


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK

 <p>1763</p> <p>Accredited to ISO/IEC 17025:2005</p>	<h3>Precision Analysis (North West) Ltd</h3> <p>Issue No: 023 Issue date: 12 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
ASBESTOS IN BULK MATERIALS including Materials and products suspected of containing asbestos	<p><u>Health and Hygiene</u></p> <p>Identification of: Amosite Chrysotile Crocidolite Fibrous Actinolite Fibrous Anthophyllite Fibrous Tremolite</p>	<p>Health and Safety Executive Asbestos: The analysts' guide for sampling, analysis and clearance procedures (HSG 248)</p> <p>HSG 248: February 2005 by Documented In-House Procedure AS/01 using stereo-microscopy, polarised light microscopy and dispersion staining</p>
DUST and PARTICULATES	<p><u>Health and Hygiene</u></p> <p>Determination of Total Inhalable Dust</p>	<p>Documented In-House Method E/01 using Gravimetric determination based on HSE, MDHS 14/3:2000</p>
MEAT and MEAT PRODUCTS	<p>Hydroxyproline</p>	<p>Documented in-house method based on BS 4401: Part 11:1995. ISO 3496:1994</p>
FOOD and FOOD PRODUCTS	<p><u>Chemical Tests</u></p> <p>Ash</p> <p>Chloride Salt: calculation based on chloride value</p> <p>Energy Value by Calculation</p>	<p>Documented In-House Methods:</p> <p>C/03 based on AOAC, 15th Edition</p> <p>C/15, Mohr's method</p> <p>C/14 by calculation</p>



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FOOD and FOOD PRODUCTS (cont'd) Dairy products only	<u>Chemical Tests</u> (cont'd) Fat, total Fat, total Fatty acid profile Fibre Meat content, apparent Moisture Nitrogen pH Protein/collagen ratio by calculation Potassium Sodium Sugars Total and Available Carbohydrate (by difference) Calculation	Documented In-House Methods: C/10 (Rose Gottlieb) based on BS 1741:Part 4:1987 C/11 (Werner Schmidt) based on BS 4401:Part 4:1970 (Method B) C/21 using Gas Chromatography C/18, AOAC method C/13 by Stubbs and Moore calculation C/01 based on AOAC, 15th Edition C/04 based on BS 4401:Part 2:1980 C/08 using pH meter C/19 by calculation C/17 using Flame photometry C/17 using Flame photometry C/20 using HPLC C/22 by calculation
FOOD and FOOD PRODUCTS	<u>Microbiological Tests</u> Detection: <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed <i>Salmonella</i> spp, confirmed	Documented In-house methods: A2/09 based on BS EN ISO 11290-1:1997 + A1 2004 A2/10 based on BS EN ISO 6579:2002 + A1:2007



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FOOD and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-house methods:
	Enumeration:	
	<i>Bacillus cereus</i> , presumptive	A2/01 based on BS EN 7932:2004
	Coliforms, presumptive	A2/06 based on BS ISO 4832:2006
	<i>Clostridium perfringens</i> , confirmed	A2/04 based on BS EN ISO 7937:2004
	Enterobacteriaceae, presumptive	A2/21 based on BS ISO 21528-2:2004
	Enterococci/faecal streptococci	A2/08 based on BS 4258-3.11:1985
	<i>Escherichia coli</i> beta-Glucuronidase-Positive	A2/05 based on BS ISO 16649-2:2001
	Aerobic mesophilic spores	A2/31 based on the Compendium of Methods for the Microbiological Examination of Foods 4th Edition:2002
	<i>Staphylococcus aureus</i> , confirmed	A2/07 based on BS EN ISO 6888-1:1999 Confirmation using Oxoid Staphytest test
WATERS Potable, Process, Cooling, Surface, Pool, Spa	Total aerobic colony count at 30 °C	A2/15 based on BS EN ISO 4833:2003
	Yeasts	A2/13 using RBCA
	Moulds	A2/13 using RBCA
	<u>Microbiological Tests</u>	Documented In-House Methods
	Enumeration:	
	Coliforms, presumptive and confirmed	A3/01 based on Microbiology of Drinking Water 2009 part 4A
E. coli, presumptive and confirmed	A3/01 based on Microbiology of Drinking Water 2009 part 4A	



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WATERS Potable, Process, Cooling, Surface, Pool, Spa (cont'd)	<u>Microbiological Tests</u> (cont'd) Enumeration: (cont'd) Total aerobic micro-organisms at 22 °C and at 37 °C <i>Legionella</i> spp, detection and enumeration, confirmed Identification: <i>Legionella pneumophila</i> serogroups 1, 2-14 and <i>Legionella</i> species	A3/06 based on Microbiology of Drinking Water 2007 part 7 Documented In-House Method A3/05 based on BS 6068-4.12:1998
Potable, Pool, Spa	Enumeration: Coliforms confirmed <i>Escherichia coli</i> confirmed	Documented In-House Method A3/07 using Oxoid kit A3/09 based on Microbiology of Drinking Water 2009 part 4D, using Colilert A3/09 based on Microbiology of Drinking Water 2009 part 4D, using Colilert
Drinking, Pool, Spa	<i>Pseudomonas aeruginosa</i> <i>Pseudomonas</i> species	A3/08 based on Microbiology of Drinking Water 2010 part 8 A3/08 Documented In-House method using membrane filtration and CFC agar at 25 °C
	END	