

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> | Britvic Soft Drinks Ltd | |
| | Issue No: 024 Issue date: 14 October 2011 | |
| | Central Quality Assurance Laboratories Widford Industrial Estate Westway Chelmsford Essex CM1 3BG | Contact: Cheryl Walker Tel: +44 (0)1245 219294 Fax: +44 (0)1245 219336 E-Mail: cheryl.walker@britvic.co.uk Website: |
| 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 |
|---|---|--|
| FRUIT, FRUIT JUICES, FRUIT JUICE CONCENTRATES and SOFT DRINKS | <u>Physical Tests:</u> | Documented In-House Methods as appropriate for the product under test |
| | Brix | C1 using the WBA 505 combined refractometer and Density meter. C2 using a Refractometer |
| | Colour | FRM 17 using Spectrophotometry |
| | Density and RI | C5 using the WBA 505 combined refractometer and density meter |
| | pH | C12 based on BS 1427:1993 using pH Meter |
| | <u>Chemical Tests:</u> | |
| | Acidity (total) | C6 by Autotitration |
| | Additives (Acesulpham-K, Aspartame, Benzoic acid, Caffeine, Saccharin, Sorbic acid) | C4 using High Performance Liquid Chromatography |
| | Benzoic acid | C4 using High Performance Liquid Chromatography |
| | Sulphur dioxide | C7 using Tecator distillation apparatus |
| Vitamin C | C3 by Autotitration | |



1387
Accredited to
ISO/IEC 17025:2005

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

Britvic Soft Drinks Ltd

Issue No: 024 Issue date: 14 October 2011

Testing performed at main address only

| Materials/Products tested | Type of test/Properties measured/Range of measurement | Standard specifications/ Equipment/Techniques used |
|--|--|--|
| SOFT DRINKS and ingredients including water | <u>Microbiological Tests</u> Enumeration of: Acid tolerant micro-organisms: bacteria, yeasts and moulds Enterobacteriaceae Lactic Acid bacteria Total viable count Osmotolerant yeast and mould Osmophilic yeast and mould Detection of: Total coliforms and <i>Escherichia coli</i> (Faecal coliforms) | Documented In-House Methods and modular approach adopting basic microbiological techniques SMT 1 (pour plate), SMT 2 (membrane filtration) and SMT 4 (presence/absence) with cultural conditions (media and incubation regime) as detailed in Matrices SMA-1 Raw materials, Finished Products or Water as appropriate for the product under test |
| WATERS Bottled water products with pH>5.5 | <u>Microbiological Tests</u> Enumeration of: Total viable count Total coliforms and <i>Escherichia coli</i> (Faecal coliforms) Faecal streptococci (Enterococci) <i>Pseudomonas spp</i> | Documented In-House Methods with cultural conditions (media and incubation regime) as detailed Matrix SMA-1 Water SMT 1 Pour plate based on The Microbiology of Drinking Water, Part 7 (2007) SMT 2 Membrane filtration and MLGA, based on The Microbiology of Drinking Water, Part 4 (2009) SMT 2 Membrane filtration based on The Microbiology of Drinking Water, Part 5 (2010) SMT 2 Membrane filtration based on The Microbiology of Drinking Water, Part 8 (2010) |



1387
Accredited to
ISO/IEC 17025:2005

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

Britvic Soft Drinks Ltd

Issue No: 024 Issue date: 14 October 2011

Testing performed at main address only

| Materials/Products tested | Type of test/Properties measured/Range of measurement | Standard specifications/ Equipment/Techniques used |
|--|--|---|
| ENVIRONMENTAL SAMPLES Packaging rinses, swabs and settle plates | <u>Microbiological Tests</u> Enumeration of: Acid tolerant micro-organisms: bacteria, yeasts and moulds Total viable count | Documented In-House Methods and modular approach adopting basic microbiological techniques SMT 1 (pour plate) with cultural conditions (media and incubation regime) as detailed in Matrix SMA-1 Miscellaneous: |
| MICROBIAL ISOLATES Yeast Isolates Bacteria Isolates | <u>Microbiological Tests</u> Identification tests Identification tests | Documented In-House Method using biochemical techniques including commercial identification strips/ galleries and/or stains as detailed in Matrix SMA-3 Identification SMA-3 using API 32C SMA-3 using API 20E, API 20NE or API 50 CHB /L |
| END | | |