


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>	NEWTEC Laboratories Ltd	
	Issue No: 029 Issue date: 23 January 2012	
	Belasis Court Belasis Hall Technology Park Greenwood Road Billingham Cleveland TS23 4AZ	Contact: Mr C Hudson Tel: +44 (0)1642 370321 Fax: +44 (0)1642 564338 E-Mail: enquiries@newtec-labs.co.uk Website: www.newtec-labs.co.uk
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
ANIMAL BY-PRODUCTS and TREATED MATERIALS FROM BIOGAS AND COMPOSTING PLANTS	<u>Microbiological Tests</u> Detection: <i>Salmonella spp</i>	Documented In-House methods M11.11 based on BS EN ISO 6579:2002 + A1: 2007 in accordance with ABP (Enforcement) (England) Regulation 2011 No. 881 as implemented by EU142/2011
	Enumeration: <i>Clostridium perfringens</i>	M11.12 based on BS EN ISO 7937:2004 in accordance with ABP (Enforcement) (England) Regulation 2011 No. 881 as implemented by EU142/2011
	Enterobacteriaceae	M11.13 based on BS EN ISO 21528-2:2004 in accordance with ABP (Enforcement) (England) Regulation 2011 No. 881 as implemented by EU142/2011
	<i>Escherichia coli</i> (β -glucuronidase positive)	M11.14 based on ISO 16649-2:2001



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CARCASS and ENVIRONMENTAL SWABS	<u>Microbiological Tests</u> Enumeration: Mesophilic Aerobic Colony Count Enterobacteriaceae (presumptive)	Documented In-House Method No 4.02 for swab preparation and processing incorporating requirements included in 'The Meat (Hazard Analysis and Critical Control Point- England) Regulations 2002 for preparation and processing' M08.19 based on BS EN ISO 4833:2003 at 30 °C with 72 hrs incubation or 48 hrs customer specified M08.05 based on BS ISO 21528-2:2004
STICK, TRANSPORT AND SPONGE ENVIRONMENTAL SWABS	Enumeration: Coliforms (presumptive) Enterobacteriaceae (presumptive) <i>Escherichia coli</i> (β -glucuronidase positive) <i>Staphylococcus aureus</i> Faecal Streptococci (Enterococci) - presumptive Mesophilic Aerobic Colony Count Yeasts and moulds	Documented In-House Method No 4.02 for swab preparation and processing with specific isolation techniques as indicated M08.04 based on BS ISO 4832:2006 M08.05 based on BS ISO 21528-2:2004 M08.06 C by pour plate using chromogenic agar TBX and based on BS ISO 16649-2:2001 M08.16 based on ISO 6888-1:1999 M08.18 based on BS 4285:Section 3.11:1985 M08.19 based on BS EN ISO 4833:2003 at 30 °C with 72 hrs incubation or 48 hrs customer specified M08.22 using Rose Bengal Chloramphenicol agar as spread plate



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STICK, TRANSPORT AND SPONGE ENVIRONMENTAL SWABS (cont'd)	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Detection and confirmation:</p> <p><i>Listeria</i> spp and species identification</p> <p><i>Salmonella</i> spp</p> <p><i>Listeria</i> spp and species identification</p>	<p>Documented In-House Method No 4.02 for swab preparation and processing with specific isolation techniques as indicated</p> <p>M08.09 based on BS EN ISO 11290-1:1997 including Amd 1:2004 using HAL 014 chromogenic agar and confirmation with Microgen 12L</p> <p>M08.15 - based on BS EN ISO 6579:2002 + A1: 2007</p> <p>M08:08 using Oxoid Clearview (Rapid) with confirmation using OCLA chromogenic agar and Microgen 12L</p>
FOOD and FOOD PRODUCTS	<p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p><i>Bacillus cereus</i> (Presumptive)</p> <p><i>Clostridium perfringens</i></p> <p>Coliforms at 37°C (Presumptive)</p> <p>Enterobacteriaceae (Presumptive)</p> <p><i>Escherichia coli</i> (β-glucuronidase positive)</p> <p>Lactic Acid Bacteria (Presumptive) or <i>Lactobacillus</i> spp</p> <p><i>Pseudomonas</i> spp (presumptive)</p>	<p>Documented In-House Methods:</p> <p>M08.01 based on BS EN ISO 7932:2004</p> <p>M08.03 based on BS EN ISO 7937:2004</p> <p>M08.04 based on BS ISO 4832:2006</p> <p>M08.05 based on BS ISO 21528-2:2004</p> <p>1) M08.06 C by pour plate using chromogenic agar TBX and based on BS ISO 16649-2:2001</p> <p>2) M08.06A using membranes and chromogenic agar (TBX) based on BS ISO 16649-1:2001</p> <p>M08.07 based on BS ISO 15214:1998</p> <p>M08.14 based on ISO 13720: 2010</p>



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FOOD and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods:
	Enumeration: (cont'd)	
	<i>Staphylococcus aureus</i>	M08.16 based on BS EN ISO 6888-1:1999
	Faecal Streptococci (Enterococci) - presumptive	M08.18 based on BS 4285:Section 3.11:1985
	Mesophilic Aerobic Colony Count	M08.19 based on BS EN ISO 4833:2003 at 30 °C with 72 hrs incubation or 48 hrs customer specified
	Yeasts and moulds	M08.22 based on BS ISO 21527-1:2008
	Osmophilic and Xerotolerant Yeast and Moulds	M08.21 based on BS ISO 21527-2:2008
	<i>Listeria</i> spp and species identification	M08.09 based on BS EN ISO 11290-2:1998 including Amd 1:2004 using HAL014 chromogenic agar and confirmation with Microgen 12L
	Detection and confirmation:	
	<i>Listeria</i> spp and species identification	M08.09 based on BS EN ISO 11290-1:1997 including Amd 1:2004 using HAL014 chromogenic agar and confirmation with Microgen 12L
<i>Salmonella</i> spp	M08.15 - based on BS EN ISO 6579:2002 + A1: 2007	
<i>Escherichia coli</i> 0157:H7	M08.26 based on BS EN ISO 16654:2001 Using Dyna beads and CTSMAC selective agar	



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<p>FOOD and FOOD PRODUCTS (cont'd)</p> <p>Ice Creams</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Detection:</p> <p><i>Listeria</i> spp and species identification</p> <p><i>Salmonella</i> spp</p>	<p>Documented In-House Methods:</p> <p>M08.08 using Oxoid Clearview (Rapid) with confirmation using OCLA HAL 014 chromogenic agar and Microgen 12L</p> <p>M08.23 using Oxoid Rapid Test</p>
<p>WATERS</p> <p>Potable and Rinse waters</p>	<p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p>TVC at 22 °C and 37 °C</p> <p>Coliforms</p> <p><i>Escherichia coli</i></p> <p>Faecal Streptococci</p> <p>Sulphite Reducing Clostridia</p>	<p>M11.03 Based on The Microbiology of Drinking Water Part 7, 2007</p> <p>M11.03 Based on The Microbiology of Drinking Water Part 4, 2009</p> <p>M11.03 Based on The Microbiology of Drinking Water Part 4, 2009</p> <p>M11.03 Based on The Microbiology of Drinking Water Part 5, 2010</p> <p>M11.03 Based on The Microbiology of Drinking Water Part 6, 2010</p>
<p>FOODS and FOOD PRODUCTS</p> <p>Fats and Oils derived from vegetable and animal sources</p> <p>Unspecified Foods</p>	<p><u>Chemical Tests</u></p> <p>Fatty Acid Composition</p> <p>Added Water (calculation)</p> <p>Ash</p> <p>Carbohydrate by difference</p> <p>Dietary fibre (total)</p> <p>Dietary fibre (non-starch polysaccharide)</p>	<p>Documented In-House Methods:</p> <p>C08.25a based on AOAC (1990) 985.21</p> <p>C08.05 Based on BMMA Analytical Schedule PO14 May 1998</p> <p>C08.27 based on AOAC 941.12A</p> <p>C10 Based on BMMA Analytical Schedule PO14 May 1998</p> <p>C08.16 based on AOAC 991.43</p> <p>C08.55 using Englyst Method</p>



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FOODS and FOOD PRODUCTS (cont'd) Unspecified Foods (cont'd)	<u>Chemical Tests</u> (cont'd) Dry matter (by calculation) Calculation of energy value Fat Free fatty acid value Moisture Nitrite Peroxide value pH Protein Salt	Documented In-House Methods: C10 based on AOAC 985.14 C10 according to Food Labelling Regs 1996 No.1499 Schedule 7 Reg 41 3 & 4 1) C08.24 using Rose Gottlieb method based on AOAC 905.02 2) C08.02A by Nuclear Magnetic Resonance using CEM. SmartTrac NMR C08.11 based on BS 4289-5:1989 1) C08.01A using oven at 100 °C to constant weight 2) C08.01B by Nuclear Magnetic Resonance using CEM Smart System 5 Microwave C08.13 based on BS 4401:Part 8:1976 C08.09 based on AOAC 965.33: 2011 C08.21 based on AOAC 973.41 C08.07 based on AOAC 981.10 1) C08.04 using Silver Nitrate Titration 2) C08.27 based on Pearson's Composition and Analysis of Foods (9th Edition)



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FOODS and FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods:
Unspecified Foods (cont'd)	Sodium and Potassium	C08.43 using Flame Photometric Method - based on Pearson's, Composition and Analysis of Foods, Ninth Edition (1991) & Feeding stuffs (sampling and analysis) Regs 1982 SI No 1144
	Starch (calculation)	C10 by difference
	Sugars	C08.29a using HPLC
	Sulphur Dioxide	C08.10 based on Tanner method (modified Monier-Williams AOAC 962.16)
	Titrateable acidity	C08.18 based on AOAC 942.15
	Total Fish Content (calculation)	C10 Based on BMMA Analytical Schedule PO14 May 1998
	Total Meat Content (calculation)	C10 Based on BMMA Analytical Schedule PO14 May 1998
	Sorbic Acid	C08.48 Based on AOAC 971.15
	Nitrate	C08.08 Based on Polysciences Data sheet #239
Meat, Meat products, Cheese	Total fat	C08.44 by Werner Schmid
Meat and Meat products	Hydroxyproline	C08.57 based on BS 4401-11:1995, ISO 3496:1994
	END	