

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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



2248

Accredited to
ISO/IEC 17025:2005

Noon Products

Issue No: 011 Issue date: 27 September 2010

1st Floor
Iron Bridge House
Windmill Place Business Centre
2/4 Windmill Lane
Southall
Middlesex
UB2 4NJ

Contact: Mr A McLean
Tel: +44 (0)20 8843 4092
Fax: +44 (0)20 8893 5441
E-Mail: angus.mclean@noon.co.uk
Website:

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 - General Foodstuffs (ready prepared meals)	<u>Chemical Tests</u> Ash Chloride Dietary fibre Moisture Nitrogen and protein Total fat Free fat Fatty acid composition (mono, poly and saturated fatty acids) Sodium	Documented In-House Methods: Method AJ 005 using combustion and gravimetric technique Method CHJ 006 using turbidimetric titration Method DFF0014 based on AOAC dietary fibre Method 991.43 Method MJ 001/2 using halogen drying followed by gravimetric technique Method PKJ 0016 using Kjeldhal digestion Method HJ 004 using acid hydrolysis, solvent extraction and gravimetric technique Method FJ 003 using solvent extraction and gravimetric technique Method GCFA0024 using solvent extraction, esterification followed by GC with FID Method NAJ0012 using Flame AAS



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS (cont'd) - General Foodstuffs (ready prepared meals) (cont'd)	<u>Chemical Tests</u> (cont'd) Total sugars (Glucose, Fructose, Maltose, Lactose, Sucrose) Carbohydrates by difference Available Carbohydrates Energy values by calculations based on results of protein, carbohydrates and fat	Method HPTS0016 using HPLC EVJC009
END		