

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>UKAS TESTING</p> <p>1625</p> <p>Accredited to ISO/IEC 17025:2017</p>	<p>MS Laboratories Ltd</p> <p>Issue No: 048 Issue date: 16 April 2024</p>	
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<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
FOOD AND FOOD PRODUCTS	<p><u>Chemical Tests</u></p> <p>Ash</p> <p>Calculated values – Total Carbohydrate Available Carbohydrates Added water Energy values Lean meat Apparent total meat</p> <p>Dietary Fibre</p> <p>Total Fat</p> <p>Fatty acid profile: Saturated Monounsaturated Polyunsaturated Trans fatty acids</p> <p>Moisture</p> <p>Nitrogen/Protein</p>	<p>Documented In-House Methods:</p> <p>CTM-03 based on BS 4401:Part 1:1998 ISO 936:1998</p> <p>CTM-07 by calculation using analytical data</p> <p>CTM-11 based on AOAC 991.43</p> <p>CTM-06 In house method using acid hydrolysis and solvent extraction</p> <p>CTM-12 by GC/FID</p> <p>CTM-02 by direct drying based on BS ISO 1442:2023</p> <p>CTM-09 by DUMAS</p>



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FOOD AND FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd) Salt content Sodium/Salt Total Sugars: Glucose Galactose Fructose Sucrose Lactose Maltose Water Activity (Aw)	Documented In-House Methods: CTM-04 from chloride determination based on Pearson's Composition and Analysis of Foods - 9th Edition 1991 CTM-10 using Flame Photometry CTM-13 by HPLC with RI detection CTM-08 using water activity meter
FOOD AND FOOD PRODUCTS FOOD, FOOD PRODUCTS AND SWABS	<u>Allergen Tests</u> Quantitative Determination of Gluten Quantitative Determination of Casein Allergen Quantitative Determination/ Detection	CTM-14 using R-Biopharm RIDASCREEN Gliadin test kit CTM-15 using R-Biopharm RIDASCREEN FAST Casein test kit Generic Procedure MSLM-01 to support the determination of additional allergens using commercial immunoassay (ELISA) kits and flexible scope process
ENVIRONMENTAL SWABS	<u>Microbiological Tests</u> Enumeration: Presumptive Coliforms Presumptive Enterobacteriaceae	Documented In-House Methods: MTM-04 based on BS ISO 4832:2006 MTM-10 based on BS ISO 21528-2:2017



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ENVIRONMENTAL SWABS (cont'd)	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration:</p> <p><i>Escherichia coli</i> (β-glucuronidase-positive)</p> <p>Coagulase positive Staphylococci, including <i>Staphylococcus aureus</i></p> <p>Total Aerobic Colony Count</p> <p>Yeasts and Moulds</p> <p>Detection:</p> <p><i>Listeria monocytogenes</i> and <i>Listeria</i> spp</p> <p><i>Salmonella</i> spp</p>	<p>Documented In-House Methods:</p> <p>MTM-18 based on BS ISO 16649-2:2001</p> <p>MTM-03 based on BS EN ISO 6888-1:2021 + Amd 1:2023 Confirmation by Staphylase and coagulase tests</p> <p>MTM-08 In-House Method using PCA pour plate incubated at 30oC for 48h</p> <p>MTM-26 based on BS ISO 21527-1:2008</p> <p>1) MTM-09 based on BS EN ISO 11290-1:2017 confirmation by biochemical tests or VITEK2</p> <p>2) MTM-29 by VIDAS UP confirmation by biochemical tests or VITEK2</p> <p>3) MTM-38 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by biochemical tests or VITEK2</p> <p>1) MTM-01 based on BS EN ISO 6579-1:2017+A1 2020 confirmation by biochemical tests and serology or VITEK2</p> <p>2) MTM-28 by VIDAS UP confirmation by biochemical tests and serology or VITEK2</p>



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FOOD AND FOOD PRODUCTS Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings and Dairy products, unless specified	<u>Microbiological Tests</u>	Documented In-House Methods: (In accordance with ISO-6887 Parts 1-5 special preparation stages as required)
	Enumeration:	
	Presumptive <i>Bacillus cereus</i>	MTM-37 based on BS EN ISO 7932:2004 +A1 2020
	Presumptive <i>Clostridium perfringens</i>	MTM-06 based on BS EN ISO 7937:2004
	Presumptive Coliforms	MTM-04 based on BS ISO 4832:2006
	Presumptive Enterobacteriaceae	MTM-10 based on BS ISO 21528-2:2017
	Presumptive Enterococci	MTM-11 based on BS 4285: Section 3.11:1985
	<i>Escherichia coli</i> (β-glucuronidase-positive)	MTM-18 based on BS ISO 16649-2:2001
	Presumptive Lactic Acid Bacteria	MTM-22 based on BS ISO 15214:1998
	<i>Listeria monocytogenes</i> and <i>Listeria</i> spp	MTM-21 based on BS EN ISO 11290-2:2017
	Presumptive <i>Pseudomonas</i> spp	MTM-23 based on BS EN ISO 13720:2010
Coagulase positive Staphylococci, including <i>Staphylococcus aureus</i>	MTM-03 based on BS EN ISO 6888-1:2021 + Amd 1:2023 Confirmation by Staphylase and coagulase tests	
Total Aerobic Colony Count	MTM-08 based on BS EN ISO 4833-1: 2013+AMD 1:2022 (30°C / 72 h)	
Total Aerobic Colony Count	MTM-08 In-House Method using PCA pour plate incubated at 30°C for 48h	



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<p>FOOD AND FOOD PRODUCTS (cont'd) Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings and Dairy products, unless specified</p> <p>Food products with water activity >0.95</p> <p>Food products with water activity ≤0.95</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration:(cont'd)</p> <p>Yeasts and Moulds</p> <p>Yeasts and Moulds</p> <p>Yeasts and Moulds</p> <p>Detection:</p> <p><i>Escherichia coli</i></p> <p><i>Escherichia coli</i> O157</p> <p><i>Listeria monocytogenes</i> and <i>Listeria</i> spp</p>	<p>Documented In-House Methods: (In accordance with ISO-6887 Parts 1-5 special preparation stages as required) (cont'd)</p> <p>MTM-31 based on AOAC Official Method 2014.05 using 3M Rapid Yeast and Mould Petrifilm – Client Specified</p> <p>MTM-26 based on BS ISO 21527-1:2008</p> <p>MTM-27 based on BS ISO 21527-2:2008</p> <p>MTM-14 based on BS ISO 7251:2005 + Amd 1:2023</p> <p>MTM-30 by VIDAS UP</p> <p>1) MTM-09 based on BS EN ISO 11290-1:2017 confirmation by biochemical tests or VITEK2</p> <p>2) MTM-38 using Less Plus Broth selective enrichment and Pinnacle LCA with confirmation by biochemical tests or VITEK2</p>



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<p>FOOD AND FOOD PRODUCTS (cont'd) Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings and Dairy products, unless specified</p> <p>Ready to Eat Foods, Meat and meat products, including raw meat, Herbs and spices and dry ingredients and flavourings Dairy products, and environmental swabs</p> <p>Ready to Eat Products including Cooked Meats</p>	<p><u>Microbiological Tests (cont'd)</u></p> <p>Detection:(cont'd)</p> <p><i>Salmonella</i> spp</p> <p><i>Listeria monocytogenes</i> and <i>Listeria</i> spp</p>	<p>Documented In-House Methods: (In accordance with ISO-6887 Parts 1-5 special preparation stages as required) (cont'd)</p> <p>1) MTM-01 based on BS EN ISO 6579-1:2017 +A1:2020 confirmation by biochemical tests and serology or VITEK2</p> <p>2) MTM-28 by VIDAS UP confirmation by biochemical tests and serology or VITEK2</p> <p>3) MTM-40 using BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Oxoid Latex kit and VITEK 2 (MTM-32)</p> <p>MTM-29 by VIDAS UP, confirmation by biochemical tests or VITEK2</p>
<p>WATERS</p> <p>Drinking water and recreational waters (man-made)</p> <p>Drinking water</p> <p>Recreational waters (man-made)</p>	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p>Coliforms and β-glucuronidase-positive <i>Escherichia coli</i></p> <p>Enumeration:</p> <p>Total Aerobic Colony Count at 22 °C and 37 °C</p> <p>Total Aerobic Colony Count</p>	<p>Documented In-House Methods:</p> <p>MTM-16 using IDEXX Colilert system</p> <p>MTM-15 based on The Microbiology of Drinking Water Part 7 2020</p> <p>MTM-15 using YEA pour plate incubated at 37°C for 24h</p>



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<p>WATERS (cont'd)</p> <p>Drinking water, Recreational waters (man-made)</p> <p>Drinking water</p> <p>Drinking water, Recreational waters (man-made)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Presumptive <i>Clostridium perfringens</i></p> <p>Presumptive Enterococci</p> <p>Presumptive <i>Pseudomonas aeruginosa</i></p>	<p>Documented In-House Methods:</p> <p>MTM-35 based on The Microbiology of Drinking Water Part 6 2021</p> <p>MTM-36 based on The Microbiology of Drinking Water Part 5 2012</p> <p>MTM-34 based on The Microbiology of Drinking Water Part 8 2015</p>
END		