


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> | <h3>United Biscuits (UK) Ltd</h3> <p>Issue No: 018 Issue date: 26 January 2012</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 |
|---|---|---|
| <p>FOODS as specified and including potato and cereal based biscuits and snacks and component ingredients particularly oils and fats</p> <p>CEREALS AND CEREAL PRODUCTS:</p> <p>Flour and Wheat</p> <p>FOODS:</p> <p>Biscuits and other potato and cereal based snacks</p> <p>Biscuits and other potato and cereal based snacks</p> <p>Biscuits and other high fat/high sugar foods</p> <p>High sugar, high fat and/or acid wet foods and those with inclusions</p> <p>Crisps, fried snacks, potato dehydrates and doughs for fried snacks</p> <p>Biscuits and other low moisture products</p> <p>Biscuits, foodstuffs and ingredients</p> | <p><u>Chemical Tests</u></p> <p>Moisture</p> <p>Fat Content (5 - 50 %)</p> <p>Fat (total)</p> <p>Moisture</p> <p>Moisture</p> <p>Moisture</p> <p>Moisture</p> <p>Nitrogen and Crude Protein</p> | <p>Documented In-House Methods identified by method number</p> <p>MC 01 based on ISO 712:2009 using a drying oven at 130 °C</p> <p>FC 02 Direct solvent extraction using Soxtec equipment</p> <p>FC 04 by acid hydrolysis</p> <p>MC 06 using a vacuum oven at 70 °C</p> <p>MC 03 using a vacuum oven at 70 °C on sand</p> <p>MC 11 using a drying oven at 103 °C</p> <p>MC 04 based on ISO 712:2009 using a drying oven at 130 °C</p> <p>PR 02 using LECO nitrogen analyser</p> |



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United Biscuits (UK) Ltd
Issue No: 018 Issue date: 26 January 2012

Testing performed at main address only

| Materials/Products tested | Type of test/Properties measured/Range of measurement | Standard specifications/ Equipment/Techniques used |
|---|---|--|
| FOODS as specified and including potato and cereal based biscuits and snacks and component ingredients particularly oils and fats (cont'd) | <u>Chemical Tests</u> (cont'd) | Documented In-House Methods identified by method number |
| OILS and FATS: | | |
| Oils, Fats and Extracted Fats | Anisidine Value | FA 03 based on AOCS official method Cd(18-90) reapproved 2009 using UV spectrophotometer |
| Fats | Solid fat index | FA 13 based on ISO 8292-1:2008 using pulsed NMR |
| Oils, Fats and Extracted Fats | Free Fatty Acids | FA 01 based on BS 684:Section 2.10:1996 |
| Oils, Fats and Extracted Fats | Peroxide Value | FA 02 using chloroform extraction based on BS 684:Section 2.14:1987 (superseded) |
| SUGAR and SUGAR PRODUCTS: | | |
| Caramel | Moisture | MC 10 using Karl Fischer apparatus |
| FOODS | <u>Physical Tests</u> | Documented In-House Methods identified by method number |
| Biscuits, foodstuffs and ingredients | Water Activity | MC 14 using Aqualab Series 3-T water activity meter |

END