

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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



1819

Accredited to  
ISO/IEC 17025:2005

### FoodTest Laboratories Ltd

Issue No: 020 Issue date: 08 March 2012

Unit 10a  
Langthwaite Grange Industrial  
Estate  
Langthwaite Road  
South Kirkby  
Pontefract  
WF9 3AP

Contact: Mr R W Jones  
Tel: +44 (0)1977 608319  
Fax: +44 (0)1977 608319  
E-Mail: robin.jones@foodtest.co.uk  
Website: www.foodtest.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
FOOD AND FOOD PRODUCTS	<u>Chemical Tests</u>	Documented in-house methods identified by method number
	Ash	A3 by incineration in a muffle furnace at 500 °C
	Chloride (Salt by calculation)	A11 using Corning Chloride Meter
	Fat (Total)	A14 by Acid Hydrolysis/Soxtec
	Moisture	A2 using drying oven at 103 °C
	Nitrogen Crude Protein ]	A4 by Kjeldahl using block digestion and distillation
	Sodium	A16 by dry ashing at 500 °C and flame photometry
	Total Dietary Fibre	A17 using AOAC procedure
	Total Sugars	A22 by HPLC with RI detection.
	<u>Calculated Values</u>	
	Meat content (apparent) Water content/Added water content	A8
	Carbohydrate by Difference (Total or Available)	A20
	Energy Value	A20



1819  
Accredited to  
ISO/IEC 17025:2005

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK

**FoodTest Laboratories Ltd**  
**Issue No: 020 Issue date: 08 March 2012**

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented in-house methods identified by method number (cont'd)
	Acidity	A10 by titration
	pH	A9 using pH electrode
FATS & OIL EXTRACTED FROM FOODSTUFFS	<u>Chemical Tests</u>	Documented in-house methods identified by method number
	Free fatty acid & Peroxide values	A18 based on BS660:2009 and BS EN ISO 3960:2010
	Fatty Acid Profile: Saturate, mono & poly-unsaturated fats	A19 by derivitisation and GC analysis
MEAT and MEAT PRODUCTS	Hydroxyproline	A21 based on AOAC official method 990.26 (1993)
FOODS and ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>	Documented in-house methods identified by method number
	Enumeration of:	
	<i>Bacillus cereus</i> (presumptive)	M8 based on BS EN ISO 7932:2004
	<i>Clostridium perfringens</i> (confirmed)	M9 based on based on BS EN ISO 7937:2004
	Coliforms (presumptive)	M2 based on BS ISO 4832:2006 at 37 °C
	Enterobacteriaceae (presumptive)	M10 based on BS ISO 21528-2:2004
	<i>Escherichia coli</i> ( $\beta$ -glucuronidase positive)	M14 based on BS ISO 16649-2:2001 using TBX chromogenic agar
	Faecal streptococci (presumptive)	M13 based on BS 4285-3-11:1985
	<i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification	M24 based on BS EN ISO 11290-2:1997 + A1:2004



1819  
Accredited to  
ISO/IEC 17025:2005

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK

**FoodTest Laboratories Ltd**  
**Issue No: 020 Issue date: 08 March 2012**

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and ENVIRONMENTAL SWABS (cont'd)	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration of: (cont'd)</p> <p><i>Pseudomonas</i> spp (confirmed)</p> <p>Coagulase positive staphylococci including <i>Staphylococcus aureus</i></p> <p>Total Viable Count at 30°C (aerobic)</p> <p>Yeasts</p> <p>Moulds</p> <p>Detection of:</p> <p>Thermotolerant <i>Campylobacter</i> spp (confirmed)</p> <p><i>Escherichia coli</i> (confirmed)</p> <p><i>Listeria</i> spp, including <i>Listeria monocytogenes</i> and species identification</p> <p><i>Salmonella</i> spp</p>	<p>Documented in-house methods identified by method number</p> <p>M11 based on ISO13720:2010</p> <p>M4 based on BS EN ISO 6888-1:1999 with Latex agglutination confirmation</p> <p>M1 based on BS EN ISO 4833:2003</p> <p>M7 using Rose Bengal Chloramphenicol Agar at 25 °C</p> <p>M7 using Rose Bengal Chloramphenicol Agar at 25 °C</p> <p>M12 using selective enrichment culture and selective medium</p> <p>M3 using MacConkey Broth, Brilliant Green Bile Broth and indole production test</p> <p>1) M5 using <i>Listeria</i> selective enrichment broth and Oxford isolation agar with biochemical confirmation</p> <p>2) M23 based on BS EN ISO 11290-1:1997 + A1:2004</p> <p>1) M6 using single selective enrichment in Rappaport Vassiliadis and culture on BGA and XLD selective agars with biochemical confirmation</p> <p>2) M22 based on BS EN ISO 6579:2002 + A1:2007</p>



1819  
Accredited to  
ISO/IEC 17025:2005

**Schedule of Accreditation**  
issued by  
**United Kingdom Accreditation Service**  
21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK

**FoodTest Laboratories Ltd**  
**Issue No: 020 Issue date: 08 March 2012**

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
WATERS  POTABLE, PROCESS, SURFACE and WASTE WATERS	<u>Microbiological Tests</u>  Enumeration of:  Colony Count at 22 °C and 37 °C  Sulphite reducing Clostridia (presumptive)  Coliforms (presumptive) and <i>E coli</i> (confirmed) using membrane filtration  Enterococci (presumptive) using membrane filtration	Documented in-house methods identified by method number  W4 based on BS EN ISO 6222:1999, BS 6068:Part 4.5:1999  W2 based on BS EN 26461-2:1993, BS 6068:Part 4.9:1993, ISO 6461-2:1986  W1 based on BS EN ISO 9308-1:2000, BS 6068:Part 4.14:2000  W3 based on BS EN 7899-2:2000, BS 6068:Part 4.4:2000
	END	