

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

 Accredited to ISO/IEC 17025:2017	Eurofins Food Testing UK Limited, trading as Eurofins Express Micro Science Issue No:047 Issue date: 18 January 2024	
	22/4 Mill Road Industrial Estate Linlithgow Bridge West Lothian Scotland EH49 7SF	Contact: Dr Jennifer Newton Tel: +44 (0)1506 845405 E-Mail: customerservice@expressmicroscience.co.uk Website: www.eurofins.co.uk

Testing performed by the Organisation at the locations specified

Locations covered by the organisation and their relevant activities

Laboratory locations:

Location details	Activity	Location code
Address 22/4 Mill Road Industrial Estate Linlithgow Bridge Scotland EH49 7SF Local contact Dr Jennifer Newton Tel: +44 (0)1506 845405 Fax: +44 (0)1506 845047 EMail: lab@expressmicrobiology.co.uk	Microbiological Testing	A
Address 22-25 Mill Road Industrial Estate Linlithgow Bridge Scotland EH49 7SF Local contact Dr Jennifer Newton Tel: +44 (0)1506 845405 Fax: +44 (0)1506 845047 EMail: lab@expressmicrobiology.co.uk	Chemical Testing	B



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DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Location Code
FOOD and FOOD PRODUCTS (unless specified)	<u>Chemical Tests</u>	Documented In-House Methods	
	Moisture	16.1.2 In-house method using oven drying	B
	Ash	16.1.1 in-house method	B
	Sodium	16.1.4 in-house method ashing followed by flame photometry	B
	Protein/ Nitrogen	16.1.8 based on Dumas method	B
	Total Dietary Fibre	16.1.10 based on AOAC 991.43	B
	Total sugars: Fructose, Galactose, Glucose Lactose, Maltose, Sucrose	16.1.9 by ion chromatography	B
	Fatty Acid Composition - Saturates - Mono-unsaturates - Poly-unsaturates - Trans fatty acids - Omeg-3 acids - Omega-6 acids	16.1.11 by GC-FID	B
	Moisture Total Fat	16.1.6. Microwave drying and fat by Nuclear Magnetic Resonance using CEM Smart System Microwave	B
	Sulphur Dioxide	P8.2.64 Distillation with iodometric back titration	B
Water Activity	P8.2.66 by water activity meter	B	
Dairy Products	Fat	P8.2.65 by Rose Gottlieb method	B
Foodstuffs and Liquids	pH	P8.2.67 by pH meter	B
Meat and Meat products	Hydroxyproline	P8.2.62 Microwave hydrolysis with colorimetric determination	



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FOOD and FOOD PRODUCTS	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods	
	<u>Calculated Values</u>		
	Calculation of salt content	16.1.7 by calculation from sodium (16.1.4)	B
	Calculation of aqueous salt	16.1.7 by calculation from sodium (16.1.4)	B
	Carbohydrate by Difference Energy	16.1.7 According to Food Information Regulations 2014	B
	Apparent Meat Content (Stubbs & Moore)	16.1.7 Campden & Chorleywood 1999. Meat and Meat products: Calculations of Meat Content, Added Water and Connective tissue.	B
	Apparent Meat Content (Separated) (Stubbs & Moore)		
	Added Water (modified Stubbs & Moore)		
	Apparent Fish Content (Stubbs & Moore)		
	Apparent Fish Content (Separated) (Stubbs & Moore)		
Calculation of collagen	16.1.7 by calculation from analytical data	B	
Calculation of Wet Fat Free		B	
Connective Tissue		B	
Calculation of Collagen/Meat protein ratio		B	
FOOD and FOOD Products and SWABS (excluding alcoholic and soft drinks)	<u>Chemical Tests</u>	Documented In-House Methods	
	Specified Allergen Determination		
	Egg	P8.2.90 using r-biopharm ELISA RIDASCREEN® Egg (R6411) kit	B
Gluten	16.1.3 using r-biopharm R5 ELISA RIDASCREEN® Total Gluten (R7041) kit	B	



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<p>FOOD and FOOD Products and SWABS (cont'd)</p> <p>(excluding alcoholic and soft drinks)</p> <p>Fish, Fish Products and Cheese</p>	<p><u>Chemical Tests</u> (cont'd)</p> <p>Specified Allergen Determination (cont'd)</p> <p>Soya</p> <p>Histamine</p>	<p>Documented In-House Methods</p> <p>P8.2.86 using r-biopharm ELISA RIDASCREEN® FAST Soya (R7102) kit</p> <p>16.1.5 by ELISA using Histasure ELISA Fast Track</p>	<p>B</p> <p>B</p>
<p>ENVIRONMENTAL SAMPLES</p> <p>Boot/sock/overshoe swabs, surface swabs, cloacal swabs, bulked faeces, dust, chick papers/hatcher tray liners</p> <p>FOODS AND ENVIRONMENTAL SAMPLES, unless specified</p>	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p><i>Salmonella</i> spp (including serotyping groups A-G)</p> <p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p><i>Bacillus cereus</i>, presumptive</p>	<p>Documented In-house Methods</p> <p>Method No 15.2.9 based on BS EN ISO 6579-1:2017+A1:2020 (employing MSRV) for the purposes of testing in accordance with: Control of Salmonella in Poultry Order (CSPO), (England) 2007, (Wales) 2008</p> <p>Control of Salmonella in Poultry (Breeding, Laying and Broiler Flocks) (Scotland) Order 2009</p> <p>Control of Salmonella in Turkey Order (England) 2009, (Scotland) 2009 and (Wales) 2010</p> <p>Control of Broiler Flocks Order (England) 2009, (Wales) 2009</p> <p>Documented In-House Methods based on standard methods as referenced</p> <p>Method No 15.2.70 based on BS EN ISO7932:2004+A1:2020</p>	<p>A</p> <p>A</p>



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FOODS AND ENVIRONMENTAL SAMPLES, unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods based on standard methods as referenced	
	Enumeration: (cont'd)		
	Coliforms presumptive	Method No 15.2.19 based on ISO 4832:2006	A
	<i>Clostridium perfringens</i> , confirmed	Method No 15.2.10 based on BS EN ISO 7937:2004	A
	Enterobacteriaceae, presumptive	Method No 15.2.21 based on BS ISO 21528-2:2017	A
	<i>Escherichia coli</i> , β -glucuronidase positive	1) Method No 15.2.17 based on BS EN ISO 16649-2:2001	A
		2) Method no 15.2.18 based on BS EN ISO 16649-1:2018 using membranes	A
	Lactic Acid Bacilli (presumptive)	Method No 15.2.26 based on BS EN ISO 15214:1998	A
	<i>Listeria</i> spp and <i>Listeria monocytogenes</i> confirmed	Method No 15.2.13 based on BS EN ISO 11290-2:2017	A
	<i>Pseudomonas</i> spp, presumptive	Method No 15.2.4 using spread plate on pseudomonas agar (CFC) based on ISO 13720:2010	A
Coagulase positive Staphylococci, confirmed	Method No 15.2.5 based on BS EN ISO 6888-1:2021+A1:2023 using Staphytec plus latex confirmation	A	
Total Aerobic Colony Count at 30 °C		1) Method No. 15.2.1 based on BS EN ISO 4833-1:2013+ A1:2022	A
		2) Method No. 15.2.1 using pour plate technique with Plate count agar at 30°C for 48h	A



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FOODS AND ENVIRONMENTAL SAMPLES, unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods based on standard methods as referenced	
(products with aW >0.95)	Enumeration (Cont'd)		
	Yeasts and Moulds	Method No 15.2.11 based on BS ISO 21527-1:2008	A
	Detection:		
	<i>Escherichia coli</i> , confirmed	Method No 15.2.15 based on BS ISO 7251:2005	A
Vegetables, raw beef, raw milks, dairy products and Environmental swabs	<i>Escherichia coli</i> O157	Method No 15.2.65 using Solus ELISA Kit following pre-enrichment in mTSB. Confirmation using CT-SMAC and Colorex O157 chromogenic media and Oxoid latex agglutination kit	A
	<i>Listeria</i> spp and <i>Listeria monocytogenes</i>	1) Method No 15.2.13 based on BS EN ISO 11290-1:2017	A
		2) Method No 15.2.53 using Oxoid ONE Broth-Listeria and Brilliance Listeria agar (Oxoid Precis method)	A
	<i>Salmonella</i> spp, presumptive or confirmed	1) Method No 15.2.6 based on BS EN ISO 6579-1:2017+A1:2020	A
		2) Method No 15.2.7 ELISA screening test using Solus Salmonella pre-enrichment with Method No 15.2.6 confirmatory tests	A
FOOD Shell Eggs only (Shell and contents)	<i>Salmonella</i> spp	Method 15.2.46 documented in house method in accordance with British Egg Industry Council Code of Practice for Lion Eggs Annex Q 2013, Issue 1, based on BS EN ISO 6579-1:2017+A1:2020	A



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FOODS AND ENVIRONMENTAL SAMPLES, unless specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods based on standard methods as referenced	
Poultry only	Detection (cont'd) <i>Campylobacter</i> spp, confirmed	Method No 15.2.30 based on ISO 10272-1:2017+A1:2023	A
ENVIRONMENTAL SAMPLES and FOOD Shellfish, Smoked Fish and Fish products, (Raw and Frozen)	<i>Vibrio</i> spp., including <i>Vibrio parahaemolyticus</i> , <i>Vibrio cholera</i> and <i>Vibrio vulnificus</i> (Identification not included)	Method No 15.2.71 version 1, based on BS EN ISO 21872-1:2017+A1:2023	A
END			