

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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



1763

Accredited to
ISO/IEC 17025:2005

Precision Analysis (North West) Ltd

Issue No: 033 Issue date: 24 July 2015

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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
DUST and PARTICULATES	<u>Health and Hygiene</u> Determination of Total Inhalable Dust	Documented In-house Method E/01 using Gravimetric determination based on HSE, MDHS 14/3:2000
ENVIRONMENTAL SAMPLES Swabs	<u>Microbiological Tests</u> Detection: Listeria spp, including Listeria monocytogenes, confirmed Salmonella spp, confirmed <u>Allergen Tests</u> Quantification of Gluten	Documented In-house methods: A2/36 using SOLUS ELISA (24 hour secondary enrichment.) Confirmation using Microgen Listeria ID test kit. A2/35 using Solus ELISA, Confirmation using API 20E AL/01 CON 992 Using Solus ELISA system and r-biopharm Ridascreen Gliadin test kit
FOOD and FOOD PRODUCTS - General unless otherwise specified	<u>Chemical Tests</u> Ash Carbohydrate, Total and Available by difference Chloride and Salt by calculation based on chloride value	Documented In-house Methods: C/03 based on AOAC, 15th Edition C/22 by calculation C/15, Mohr's method



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<p>FOOD and FOOD PRODUCTS - General unless otherwise specified (cont'd)</p> <p>Meat and Meat products</p>	<p><u>Chemical Tests</u> (cont'd)</p> <p>Energy Value by Calculation</p> <p>Fat, total</p> <p>Fatty acid profile</p> <p>Fibre</p> <p>Meat content, apparent</p> <p>Moisture</p> <p>Nitrogen and Crude Protein</p> <p>pH</p> <p>Potassium</p> <p>Sodium</p> <p>Sugars</p> <p><u>Allergen Tests</u></p> <p>Quantification of Gluten</p> <p><u>Microbiological Tests</u></p> <p>Detection:</p> <p><i>Listeria</i> spp, including <i>Listeria monocytogenes</i>, confirmed</p>	<p>Documented In-house Methods:</p> <p>C/14 by calculation</p> <p>C/11 (Werner Schmidt) based on BS 4401:Part 4:1970 (Method B)</p> <p>C/21 using Gas Chromatography</p> <p>C/18 AOAC method</p> <p>C/13 by Stubbs and Moore calculation</p> <p>C/01 based on AOAC, 15th Edition</p> <p>C/04 by Kjeldahl based on BS 4401:Part 2:1980</p> <p>C/08 using pH meter</p> <p>C/17 using Flame photometry</p> <p>C/17 using Flame photometry</p> <p>C/20 using HPLC</p> <p>AL/01 CON 992 Using Solus ELISA system and r-biopharm Ridascreen Gliadin test kit</p> <p>1) A2/09 based on BS EN ISO 11290-1:1997 + A1 2004</p> <p>2) A2/36 using SOLUS ELISA (24 hour secondary enrichment.) Confirmation using Microgen Listeria ID test kit.</p>



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<p>FOOD and FOOD PRODUCTS General unless otherwise specified - (cont'd)</p> <p>Herbs and spices, cocoa powder and sauces</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Detection:</p> <p><i>Salmonella</i> spp, confirmed</p> <p><i>Escherichia coli</i> Beta-Glucuronidase-Positive</p> <p>Enumeration:</p> <p><i>Bacillus cereus</i>, presumptive</p> <p>Coliforms, presumptive</p> <p><i>Clostridium perfringens</i>, confirmed</p> <p>Enterobacteriaceae, presumptive</p> <p>Enterococci/faecal streptococci</p> <p><i>Escherichia coli</i> Beta-Glucuronidase-Positive</p> <p><i>Listeria</i> spp, including <i>Listeria</i> <i>monocytogenes</i>, confirmed</p> <p>Aerobic mesophilic spore count</p> <p><i>Staphylococcus aureus</i>, confirmed</p> <p>Total aerobic colony count at 30 °C</p>	<p>Documented In-house Methods:</p> <p>1) A2/10 based on BS EN ISO 6579:2002 + A1:2007</p> <p>2) A2/35 using Solus ELISA, Confirmation using API 20E</p> <p>A2/34 based on ISO 16649-3:2005</p> <p>A2/01 based on BS EN 7932:2004</p> <p>A2/06 based on BS ISO 4832:2006</p> <p>A2/04 based on BS EN ISO 7937:2004</p> <p>A2/21 based on BS ISO 21528-2:2004</p> <p>A2/08 based on BS 4258-3.11:1985</p> <p>A2/05 based on BS ISO 16649-2:2001</p> <p>A2/33 based on BS EN ISO 11290-2:1998 + A1 2004</p> <p>A2/31 based on the Compendium of Methods for the Microbiological Examination of Foods 4th Edition:2002</p> <p>A2/07 based on BS EN ISO 6888-1:1999 Confirmation using Microgen Staph Latex Kit</p> <p>A2/15 based on BS EN ISO 4833-1:2013</p>



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FOOD and FOOD PRODUCTS General unless otherwise specified - (cont'd)	<u>Microbiological Tests</u> (cont'd) Enumeration (cont'd): Yeasts Moulds	Documented In-house Methods: A2/13 using RBCA A2/13 using RBCA
WATERS Potable, Process, Cooling, Surface, Pool, Spa Drinking, Pool, Spa	<u>Microbiological Tests</u> Enumeration: Coliforms, presumptive and confirmed <i>E. coli</i> , presumptive and confirmed Total aerobic colony count at 22 °C and at 37 °C Detection and enumeration: <i>Legionella</i> spp, confirmed Identification: <i>Legionella pneumophila</i> serogroups 1, 2-15 and <i>Legionella</i> species Enumeration: <i>Pseudomonas aeruginosa</i> <i>Pseudomonas</i> species, presumptive	Documented In-house Methods A3/01 based on Microbiology of Drinking Water 2009 part 4A A3/01 based on Microbiology of Drinking Water 2009 part 4A A3/06 based on Microbiology of Drinking Water 2012 part 7 Documented In-House Method A3/05 based on BS 6068-4.12:1998 Documented In-House Method A3/07 using Microgen latex kit 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		