

# 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>MS Laboratories Ltd</h3> <p>Issue No: 019    Issue date: 21 March 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
FOOD AND FOOD PRODUCTS	<u>Chemical Tests</u>	Documented In-House Methods:
	Ash	CTM-03 based on BS 4401:Part 1:1998 ISO 936:1998
	Determination of: Carbohydrate by difference Energy Value Apparent lean meat content Apparent meat content Added water	CTM-07 by calculations from analytical data based on McCance and Widdowson "The Composition of Foods" 6h Edition 2007. Pearson's "The Chemical Analysis of Foods" 7th Edition 1976. (Stubbs and More)
	Fat - Free fat	CTM-05 based on BS 4401:Part 5:1996 ISO1444:1996 using the SOXTEC system
	Fat - Total fat	CTM-06 based on BS 4401:Part 4:1970
	Moisture	CTM-02 based on BS 4401:Part 3:1997, ISO1442:1997
	Nitrogen / Protein	CTM-01 using the Kjeltex system based on BS 4401:Part 2:1980, ISO 937:1978 and Pearson's
Salt content	CTM-04 based on Pearson's Composition and Analysis of Foods - 9th Edition 1991	



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<p>FOOD AND FOOD PRODUCTS (cont'd)</p> <p>Ready to Eat Foods Meat and meat products, including raw meat Herbs and spices and dry ingredients and flavourings Dairy products</p>	<p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p>Presumptive <i>Bacillus cereus</i></p> <p>Presumptive <i>Clostridium perfringens</i></p> <p>Presumptive Coliforms</p> <p>Presumptive Enterobacteriaceae</p> <p>Presumptive Enterococci</p> <p><i>Escherichia coli</i> (β-glucuronidase-positive)</p> <p>Presumptive Lactic Acid Bacteria</p> <p><i>Listeria monocytogenes</i> and <i>Listeria</i> spp</p> <p>Presumptive <i>Pseudomonas</i> spp</p> <p>Coagulase positive Staphylococci, including <i>Staphylococcus aureus</i></p>	<p>Documented In-House Methods: (In accordance with ISO-6887 Parts 1-4 and ISO 8261 with special preparation stages as required)</p> <p>MTM-05 using PEMBA spread plate</p> <p>MTM-06 based on BS EN ISO 7937:2004</p> <p>MTM-04 based on BS ISO 4832:2006</p> <p>MTM-10 based on BS ISO 21528-2:2004</p> <p>MTM-11 based on BS 4285:Section 3.11:1985</p> <p>1) MTM-18 based on BS ISO 16649-2:2001</p> <p>2) MTM-18A, using chromogenic media and membranes, based on BS ISO 16649-1:2001</p> <p>MTM-23 based on BS ISO 15214:1998</p> <p>MTM-21 based on BS EN ISO 11290-2:1998 (A1:2004)</p> <p>MTM-22 based on BS EN ISO 13720:2010</p> <p>MTM-03 based on BS EN ISO 6888-1:1999 (A1:2003) Confirmation by Staphylase and coagulase tests</p>



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<p>FOOD AND FOOD PRODUCTS (cont'd)</p> <p>Ready to Eat Foods Meat and meat products, including raw meat. Herbs and spices and dry ingredients and flavourings. Dairy products (cont'd)</p> <p>Food products with water activity &gt;0.95</p> <p>Food products with water activity ≤0.95 but not &lt;0.60</p> <p>FOOD AND FOOD PRODUCTS</p> <p>Ready to Eat Foods Meat and meat products, including raw meat Herbs and spices and dry ingredients and flavourings Dairy products</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration: (cont'd)</p> <p>Total Viable Count at 30 °C</p> <p>Yeasts and Moulds</p> <p>Yeasts and Moulds</p> <p>Yeasts and Moulds</p> <p>Detection:</p> <p><i>Escherichia coli</i></p> <p><i>Escherichia coli</i> O157</p> <p><i>Listeria monocytogenes</i> and <i>Listeria</i> spp</p> <p><i>Salmonella</i> spp</p>	<p>Documented In-House Methods: (In accordance with ISO-6887 Parts 1-4 and ISO 8261 with special preparation stages as required) (cont'd)</p> <p>MTM-08 based on BS EN ISO 4833:2003</p> <p>MTM-07 by spread plate using Rose Bengal Chloramphenicol agar</p> <p>MTM-26 based on BS ISO 21527-1:2008</p> <p>MTM-27 based on BS ISO 21527-2:2008</p> <p>MTM-14 based on BS ISO 7251:2005</p> <p>MTM-13 based on BS EN ISO 16654:2001 using Immunomagnetic separation and direct plating</p> <p>1) MTM-09 based on BS EN ISO 11290-1:1997 (AI:2004)</p> <p>2) MTM-25 by VIDAS ELFA, confirmation using procedures in MTM-09</p> <p>1) MTM-01 based on BS EN ISO 6579:2002</p> <p>2) MTM-24 by VIDAS ELFA Immuno-Concentration Salmonella II (ICS2), confirmation using procedures in method MTM-01</p>



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POTABLE WATERS	<u>Microbiological Tests</u>  Enumeration:  Coliforms and $\beta$ -glucuronidase-positive <i>E. coli</i> (MPN)  Total Viable Bacterial Count at 22 °C and 37 °C	Documented In-House Methods:  MTM-16 using IDEXX Quantitray based on The Microbiology of Drinking Water Part 4D (2009)  MTM-15 based on The Microbiology of Drinking Water Part 7 (2007)
ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>  Enumeration:  Presumptive Coliforms  Presumptive Enterobacteriaceae  <i>Escherichia coli</i> ( $\beta$ -glucuronidase-positive)  Coagulase positive Staphylococci, including <i>Staphylococcus aureus</i>  Total Viable Count at 30 °C  Yeasts and Moulds  Detection:  <i>Listeria monocytogenes</i> and <i>Listeria</i> spp	Documented In-House Methods:  MTM-04 based on BS ISO 4832:2006  MTM-10 based on BS ISO 21528-2:2004  MTM-18 based on BS ISO 16649-2:2001  MTM-03 based on BS EN ISO 6888-1:1999 (A1:2003) Confirmation by Staphylase and coagulase tests  MTM-08 based on BS EN ISO 4833:2003  MTM-07 by spread plate using Rose Bengal Chloramphenicol agar  MTM-09 based on BS EN ISO 11290-1:1997 (A1:2004)



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ENVIRONMENTAL SWABS (cont'd)	<u>Microbiological Tests</u> (cont'd)  <i>Salmonella</i> spp  <i>Escherichia coli</i> O157	Documented In-House Methods: (cont'd)  MTM-01 based on BS EN ISO 6579:2002  MTM-13 based on BS EN ISO 16654:2001 using immunomagnetic separation and direct plating
END		