

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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



1349

Accredited to  
ISO/IEC 17025:2005

### ALcontrol UK Limited Trading as ALcontrol Laboratories

Issue No: 040 Issue date: 04 May 2012

7 & 8 Aspen Court  
Bessemer Way  
Templeborough  
Rotherham  
S60 1FB

Contact: Ms C Keel  
Tel: +44 (0)1709 369699  
Fax: +44 (0)1709 369639  
E-Mail: [claire.keel@alcontrol.com](mailto:claire.keel@alcontrol.com)  
Website: [www.alcontrol.com](http://www.alcontrol.com)

Testing performed by the Organisation at the locations specified below

#### Locations covered by the organisation and their relevant activities

##### Laboratory locations:

Location details	Activity	Location code
<p><b>Address</b> ALcontrol Laboratories Yeomanry Road Battlefield Enterprise Park Shrewsbury Shropshire SY1 3EH</p> <p><b>Local contact:</b> Mr N Hill  Tel: +44 (0) 1743 463322 Fax: +44 (0) 1743 463323 Email: <a href="mailto:Nigel.Hill@alcontrol.com">Nigel.Hill@alcontrol.com</a></p>	<p><b>Testing</b>  Chemical Microbiological Physical</p>	A
<p><b>Address</b> ALcontrol Laboratories 7 &amp; 8 Aspen Court Bessemer Way Templeborough Rotherham S60 1FB</p> <p><b>Local contact</b> Mr C Houlton  Tel: +44 (0) 1709 369699 Fax: +44 (0) 1709 369639 Email: <a href="mailto:Christopher.Houlton@alcontrol.com">Christopher.Houlton@alcontrol.com</a></p>	<p><b>Testing</b>  Microbiological Chemical Physical</p>	B
<p><b>Address:</b> ALcontrol Laboratories South Holland Enterprise Park 3/5 Enterprise Way Spalding Lincolnshire PE11 3YR</p> <p><b>Local Contact:</b> Mr Dean Hammer  Tel: +44 (0) 1775 765600 Fax: +44 (0) 1775 765601 Email: <a href="mailto:Dean.Hammer@alcontrol.com">Dean.Hammer@alcontrol.com</a></p>	<p><b>Testing</b>  Microbiological</p>	C
<p><b>Address:</b> ALcontrol Laboratories 2 Mallard Way Strathclyde Business Park Bellshill Strathclyde ML4 3BF</p> <p><b>Local contact:</b> Ms L Dickie  Tel: +44 (0) 1698 845599 Fax: +44 (0) 1698 845520 Email: <a href="mailto:lee.dickie@alcontrol.com">lee.dickie@alcontrol.com</a></p>	<p><b>Testing</b>  Microbiological</p>	D



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

<p><b>Address</b> ALcontrol Laboratories Pullman House 7 Battle Road Heathfield Industrial Estate Heathfield Newton Abbot TQ12 6RY</p>	<p><b>Local contact:</b> Mr P Holdship  Tel: +44 (0) 1626 207700 Fax: +44 (0) 1626 200154 Email: paul.holdship@alcontrol.com</p>	<p><b>Testing</b>  Microbiological pH</p>	<p>E</p>
<p><b>Address</b> ALcontrol Laboratories Unit 16 Apex Business Park Boscombe Road Dunstable Bedfordshire LU5 4SB</p>	<p><b>Local contact:</b> Mr D Hone  Tel: +44 (0) 1582 662331 Fax: +44 (0) 1582 662334 Email: Darren.Hone@alcontrol.com</p>	<p><b>Testing</b>  Microbiological</p>	<p>F</p>
<p><b>Address</b> ALcontrol Laboratories c/o Grampian Waste Water Treatment Works Woodside Persley Aberdeen AB22 8AQ</p>	<p><b>Local contact:</b> Ms L Dickie  Tel: +44 (0) 1698 845599 Fax: +44 (0) 1698 845520 Email: lee.dickie@alcontrol.com</p>	<p><b>Testing</b>  Chemical</p>	<p>G</p>



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS	<u>Chemical Tests</u>	Documented In-House Methods identified by method number	
	Ash	ACP 009 based on BS 4401:Part 1:1998; ISO 936:1998 using a muffle furnace	A, B
	Chloride	ACP 036 using the Mohr Method	A, B
	Dietary fibre	1) ACP 026 by Englyst procedure	B
		2) ACP 014 by AOAC procedure	A, B
	Fatty acid profile	ACP 021 by Gas Chromatography (GC)	A, B
	Nitrogen/crude protein	ACP 001 by Dumas method using LECO Total Nitrogen Analyser	A, B
	Salt (as sodium chloride)	ACP 034 based on BS 4401:Part 6:1996; ISO 1841-1:1996 using Volhard titration after acid digestion	A, B
	Potassium	ACP 018 using Flame Photometry	A
	Sodium	1) ACP 017 using Flame Photometry	A
		2) ACP 019 by Atomic Absorption Spectrophotometry (AAS)	B
	Sugar	ACP 005 by Ion Chromatography (IC)	A, B
	Sulphur Dioxide	ACP 033 by Tanner Method	B
Nitrate Nitrite	ACP 035 by IC	A, B	
Fat (total)	ACP 003 using acid hydrolysis	A, B	
Fat (total)	ACP 031 by NMR using CEM Smart Trac II rapid fat analysis system	A	



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS (cont'd)	<u>Chemical Tests</u>	Documented In-House Methods identified by method number	
MEAT, FISH, CEREAL and CEREAL PRODUCTS, DAIRY PRODUCTS, VEGETABLE and FRUIT PRODUCTS excluding materials containing predominantly sugar	Free Fat	ACP 004 using Soxtec extraction and air oven drying	A, B
	Moisture	ACP 007 using air oven drying at 103 ±2°C	A, B
	Moisture Ash	ACP 006 using air oven drying and muffle furnace	A, B
MEAT and MEAT PRODUCTS	Hydroxyproline Collagen/protein ratio (by calculation)	ACP 025 by hydrolysis, derivatisation and spectrophotometry	A, B
MEAT (raw)	Species identification	ACP 011 using Enzyme Linked Immuno-Sorbent Assay (ELISA) kit procedure	B
MILK and MILK PRODUCTS	Fat	ACP 022 using the Gerber Method based on BS ISO 2446:2008	A
SUGAR and DAIRY PRODUCTS	Loss in mass at 70 °C under reduced pressure expressed as moisture	ACP 008 using vacuum oven at 70 °C	A
ANIMAL FEEDS, FOODS and PHARMACEUTICALS	<u>Physical Tests</u>		
	pH	ACP 037 based on BS 4401:Part 9:1975 and BS 770:Part 5:1976	A, B
	Water activity	ACP 040 using Rotronic Hygrometer	A, B
FOODS	<u>Calculated Values</u>		
	Added water Carbohydrate Energy values Meat content Fish Content	ACP 030 by calculation based on Meat Products Regulations 2003	A, B



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS (cont'd)	<u>Chemical Tests</u>	Documented In-House Methods identified by method number	
FISH, CHEESE, SWABS	Histamine	ACP 028 by ELISA using R-BioPharm Ridascreen kit	B
FOODS AND ENVIRONMENTAL SWABS	Allergens detection using flexible scope	ACP ELISA 1 generic procedure for the validation, introduction and use of new commercial Immunoassay (ELISA) kits under ACP 038 (Generic)	B
	Allergens: Gluten Casein	ACP 038-n as relevant for the allergen using commercial ELISA kits: -2 R-Biopharm for gluten -3 R-Biopharm for casein	B
ANIMAL FEEDS	<u>Microbiological Tests</u>	Testing in accordance with ABP (Enforcement) (England) Regulation 2011 No. 881 as implemented by EU142/2011	
	Enumeration of:  Enterobacteriaceae	MP 03 based on BS ISO 21528-2:2004 Confirmation using Glucose agar	A
	Detection of:  Salmonella species	MP 20 based on Nordic Committee on Food Analysis, Method No 71, 5 <sup>th</sup> Edition; 1999 using single stage enrichment in RVS broth and selective plating using XLD and Brilliant Green Agar	A



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS and ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>	Documented In-House Methods identified by method number	
	Enumeration of:		
	Aerobic colony count	MP 01 by colony count technique based on ISO 4833:2003 at 30 °C/48hrs; 30 °C/72hrs; 22 °C/72hrs; 37 °C/24hrs; 37 °C/48hrs; 55 °C/24hrs; 55 °C/48hrs	A, B, C, D, E, F
	<i>Bacillus cereus</i> (presumptive)	MP 13 by colony count technique at 37 °C using Bacillus Cereus Selective Agar	A, B, C, D, E, F
	<i>Clostridium perfringens</i>	MP 05 based on BS EN ISO 7937:2004	A, B, C, D, E, F
	Coliforms (presumptive)	MP 02 based on ISO 4832:2006	A, B, C, D, E, F
	Enterobacteriaceae	MP 03 based on BS ISO 21528-2:2004 with optional confirmation using Glucose agar	A, B, C, D, E, F
	<i>Escherichia coli</i> (β-glucuronidase positive)	MP 07 based on ISO 16649-2:2001 using TBX chromogenic agar	A, B, C, D, E, F
	Enterococci	MP 12 by colony count technique (spread plate) at 37 °C or 44 °C using Slanetz and Bartley Agar	A, B, C, D, E, F
	Lactic acid bacteria/ <i>Lactobacillus</i> spp (presumptive)	MP 06 based on ISO 15214:1998	A, B, C, D, E, F
<i>Listeria</i> spp	MP 49 by colony count technique at 30 °C using Listeria Selective Agar (Oxford Formulation)	A, B, C, D, E, F	
<i>Pseudomonas</i> spp	MP 14 by colony count technique at 30 °C using Pseudomonas CFC selective agar	A, B, C, D, E, F	



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS and ENVIRONMENTAL SWABS (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods identified by method number	
	Enumeration of: (cont'd)		
	Coagulase positive Staphylococci (including <i>Staphylococcus aureus</i> )	MP 09 by colony count technique at 37 °C based on ISO 6888-1:1999, confirmation using tube coagulase	A, B, C, D, E, F
	Sulphite reducing clostridia (presumptive and confirmed)	MP 04 by colony count technique based on ISO 15213:2003	A, B, C, D, E, F
	Yeasts and moulds	MP 11 by colony count technique at 25 °C using Rose Bengal Chloramphenicol Agar	A, B, C, D, E, F
	Detection of:		
	<i>Campylobacter spp</i>	MP 19 with enrichment in Exeter, Bolton or Preston broth and selective plating on CCDA	A, B, C, D, F
<i>Escherichia coli</i> O157:H7	MP 17 by enrichment in Modified Tryptone Soy Broth at 37 °C and selective plating using Sorbitol MacConkey Agar at 37 °C, without immunomagnetic separation	A, B, C, D, F	
<i>Escherichia coli</i> O157:H7	MP 62 using Pathatrix Auto system for IMS concentration of enrichment culture incubated at 37 °C followed by plating on CTSMAC	D	



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

Issue No: 040    Issue date: 04 May 2012

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS and ENVIRONMENTAL SWABS (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods identified by method number	
	Detection of: (cont'd)		
	<i>Listeria</i> spp including <i>L monocytogenes</i>	1) MP 15 by enrichment in Buffered Listeria Enrichment Broth at 30 °C and selective plating using Listeria Selective Agar (Oxford Formulation) at 30 °C	A, B, C, D, E, F
		2) MP 24 by ELISA technique using RayAI kit	A, B, C, D, E, F
		3) MP 71 based on ISO 11290-1:1997/Amdt 1:2004	A, B, C, D, E, F
		4) MP 38 using VIDAS LDUO method	C, D
	<i>Listeria</i> spp	5) MP 95 using VIDAS LIS method	B, C, F
	<i>Salmonella</i> spp	1) MP 20 based on Nordic Committee on Food Analysis, Method No 71, 5 <sup>th</sup> Edition; 1999 using single stage enrichment in RVS broth and selective plating using XLD and Brilliant Green Agar	A, B, C, D, E, F
		2) MP 23 by ELISA technique using RayAI kit	A, B, C, D, E, F
FOODS and ENVIRONMENTAL SWABS For specific client applications	<u>Microbiological Tests</u>	<b>Client specified procedures,</b> documented as In-House Methods identified by method number	
	Enumeration of:		
	Aerobic Mesophilic Count	MP 25 based on ISO 4833:2003	A, B, C, D, E, F
	<i>Bacillus cereus</i> (presumptive)	MP 35 by colony count technique at 37 °C using Bacillus Cereus Selective Agar	A, B, C, D, E, F
	<i>Clostridium perfringens</i>	MP 29 based on BS EN ISO 7937:2004	A, B, C, D, E, F



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

Issue No: 040 Issue date: 04 May 2012

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOODS and ENVIRONMENTAL SWABS For specific client applications (cont'd)	<u>Microbiological Tests</u> (cont'd)	<b>Client specified procedures</b> , documented as In-House Methods identified by method number (cont'd)	
	Enumeration of: (cont'd)		
	Coliforms (presumptive)	MP 26 based on ISO 4832:2006	A, B, C, D, E, F
	Enterobacteriaceae (presumptive)	MP 27 based on ISO 21528-2:2004	A, B, C, D, E, F
	<i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)	MP 31 membrane method using Nutrient Agar resuscitation and TBX chromogenic agar	A, B, C, D, E, F
	Lactic acid bacteria/ <i>Lactobacillus</i> spp (presumptive)	MP 30 based on ISO 15214:1998	A, B, C, D, E
	Listeria spp	MP 22 based on ISO 11290-2:1998 - Amdt 1:2004	A, B, C, D, E, F
	Coagulase positive Staphylococci (including <i>Staphylococcus aureus</i> )	MP 32 based on ISO 6888-1:1999, confirmation using tube coagulase	A, B, C, D, E, F
	<i>Pseudomonas</i> spp at 25 °C	MP 36 based on BS 7857-1:1996, ISO 13720:1995	A, B, C, D, E, F
	Yeasts and moulds	MP 33 by colony count technique at 25 °C using Rose Bengal Chloramphenicol Agar	A, B, C, D, E, F
FOOD	<u>Microbiological Tests</u>	Documented In-House Methods identified by method number:	
	Enumeration of:		
	Aerobic Spore Count	MP 67 using Plate Count Agar at 30 °C	A
Anaerobic Spore Count	MP 68 using Reinforced Clostridial Agar at 37 °C	A	



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

Issue No: 040 Issue date: 04 May 2012

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD (cont'd)	<u>Microbiological Tests</u> Detection of:	Documented In-House Methods identified by method number:	
	<i>Salmonella</i> spp	MP 42 based on ISO 6579:2002 by enrichment in RVS Broth and Muller Kauffmann Tetrathionate Broth followed by selective plating on XLD and Brilliant Green Agar	A, B, C, D, E, F
	<i>Campylobacter</i> spp	MP 41 based on BS EN ISO 10272-1:2006	F
SEAFOOD and FISH PRODUCTS	<i>Vibrio parahaemolyticus</i>	MP 39 using Selective Plating based and ISO 21872-1:2207	C, F
VEGETABLES (Raw)	<i>Vibrio cholerae</i>	MP 39 by enrichment in Alkaline Peptone water and selective plating using TCBS agar	F
WATERS Potable Supply	<u>Microbiological Tests</u>	Documented In-House Methods based on The Microbiology of Drinking Water (MDW), Environment Agency	
	Coliforms - Total	MP 56 based on MDW, Part 4B, 2009, by membrane filtration (single membrane) using MLGA	B, C, D, E
	Coliforms - Total and <i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)	MP 52 based on MDW, Part 4D, 2009 using IDEXX Colilert	A
	Total Viable Colony Count: 37 °C / 44 hours 22 °C / 68 hours 30 °C / 44 hours	MP 55 based on MDW, Part 7, 2007	A, B, C, D, E
	Faecal Streptococci	MP 57 based on MDW, Part 5, 2006, by membrane filtration	A, B, C, D, E
	<i>Pseudomonas aeruginosa</i>	MP 59 based on MDW, Part 8, 2002, by membrane filtration	A, B, C, D, E
	Sulphite Reducing Clostridia	MP 58 based on MDW, Part 6, 2009, by membrane filtration	A, B, C, D, E



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS Potable Supply WATERS, Waste	<u>Microbiological Tests</u>  <i>Escherichia coli</i>	MP 56 based on MDW, Part 4B, 2009, by membrane filtration (single membrane) using MLGA	B, C, D, E
WATERS:  Treated and Untreated Industrial and Sewage Effluents and Aqueous Environmental Samples	<u>Chemical Analysis</u>  Biochemical Oxygen Demand (BOD)  Chemical Oxygen Demand (COD)  pH  Alkalinity  Suspended solids  Settleable and Particulate Non-Settleable Solids  Conductivity  Dissolved Oxygen	Documented In-House Methods based on published procedures in the HMSO series 'Methods for the Examination of Waters and Associated Materials', (MEWAM), referenced by the ISBN number and year or alternative reference as below:  S5.1 based on HMSO 1988, ISBN 011 752 212 0  S5.2 based on ISO 15705:2002  S3.6.2 based on HMSO 1978, ISBN 011 751 428 4  Test No S4.1 based on HMSO1981, ISBN 011 751 601 5  S3.8 based on HMSO 1980, ISBN 011 751 957 X  S3.7.1 based on HMSO 1981, ISBN 011 751 957 X  S3.3 based on HMSO 1978, ISBN 011 751 428 4  S3.2 based on HMSO 1979, ISBN 011 751 442	G  G  G  G  G  G  G



1349

Accredited to  
ISO/IEC 17025:2005

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

**ALcontrol UK Limited Trading as ALcontrol Laboratories**

**Issue No: 040 Issue date: 04 May 2012**

Testing performed by the Organisation at the locations specified

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
WATERS (cont'd)  Treated and Untreated Industrial and Sewage Effluents and Aqueous Environmental Samples (cont'd)	<u>Chemical Analysis</u> (cont'd)	Documented In-House Methods based on published procedures in the HMSO series 'Methods for the Examination of Waters and Associated Materials', (MEWAM), referenced by the ISBN number and year or alternative reference as below: (cont'd)	
	Ammoniacal Nitrogen	S2.0 and S2.3 based on HMSO 1989 (2 <sup>nd</sup> Ed 1980), ISBN 011 751 437 3	G
	Chloride	S2.0 and S2.4 based on HMSO 1989 (1st Ed 1980), ISBN 011 751 626 0	G
	Nitrite (NO <sub>2</sub> )	S2.0 and S2.6 based on HMSO 1989, ISBN 011 751 593 0	G
	Total Oxidised Nitrogen (TON)	S2.0 and S2.7 based on HMSO 1989(1st Ed 1980), ISBN 011 751 582 5	G
	Orthophosphate	S2.0 and S2.8 based on HMSO 1981, ISBN 011 751	G
	Nitrate (TON-NO <sub>2</sub> )	S2.0, calculated parameter from methods S2.6 and 2.7	G
	Total Dissolved Solids at 180 °C	S11.2 based on HMSO 1980, ISBN 011 751 957 X	G
SLUDGE	<u>Chemical Tests</u>		
	Dry Matter at 105 °C	S11.1 based on ISO EN 12880:1998	G
END			