


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>West Yorkshire Analytical Services</h3> <p>Issue No: 029 Issue date: 05 September 2011</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
ANIMAL FEEDING STUFFS	<u>Chemical Tests</u> Ash Crude Fibre Moisture Oil <u>Health and Hygiene</u>	Documented In-House Methods No 0227 using ashing and gravimetry No 0120 using Fibrecap No 0227 using oven drying and gravimetry No 0014 using soxhlet extraction followed by gravimetry Health and Safety Executive Asbestos: The analysts' guide for sampling, analysis and clearance procedures (HSG 248)
ASBESTOS IN BULK MATERIALS including materials and products suspected of containing asbestos	Identification of: Amosite Chrysotile Crocidolite Fibrous Actinolite Fibrous Anthophyllite Fibrous Tremolite	HSG 248:February 2005 by Documented In-House Procedure 1003 using stereo-microscopy polarised light microscopy and dispersion staining
BLOOD URINE	Ethyl alcohol	T0100 using Gas Chromatography (GC)



1696

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FOODS	<u>Chemical Tests</u>	Methods from 'Analytical Methods Manual for VEMS' association of Public Analysts (identified by method number VEMS F/x) or Documented In-House Methods (identified by number)
ALCOHOLIC BEVERAGES		
Beers, Lagers	Acidity Alcohol (by volume) Original Gravity	No 0031 based on method for the determination of original gravity. The Beer Regulations 1985
	ABV and original gravity in spirits	No 0144 by refractometry
Spirits	Alcohol	No 0033 using gas chromatography (Screening Method)
	Alcohol by volume	No 0032 by specific gravity using pycnometry
	Congeners	No 0030 using gas chromatography with FID detection
	Methanol Ethyl acetate Propan-1-ol 2-methylpropan-1-ol Amyl alcohol (sum of 2-methylbutan-1-ol and 3-methylbutan-1-ol)	
	Sugar Markers Fructose Glucose Sucrose	No 0078 using HPLC with Pulsed Amperometric Detection
Fermentation Products	Alcohol (by volume)	No 0074 using Gas Chromatography (GC)
Fermentation Products	Total Acidity	No 0072 using Titrimetry
	Sulphur dioxide	No 44 based on the Monier-Williams procedure
Cereals	Crude Fibre	No 0120 using Fibrecap



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FOODS (cont'd)	<u>Chemical Tests</u> (cont'd)	
FATS and OILS	Butyric acid	No 0100 using GC-FID
	Fatty Acid Profile of Fats and Extracted Fats	No 0173 using GC-FID
	Free fatty acids	No 123 based on BS EN 660:2009 using Titrimetry
	Peroxide value	No 122 based on BS EN ISO 3960:2010 using Titrimetry
FISH and FISH PRODUCTS		
Raw, Smoked and Lightly Cooked Fish	Identification of species	No 0042 using Iso-electric focusing
Raw fish	Total volatile basic nitrogen	METH0193 using steam distillation followed by titration
FLESH FOODS	Total volatile Nitrogen	No 0045
HERBS SPICES VEGETABLE MATERIAL	Examination and identification	No 0109 using optical microscopy
FISH and FISH PRODUCTS MEAT and MEAT PRODUCTS	Ash	No 0001 based on BS 4401-1:1998 No 0227 using ashing and gravimetry (prepASH 229)
	Moisture	No 0227 using oven drying and gravimetry (prepASH 229)
	Fat	No 0002 based on BS 4401:Part 4:1970
	Free fat	No 0099 using accelerated solvent extraction
	Moisture	No 0003 based on BS 4401-3:1997
	Nitrogen and crude protein	No 0004 based on BS 4401:Part 2:1980 (Kjeldahl)



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FOODS (cont'd)	<u>Chemical Tests</u> (cont'd)	
MEAT and MEAT PRODUCTS	Hydroxyproline	No 0142 based on BS 4401-11:1995
	Nitrite	No 0081 using Visible spectroscopy
	Soya	No 0040 using ELISA
	Speciation for cooked meat	No 0063 using ELISA Kit
	Speciation for raw meat	No 0064 using ELISA Kit
	Sulphur dioxide	No 0044 based on the Monier-Williams procedure
DAIRY PRODUCTS		
- Milk powder, condensed and evaporated milk, cream, ice-cream	Fat	Method 0037 based on BS EN ISO 1736 and 1737 (Rose-Gottlieb)
MILK	Acidity	VEMS Method F/0131
	Antibiotic Residues	METH0036 using Delvotest
	Fat (total)	No 0034 based on BS ISO 2446:2008. (Gerber Method)
	Freezing Point Depression	No 0035 based on BS EN ISO 5764:2009
	Total Solids	VEMS Method F/0148
SOFT DRINKS SUGAR PRODUCTS	Quantitative determination of artificial colouring matter	No 0059 using HPLC
SPICES	Chrysoidine	No 0209 using solvent extraction followed by HPLC with diode array detection



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FOODS (cont'd) FOODS, General	<u>Chemical Tests</u> (cont'd) Development or modification of methods/analysis based on the techniques of HPLC, GC, AAS and microscopy for food enforcement purposes	Documented In-House Procedures covered by Protocol 0200
	Artificial colouring matter (qualitative)	No 0149 using TLC
	Ash for non-meat products	METH0227 using ashing and gravimetry (prepASH 229)
	Moisture for non-meat products	METH0227 using oven drying and gravimetry (prepASH 229)
	Dietary fibre	No 153 based on AOAC 15 th Edition, 1990
	Fat (total)	No 0056 by Werner Schmidt method No 0159 by Soxcap
	pH	No 0060 using pH meter
	Sodium and salt by calculation	No 0135 using Flame Photometry
Canned foods	Tin	METH 0188 using Flame AAS
	Sulphur dioxide	No 0044 based on the Monier-Williams procedure
	Soluble solids	No 0048 by refractometry
	Sugars	No 0050 using HPLC
ATMOSPHERIC POLLUTANTS	<u>Chemical Tests</u>	Documented In-House Methods
- Passive diffusion tubes	Nitrogen Dioxide	No 0010 using colorimetry
	END	