


# 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>R D Analytical Limited</h3> <p>Issue No: 024    Issue date: 17 December 2010</p>	
	<p>Units 7 and 8 Keward Mill Industrial Estate Jocelyn Drive Wells Somerset BA5 1DA</p>	<p>Contact: Mr R Johnstone Tel: +44 (0)1749 670124 Fax: +44 (0)1749 678795 E-Mail: customerservices@rdanalytical.com Website: www.rdanalytical.com</p>
<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
ENVIRONMENTAL SWABS, FOODS AND FOOD PRODUCTS	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p><i>Listeria</i> spp including species identification</p> <p><i>Salmonella</i> spp, confirmed</p>	<p>Documented In-House Methods:</p> <ol style="list-style-type: none"> <li>MLM/12.00 based on BS EN ISO 11290-1:1996 (amended 2004) Identification using API biochemical profiling</li> <li>MLM/12.04 in-house method using enrichment in LEB and plating onto Oxford agar incubated at 30°C (or 36°C for customer specified testing). Identification using API biochemical profiling</li> <li>MLM/12.10 using MINI VIDAS with additional confirmation following MLM/12.00</li> </ol> <ol style="list-style-type: none"> <li>MLM/19.06 based on BS EN ISO 6579:2002 and BS EN ISO 6785:2007 with biochemical confirmation using API</li> <li>MLM/19.07 in-house method using Oxoid <i>Salmonella</i> Rapid Test and biochemical kit confirmation using API</li> </ol>
FOODS AND FOOD PRODUCTS ONLY	<p><i>Salmonella</i> spp, confirmed</p>	<p>MLM/19.15 using MINI VIDAS with additional confirmation following MLM/19.06</p>



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ENVIRONMENTAL SWABS, FOODS AND FOOD PRODUCTS (cont'd)	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration:</p> <p><i>Bacillus cereus</i>, presumptive and confirmed</p> <p><i>Clostridium perfringens</i>, presumptive and confirmed</p> <p>Coliforms at 30°C, presumptive and confirmed</p> <p>Coliforms at 37°C presumptive and confirmed</p> <p>Enterobacteriaceae, presumptive</p> <p><math>\beta</math>-glucuronidase positive <i>Escherichia coli</i></p> <p><i>Listeria</i> spp including species identification</p> <p><i>Staphylococcus aureus</i>, presumptive and confirmed and other coagulase positive staphylococci</p>	<p>Documented In-House Methods:</p> <p>MLM/02.00 based on BS 7932:2004 with confirmation by spore staining or by biochemical kit confirmation using API</p> <p>MBIO005 based on BS EN ISO 7937:2004 with biochemical kit confirmation using API</p> <p>MLM/03.04 based on ISO 4832:2006 with confirmation using BGGB tubes</p> <p>MLM/03.08 based on ISO 4832:2006 with confirmation using BGGB tubes</p> <p>MLM/05.02 based on BS ISO 21528-2:2004</p> <p>1. MLM/05.11 based on BS ISO 16649-1:2001</p> <p>2. MLM/05.10 based on BS ISO 16649-2:2001</p> <p>1. MLM/12.21 based on BS EN ISO 11290-2:1998 (amended 2004) with biochemical kit confirmation using API</p> <p>2. MLM/12.02 in-house method using surface inoculation of Oxford agar incubated at 37°C with biochemical kit confirmation using API</p> <p>MLM/19.02 based on BS EN ISO 6888-1:1999, confirmed using latex agglutination</p>



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ENVIRONMENTAL SWABS, FOODS AND FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)  Enumeration:  Total aerobic colony count 30°C for 48 or 72 hours  Total aerobic colony count (thermophilic count) 55°C for 72 hours  Yeasts and Moulds at 25°C	Documented In-House Methods:  MLM/20.01 based on ISO 4833:2003  MLM/20.03 using pour plate based on ISO 4833:2003  1. MLM/13.00 based on ISO 21527-1:2008 for products/ swabs of water activity greater than 0.95/ISO 21527-2:2008 for products of water activity between 0.60 to 0.95  2. MLM/13.00A based on ISO 21527-2:2008 for products of water activity between 0.60 to 0.95
WATERS (potable)	<u>Microbiological Tests</u>  Enumeration:  Total aerobic colony count at 22°C and/or 37°C  Enumeration of presumptive coliform bacteria and <i>Escherichia coli</i>	MBIO001 based on The Microbiology of Drinking Water, Part 7:2007,  MBIO006 based on The Microbiology of Drinking Water, Part 4:2009 (Method B, membrane filtration)

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