


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>1353</p> <p>Accredited to ISO/IEC 17025:2005</p>	<h3>Kellogg Supply Services (Europe) Ltd</h3> <p>Issue No: 026 Issue date: 07 April 2010</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
BREAKFAST CEREALS	<u>Chemical Tests</u> L-Ascorbic Acid (Vitamin C) Moisture Nicotinamide (Niacin) Pyridoxine (Vitamin B6) Riboflavin (Vitamin B2) Thiamine (Vitamin B1)	Documented In-House Methods EU-QA-0024-WI using High Performance Liquid Chromatography (HPLC) EU-QA-0008-WI based on AOAC 945.15 (15 th edition) by gravimetry EU-QA-0023-WI using HPLC EU-QA-0021-WI using HPLC EU-QA-0020-WI using HPLC EU-QA-0058-WI using HPLC
FLAVOUR FORMULATIONS, CEREAL and FRUIT BASED PRODUCTS	Sugars - fructose, glucose, sucrose, maltose	EU-QA-0018-WI based on AOAC 982.14 (15 th edition) using HPLC
PART PROCESSED CEREALS/WET CEREALS	Moisture	EU-QA-0009-WI based on AOAC 940.28 by gravimetry using two stage air oven drying
DRIED FRUIT, HIGH FAT, SUGAR and PROTEIN FOODS	Moisture	EU-QA-0010-WI by gravimetry using vacuum oven
GLASS	<u>Physical Tests</u> Specific Gravity	Documented In-House Methods EU-QA-0026-WI using density bottle
END		