-08 using HPLC with detection by fluorescence 2) BA-TM-10 using Immunoaffinity columns and HPLC with detection by fluorescence
	Citrinin	BA-TM-19 using HPLC with detection by fluorescence
	Cyclopiazonic acid	BA-TM-29 using HPLC-UV
	Deoxynivalenol Ergot Alkaloids	BA-TM-22 using HPLC- UV BA-TM-18 using HPLC with detection by fluorescence
	Fumonisin B ₁ B ₂ B ₃	BA-TM-17 using HPLC with detection by fluorescence
	Fumonisin B ₁ B ₂ B ₃	BA-TM-31 using LC-MS/MS
	Moniliformin	BA-TM-26 using HPLC- UV



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UNSPECIFIED FOOD and FOOD PRODUCTS (cont'd)	Chemical Tests (cont'd)	Documented In-House Method
	Mycotoxins (cont'd)	
	Ochratoxin A	1) BA-TM-09 using HPLC with detection by fluorescence 2) BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence
	Patulin	BA-TM-16 using HPLC- UV
	Sterigmatocystin	BA-TM-27 using HPLC with detection by fluorescence
	Zearalenone	BA-TM-11 using HPLC with detection by fluorescence
UNSPECIFIED FOODS and FOOD PRODUCTS - Low moisture samples only	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin	BA-TM-03 using GC/MS
PASTA (DRIED)	Genetically Modified Species <i>Triticum aestivum</i> (authenticity)	C-TM-188 using gel electrophoresis
PROCESSED MATERIALS, SPECIFICALLY , BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator 1. Qualitative determination of: Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize, 2. Quantitative determination of Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize	C-TM-195 using real time PCR



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UNPROCESSED MATERIALS	<p><u>Genetically Modified Species (cont'd)</u></p> <p>The Cauliflower Mosaic Virus 35S promoter and the NOS terminator</p> <p>1. Qualitative determination of: GM soya</p> <p>Monsanto MON 40-3-2 (Roundup ready Soya) Bayer A2704-12, Bayer A5547-127, Monsanto MON 89788, Pioneer Hi Bred DP356043-5</p> <p>2. Qualitative determination of: GM maize</p> <p>Syngenta Bt176, Monsanto MON 810 Syngenta Bt11 Monsanto MON 88017 Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred TC 1507 Pioneer-Hi bred DAS 59122 AgrEvo CBH 351 Bayer T25 Syngenta Bt10 Syngenta MIR 604</p> <p>3. The quantitative detection of: GM soya</p> <p>Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred _DP356043-5 Bayer A2704-12 Bayer A5547-127</p>	C-TM-195 using real time PCR



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UNPROCESSED MATERIALS (cont'd)	<p><u>Genetically Modified Species (cont'd)</u></p> <p>4. The quantitative detection of: GM maize</p> <p>Monsanto MON 88017 Syngenta Bt176, Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred DAS 59122 Syngenta MIR 604</p>	C-TM-195 using real time PCR
UNPROCESSED MATERIALS	<p>The qualitative detection of the following GM varieties:- Potato: BASFEH92-527-1 Rice varieties: Bayer LLRice 62 and unapproved Bt63</p>	C-TM-195 using real time PCR
UNSPECIFIED FOOD and FOOD PRODUCTS and ENVIRONMENTAL SWABS (Swabs from food handling premises and/or from hands of associated personnel)	<p><u>Microbiological Detection Tests</u></p> <p><i>Listeria</i> spp and <i>Listeria monocytogenes</i>; confirmed</p>	<p>Documented In-House Methods (Environmental swabs prepared according to M-SM-72)</p> <p>Isolation By TM-M-01b using VIDAS LDUO or TM-M-01 with dual enrichment and plating onto MOX Agar</p> <p>Confirmation By TM-M-01c Vitek or TM-M-01d API</p>
	<p><i>Salmonella</i> spp, confirmed</p>	<p>Isolation By TM-M-19a based on BS EN ISO 6579:2002 and the Animal By Products Regulations 2005</p> <p>Confirmation By TM-M-19c Vitek and TM-M-19e serology or TM-M-19d API and TM-M-19e serology</p>



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	<i>Vibrio</i> spp, confirmed	TM-M-55 Based on BS 5763:Part 14:1991, ISO 8914:1990 with dual pre-enrichment in alkaline peptone waters and plating out onto TCBS and TSAT agars
UNSPECIFIED FOOD and FOOD PRODUCTS	Campylobacter spp (Thermo tolerant) - confirmed	TM-M-51 based on BS EN ISO 10272-1: 2006 with pre-enrichment in Bolton Broth and plating out onto CCDA and Preston agar
	β - glucuronidase-positive Escherichia coli, confirmed	TM-M-06b based on ISO/TS 16649-3:2005
ALL FOODSTUFFS WITH THE EXCEPTION OF DAIRY PRODUCTS, RAW MEATS, SEAFOOD PRODUCTS AND DELICATESSEN MEATS.	Staphylococcal Enterotoxins (A, B, C ₁ , C ₂ , C ₃ , D & E)	TM-M-28a by ELFA using Biomerieux Vidas
ALL FOODSTUFFS WITH THE EXCEPTION OF MILK, MILK POWDER, CHEESES AND SMOKED SALMON.	Bacillus cereus Diarrhoeal Enterotoxins Hbl & Nhe	TM-M-25a using Oxoid BCET RPLA TM-M-25b using 3M Tecra VIA
UNSPECIFIED FOOD and FOOD PRODUCTS AND ENVIRONMENTAL SWABS (Swabs from food handling premises and/or from hands of associated personnel)	<u>Microbiological Enumeration Tests</u>	Documented In-House Methods (Environmental swabs prepared according to M-SM-72)
	Aerobic Colony Count at 30°C	TM-M-0 using PCA (spread plate) based on BS5763 Part 5:1981 with incubation for 72 hours
	Aerobic Colony Count at 30°C	TM-M-0a (pour plate) based on ISO 4833:2003
	Anaerobic Colony Count at 30°C	TM-M-15 using Reinforced Clostridial Agar



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	<u>Microbiological Enumeration Tests</u> (cont'd)	Documented In-House Methods (Environmental swabs prepared according to M-SM-72)
	<i>β glucuronidase positive Escherichia coli, confirmed</i>	TM-M-50 based on BS ISO 16649-2 using TBX chromogenic agar
	<i>Bacillus cereus</i> , presumptive	TM-M-25 using PEMBA
	Coliforms, presumptive	TM-M-20 based on BS ISO 4832:2006 using VRBA
	<i>Clostridium perfringens</i> , presumptive	TM-M-27 based on BS EN ISO 7937:2004 using TSC
	Enterococci, confirmed	TM-M-23 based on BS EN ISO 4285 3.11:1985 using Slanetz and Bartley Agar
	Enterobacteriaceae, presumptive	TM-M-22 based on BS ISO 21528-2:2004 using VRBGA
	Lactic acid bacteria	TM-M-13 based on BS EN ISO 15214:1998 using MRS agar
	Mesophilic spores	TM-M-24 using PCA incubated at 30°C for 72 hours
	Moulds at 25°C	TM-M-08 using Malt Extract Agar (MEA)
	Osmophilic yeasts at 25°C	TM-M-09 using Dichloran Glycerol 18 Agar
	<i>β glucuronidase positive Escherichia coli, confirmed</i>	TM-M-050 based on BS ISO 16649-2 using TBX chromogenic agar
	<i>β- glucuronidase-positive Escherichia coli, confirmed</i>	TM-M-50b based on ISO 16649-1:2001 using membranes and TBX
	<i>Listeria spp and Listeria monocytogenes</i>	TM-M-01a based on BS EN ISO 11290-2:1998 incorporating amendment 1:2004 using ALOA



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UNSPECIFIED FOOD and FOOD PRODUCTS AND ENVIRONMENTAL SWABS (Swabs from food handling premises and/or from hands of associated personnel) (cont'd) WATERS - Potable	<p><u>Microbiological Enumeration Tests</u> (cont'd)</p> <p><i>Pseudomonas</i> spp (presumptive)</p> <p><i>Staphylococci</i> - coagulase positive; confirmed</p> <p>Xerophilic moulds at 25°C</p> <p>Yeasts at 25°C</p>	<p>Documented In-House Methods (Environmental swabs prepared according to M-SM-72)</p> <p>TM-M-26 based on BS ISO 7857 - Part 1:1996 using <i>Pseudomonas</i> Agar</p> <p>TM-M-28 based on BS ISO 6888-1:1999 using BP Agar</p> <p>TM-M-12 using Dichloran Glycerol 18 Agar</p> <p>TM-M-07 using Malt Extract Agar (MEA)</p>
	<p><u>Microbiological Enumeration Tests</u></p> <p><i>E coli</i> and Coliforms (confirmed)</p>	<p>TM-M-57b by MPN (Colilert) Based on The Microbiology of Drinking Water (2002) - Part 4: Methods for the Isolation and Enumeration of Coliform Bacteria and <i>Escherichia coli</i> (including <i>E. coli</i> 0157:H7)</p>
	<p>Heterotrophic bacteria (TVC) at 22°C and 37°C</p>	<p>TM-M-58 by pour plate Based on The Microbiology of Drinking Water (2007) - Part 7: Methods for the Enumeration of Heterotrophic Bacteria</p>
	<p><u>Microbiological Detection Tests</u></p> <p><i>E coli</i> and Coliforms (confirmed)</p>	<p>TM-M-57a by Colilert Based on The Microbiology of Drinking Water (2002) - Part 4: Methods for the Isolation and Enumeration of Coliform Bacteria and <i>Escherichia coli</i> (including <i>E. coli</i> 0157:H7)</p>



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UNSPECIFIED FOOD and FOOD PRODUCTS	<u>Analysis of Foreign Bodies</u> Including analysis and identification (as relevant and appropriate to material submitted) of:	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Active Alkaline Phosphatase Enzyme	F-TM-24 using nitrophenol phosphate with visual determination of colour change
	α-Amylase	F-TM-32 using visual determination of colour change
	Bone	F-TM-05 using X-ray analysis, compound microscopy and staining
	Blood	F-TM-27 visual determination of colour change using staining
	Cellulose	F-TM-15 using compound microscopy and staining
	Cell Wall Structures	F-TM-28 using compound microscopy and staining
	Ceramics	F-TM-25 using X-ray analysis and physical attributes
	Crystalline Sugar	F-TM-20 using X-ray analysis, Fourier transform infra-red spectroscopy (FTIR), compound microscopy and physical attributes
	Dental Amalgam	F-TM-17 using X-ray analysis and physical attributes
	Elastomers	F-TM-21 by X-ray analysis and physical attributes
	Fats and Oils	F-TM-06 using compound microscopy and staining
	Bread	Excess Fat / Oil
	Fibres	F-TM-04 using X-ray analysis and compound microscopy



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UNSPECIFIED FOOD and FOOD PRODUCTS (cont'd)	<u>Analysis of Foreign Bodies</u> Including analysis and identification (as relevant and appropriate to material submitted) of: (cont'd)	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
Bread (cont'd)	Fungal Hyphae and Spores	F-TM-31 using compound microscopy
	Glass (incl soda-lime glass)	F-TM-03 and F-TM-03a using X-ray analysis and physical attributes
	Lignin	F-TM-07 using compound microscopy and staining
	Metals	F-TM-22 using X-ray analysis and physical attributes
	Muscle Fibres	F-TM-14 using compound microscopy and staining
	Nail Clippings	F-TM-19 using Fourier transform infra-red spectroscopy (FTIR) and physical attributes
	Plastics	F-TM-18 using Fourier transform infra-red spectroscopy (FTIR)
	Protein	F-TM-09 using compound microscopy and staining
	Rodent Droppings	F-TM-10 using compound microscopy and physical attributes
	Salt	F-TM-11 using X-ray analysis and physical attributes
	Silica and Silicate Minerals	F-TM-08 using X-ray analysis and physical attributes
	Starch	F-TM-12 using compound microscopy and staining
	Stone Cells	F-TM-23 using compound microscopy and staining
	Struvite	F-TM-16 using X-ray analysis and physical attributes



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UNSPECIFIED FOOD and FOOD PRODUCTS (cont'd)	<u>Analysis of Foreign Bodies</u> Including analysis and identification (as relevant and appropriate to material submitted) of: (cont'd)	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
Bread (cont'd)	Tooth	F-TM-26 using X-ray analysis and physical attributes
	Wood	F-TM-13 using compound microscopy, staining and physical attributes
END		