

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p><b>2623</b></p> <p>Accredited to <b>ISO/IEC 17025:2005</b></p>	<p><b>Ashwood UK Ltd</b></p> <p>Issue No: 019    Issue date: 07 May 2012</p>	
	<p>Units 8a and b Tweedvale Mills East Walkerburn Peeblesshire EH43 6AB</p>	<p>Contact: Diane Woodburn Tel: +44 (0)1721 724833 Fax: +44 (0)1721 724746 E-Mail: <a href="mailto:djwoodburn@ashwooduk.co.uk">djwoodburn@ashwooduk.co.uk</a> Website: <a href="http://www.ashwooduk.co.uk">www.ashwooduk.co.uk</a></p>
<p><b>Testing performed at the above address only</b></p>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
GENERAL FOODSTUFFS	<u>Chemical Tests</u>	
	Ash	Documented in-house method CM01 based on BS 4401-1:1998; ISO 936:1998
	Extractable Fat	Documented in-house method CM02 based on BS 4401-5:1996; ISO 1444:1996
	Moisture	Documented in-house method CM03 based on BS 4401-3:1997; ISO 1442:1997
	Analysis of Nitrogen and estimation of protein	Documented in-house method CM04 based on BS 4401-2:1980; ISO 937:1978
	Analysis of Chloride and estimation of salt content	Documented in-house method CM05A based on AOAC Official Methods of Analysis 16 <sup>th</sup> edition, 937.09, section 35.1.18
Calculated Values:		
Estimation of carbohydrate, meat content and added water values. Salt in aqueous phase	Documented in-house method CM06 by calculation based on Meat Products Regulations	



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GENERAL FOODSTUFFS (cont'd)	<u>Chemical Tests</u> (cont'd)	
Dairy Products	Extractable Fat - Rose Gottlieb	Documented in-house method CM08A based on BS EN ISO 2450:2008
Bakery and Meat Products	Gliadin (Gluten)	CM11A using Neogen Veratox enzyme-linked immunoassay
	Soya	CM12A using Neogen Veratox enzyme-linked immunoassay
Bakery Products	Peanut	CM13A using Neogen Veratox enzyme-linked immunoassay
Herbs, Spices and Cereal Products	Total Aflatoxins ( B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> , G <sub>2</sub> )	CM10 using Neogen Veratox enzyme-linked immunoassay
Milk and Creams	Milk Density Solids-Non-Fat by calculation	CM08B based on BS 734-1:1973, BS 734-2:1959, BS 734C:1962, using lactometer and calculation of solids-non-fat
Meat and Meat Products	Hydroxyproline	Documented in-house method CM07 based on BS 4401-11:1995, ISO 3496:1994
Meat, Fish and Cereals	Water activity	Documented in-house method CM09 using Aqualab system
	<u>Microbiological Tests</u>	Documented in-house methods
	<u>Detection of:</u>	
ENVIRONMENTAL SAMPLES boot/sock/overshoe swabs, surface swabs, cloacal swabs, bulked faeces, dust, chick papers/hatcher tray liners and DOA organs	<i>Salmonella</i> spp	MM11D based on BS EN ISO 6579:2002 + A1:2007 Annex D in accordance with the Control of Salmonella in Poultry Order (Scotland) 2009 with reference to EC 646/2007
GENERAL FOODSTUFFS and ENVIRONMENTAL SWABS	Enumeration of:  Aerobic colony count	MM01A based on BS EN ISO 4833:2003



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GENERAL FOODSTUFFS and ENVIRONMENTAL SWABS (cont'd)	<u>Microbiological Tests</u> (cont'd)  Enumeration of:  Coliforms, presumptive  Enterobacteriaceae, presumptive  <i>Escherichia coli</i> , beta-glucuronidase-positive  <i>Staphylococcus aureus</i>  <u>Detection of:</u>  <i>Salmonella</i> spp    <i>Listeria monocytogenes</i> and <i>Listeria</i> <i>species</i>	Documented in-house methods  MM02 based on BS ISO 4832:2006  MM03 based on BS EN ISO 21528-2:2004  MM07A based on BS EN ISO 16649-2:2001  MM04 based on BS EN ISO 6888-1:1999  1) MM11A based on BS EN ISO 6579:2002  2) MM11B using Biomerieux VIDAS and confirmation with biochemical profile and serology  1) MM13A based on BS EN ISO 11290-1:1997 (Amd 1:2004)  2) MM13B using Biomerieux VIDAS and confirmation biochemical profile
EGGS	<i>Salmonella</i> spp  Enumeration of:	MM11C customer specified
SHELLFISH	<i>Escherichia coli</i>	MM07C using MPN technique based on DD ISO/TS 16649-3:2005
DAIRY PRODUCTS, FRESH VEGETABLES, ENVIRONMENTAL SAMPLES	<i>Escherichia coli</i> beta-glucuronidase - positive	MM07B based on BS EN ISO 16649-1:2001



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GENERAL FOODSTUFFS	<u>Microbiological Tests</u> (cont'd)	Documented in-house methods
	<i>Bacillus cereus</i> , presumptive	MM009 based on BS EN ISO 7932:2004
	<i>Listeria monocytogenes</i> and <i>Listeria species</i>	MM13C based on BS EN ISO 11290-2:1998 (Amd 1:2004)
	<i>Pseudomonas</i> spp (presumptive)	MM06 based on ISO 13720:2010
(products with Aw >0.95)	Yeasts and moulds	MM05A based on BS ISO 21527-1:2008
(products with Aw ≤0.95)	Yeasts and moulds	MM05B based on BS ISO 21527-2:2008
Cooked Meats	Anaerobic mesophilic spore count	MM01D using pour plate incubated in anaerobic conditions at 30 °C
WATERS potable, mineral		Documented in-house methods based on The Microbiology of Drinking Water
	Enterococci	WM04 (Part 5, 2010)
	Aerobic Colony Count (22 °C and 37 °C)	WM01 (Part 7, 2007)
	Coliforms and <i>E coli</i>	WM02 (Part 4B, 2009)
	END	