Schedule of Accreditation

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Campden BRI (Chipping Campden) Limited

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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
FOODS As specified	Chemical and Physical Tests	Documented In-House Methods:
General	Acidity	TES-AC-214 by titration
General	Acrylamide	TES-AC-611 using liquid chromatography- tandem mass spectrometry (LC-MS/MS)
General	Ash	TES-AC-086 by incineration
Spices, sauces and processed foods	Dyes: Auramine 0 Bixin Butter Yellow Fast Garnet Metanil Yellow Nitroaniline Norbixin Orange II Orange OT Para Red Rhodamine B Sudan I Sudan II Sudan III Sudan IV Sudan Black B Sudan Orange G Sudan Red VIIB Sudan Red B Sudan Red G Toluidine Red	TES-AC-663 using (LC-MS/MS)
General	Energy by calculation	TES-AC-335 using nutritional data

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods
General	Fat	TES-AC-536 Total fat using Weibull-Stoldt extraction (acid hydrolysis) followed by solvent extraction and crude fat by solvent extraction
Milk and Milk Products	Fat	1) TES-AC-202 using Rose-Gottlieb extraction 2) TES-AC-268 by Gerber method based on BS ISO 488:2008, 2446:2008 and 11870:2009 for milk and on BS 696-2:1989 (superseded and withdrawn) for milk products
General	Butter fat content (milk fat)	TES-AC-537 analysis of butyric acid methyl ester after trans-esterification of fat using gas chromatography with flame ionisation detector (GC/FID)
General	Fatty acid profile	TES-AC-090 using Microwave Digestion followed by GC/FID
General	Fibre - Crude fibre	TES-AC-226 based on "The Feed (Sampling and Analysis and Specified Undesirable Substances) (England) Regulations 2010"after overnight oven drying at 102˚C
General	Fibre - Dietary fibre	TES-AC-203 based on Journal of AOAC International, Volume 75, No 3, Method 991-43
Fish and Fish Products	Fish content (Apparent)	TES-AC-334 by documented calculation
Raw and Processed Foods	Allergens Quantitative determination of content: Gluten (>5 mg/kg)	TES-AC-648 by ELISA technique using R-Biopharm Ridascreen Gliadin kit (R5 Mendez ELISA)
Food and Food Products	Determination of Peanut Protein	TES-AC-929 by ELISA technique using R-Biopharm Ridascreen Peanut ELISA kit

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods
Food and Food Products (cont'd)	Determination of β-lactoglobulin	TES-AC-865 by ELISA technique using R-Biopharm RIDASCREEN FAST β-lactoglobulin kit
	Determination of casein	TES-AC-728 by ELISA technique using R-Biopharm RIDASCREEN FAST casein kit
	Determination of egg	TES-AC-752 by ELISA technique using R-Biopharm RIDASCREEN FAST egg kit
Meat and Meat Products	Hydroxyproline	TES-AC-490 based on BS 4401:Part 11:1995
General	Metals and Trace Elements: Aluminium, Antimony, Arsenic, Barium, Beryllium, Bismuth, Cadmium, Calcium, Chromium, Cobalt, Copper, Iron, Lead, Magnesium, Manganese, Mercury, Nickel, Phosphorus, Potassium, Selenium, Sodium, Tin, Titanium and Zinc	TES-AC-686 by Inductively Coupled Plasma – Mass Spectrometry after pressure digestion and against criteria specified in EU Regulation 333/2007
Meat and Meat Products	Meat content (apparent) and added water	TES-AC-334 by documented calculation
General	Moisture	TES-AC-097 by oven drying
Milk and Milk Products	Moisture	TES-AC-271 based on BS ISO 6731:2010
Butter	Moisture	TES-AC-279 based on ISO BS EN 3727-1:2002
Cheese and Cheese Products	Moisture	TES-AC-281 based on BS 770:Part 2:1976
Beer and Stout	Mycotoxins: Aflatoxins G_2, G_1, B_2 and B_1	TES-AC-175 using High Pressure Liquid Chromatography with fluorescence detection (HPLC/FD)

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods
Beer, Stout and Wine	Mycotoxins: Ochratoxin A	TES-AC-332 using HPLC/FD
Cereals, Nuts, Fatty Foods, Spices and Dried Fruit	Mycotoxins: Aflatoxins G_2, G_1, B_2 and B_1	TES-AC-175 using High Pressure Liquid Chromatography with fluorescence detection (HPLC/FD)
Cereals, Dried Fruit, Coffee, Spices and Tobacco	Mycotoxins: Ochratoxin A	TES-AC-332 using HPLC/FD
Cereals and processed Cereal products	Mycotoxins: Deoxynivalenol 3-Acetyl-deoxynivalenol Acetyl-4-deoxynivalenol Diacetoxyscirpenol Fusarenon-X Neosolaniol Nivalenol T-2 Toxin HT-2 Toxin Zearalenone	TES-AC-687 using LC-MS/MS
Cereals and Cereal products	Ergot alkaloids: Ergotamine Ergocornine Ergocristine Ergocryptine Ergometrine Ergosine and ergot alkaloid epimers: Ergocristinine Ergotaminine Ergocrpytinine Ergocornine Ergosinine Ergometrinine	TES-AC-802 using LC-MS/MS
Cereals and Cereal Products, Beers, Malt Derived Drinks	Fumonisins B1, B2	TES-AC-946 using extraction SPE with LCMS-MS
Raw and Processed Foods	Nitrogen (crude protein)	TES-AC-087 using Kjeltec system
Oils and Fats	Peroxide value	TES-AC-511 based on BS EN ISO 3960:2017 using titration

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods
General	Quaternary ammonium compounds: Benzalkonium chloride (BAC) Didecyldimthyylammonium chloride (DDAC)	TES-AC-810 using LC-MS/MS
Raw materials and processed foods	pH	TES-AC-223 using pH meter
General	Salt (chloride)	1) TES-AC-093 Mohr titration on ashed samples 2) TES-AC-205 using Volhard titration
General	Solids - Refractometer Solids (BRIX)	TES-AC-183 using refractometry expressed in terms of % sugar (w/w) at 20 °C
General	Starch and glucose	TES-AC-729 Enzymatic determination of starch and its degradation products including glucose
General	Sugars: Glucose, fructose, sucrose and lactose	TES-AC-444 by R-Biopharm enzyme test kits
General	Sugars: Glucose, fructose, sucrose, lactose and maltose	TES-AC-270 by Ion Chromatography-Pulsed Amperometric Detection
General	Lactose	TES-AC-758 by Ion Chromatography-Pulsed Amperometric Detection
General	Sulphur dioxide	TES-AC-094 using Monier-Williams distillation
FOODS and BEVERAGES As specified	Chemical and Physical Tests	
Neutral Spirits, Alcoholic Beverages and Distillates from Foods Containing Alcohol	Alcoholic strength	TES-AC-567 determination by volume using density meter following distillation when required
Alcoholic Beverages	Ethyl Carbamate	TES-AC-947 by GC-MS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and BEVERAGES As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods
Beer	Carbohydrate (Total)	TES-AC-939 Based on EBC Method 9.26, 2000 using Anthrone- Sulphuric Acid Method
	Carbon Dioxide	TES-AC-952 based on EBC Method 9.28.2, 1997 (archived)
	Diacetyl 2,3-Pentanedione	TES-AC-948 based on EBC Method 9.24.2, 1999 using GC
	Ethanol	TES-AC-943 using GC
	Acetaldehyde Dimethyl Sulphide Ethyl Acetate Ethyl Hexanoate Iso Amyl Acetate Iso Amyl Alcohol Iso Butanol Iso Butyl Acetate n-Butanol n-Propanol	TES-AC-949 based on EBC Method 9.39, 2002 using Gas Chromatography
	Apparent total N-Nitroso compounds	TES-AC-945 using Thermal Energy Analyser
Beer, Cider and Wine	Alcohol (Original Gravity)	TES-AC-942 based on EBC Method 9.4, 2004, EBC Method 9.2.1 2008
Beer and Wort	Bitterness	TES-AC-936 based on EBC Method 9.8, 2020
	Colour	TES-AC-937 based on EBC Method 9.6, 2000
	Free Amino Nitrogen	TES-AC-940 based on EBC Methods 8.10, 2015 and 9.10, 2000
	Haze	TES-AC-938 based on EBC Method 9.26, 2015 using Photometer
	Specific (Present) Gravity	TES-AC-944 based on EBC Methods 8.2.2, 2004 and 9.43.2, 2004 using a density meter

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS and BEVERAGES As specified (cont'd)	Chemical and Physical Tests (cont'd)	Documented In-House Methods
Malts, Cereals, Brewing Raw Materials and Beer	N-Nitrosodimethylamine (NDMA)	TES-AC-951 using Gas Chromatography and Mass Spectrometry
Food and Beverages	B Vitamins: B1 (thiamine) B2 (riboflavin) B3 (nicotinic acid and niacinamide) B5 (pantothenic acid) B6 (pyridoxine pyridoxamine and pyridoxal)	TES-AC-713 by LC/MS-MS
Food and Beverages	Fat Soluble Vitamins A (Retinol) D2 (ergocalciferol) D3 (cholecalciferol) E (alpha-tocopherol)	TES-AC-778 by LC/MS-MS
Food and Beverages	Vitamin B12 (cyanocobalamin)	TES-AC-719 by LC/MS-MS
Food and Beverages	Folic Acid	TES-AC-718 by LC/MS-MS
Food and Beverages	Vitamin C	TES-AC-745 by HPLC
PLASTIC PACKAGING MATERIALS	Global (overall) migration from packaging materials into olive oil food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-500 based on parts 2, 4, 6 and 8 of BS EN 1186:2022
	Global (overall) migration from packaging materials into aqueous food simulants and substitute fatty food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-501 based on parts 3, 5, 7, 9 and 14 of BS EN 1186:2022

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
WHEAT and MILLED PRODUCTS	Chemical and Physical Tests	Documented In-House Methods. Those based on Cereals and Cereal Applications Working Group (CCAT) requirements are documented in CCFRA Guideline No 3, Manual of Methods for Wheat and Flour Testing, Fourth Edition 2010
WHEAT and MILLED PRODUCTS	Alpha-Amylase activity	TES-CM-118 based on CCAT 18 using the Ceralpha reagent
	Ash	TES-CM-112 based on CCAT 12 derived from BS EN 2171:2010
	Falling Number	TES-CM-106 based on CCAT 06 derived from ICC Standard Method 107/1
	Hectolitre Weight	TES-CM-12 using KERN 822/403 electronic system
	Milling Analysis	TES-CM-01 by Laboratory Bühler Milling
	Moisture	TES-CM-108 based on CCAT 08 by oven drying based on ICC Standard Method 110/1
	Protein	TES-CM-119 based on CCAT 19 using Dumas combustion method
	Rheological Properties (Extensograph)	TES-CM-103 based on CCAT 03 using Brabender Extensograph derived from ICC Standard Method 114
	Starch damage	TES-CM-105 based on CCAT 05 based on Cereal Chem 1964 41, No 2 March, pages 98-111
	Water absorption and Rheological Properties (Farinograph)	TES-CM-104 based on CCAT 04 based on ICC Standard Method 115/1

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As Specified	<u>Molecular Tests</u>	
Fish and Uncooked Breaded Fish Products	Fish Species identification (qualitative)	TES-AC-621 using Polymerase Chain Reaction-Restriction Fragment Length Polymorphism (PCR-FLP), using Agilent 2100 Bioanalyser and including the flexibility to validate for additional fish species
Meat and Meat Products	Meat Species identification (qualitative): Beef Chicken Horse Lamb Pork Turkey	TES- AC-705 using real time PCR including the flexibility to validate for additional meat species
FOODS As specified	<u>Microbiological Tests</u> Enumeration of micro-organisms:	Documented In-House Methods
Dairy Products	Aerobic colony count (30°C)	TES-MB-001 based on BS EN ISO 4833-1:2013+A1:2022, using Milk Plate Count Agar (30 °C for 72 hours)
General	Aerobic colony count (30°C)	TES-MB-002 using Plate Count Agar (30 °C for 48 hours)
General	Anaerobic colony count	TES-MB-199 using pour plate technique and anaerobic incubation at 30 °C
General	*Bacillus cereus*, Presumptive	TES-MB-003 based on BS EN ISO 7932:2004+A1:2020
General	*Clostridium perfringens*	TES-MB-004 based on BS EN ISO 15213-2:2023 with in-house confirmation using MNM and LGM
General	Coliforms, Presumptive	TES-MB-005 based on BS ISO 4832:2006
General	Enterobacteriaceae, Presumptive	TES-MB-006 based on BS ISO 21528-2:2017

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified (cont'd)	Microbiological Tests (cont'd) Enumeration of micro-organisms: (cont'd)	Documented In-House Methods
General	*Enterococcus* spp (faecal streptococci), Presumptive	TES-MB-016 based on BS 4285:Sub-Section 3.11:1985
General	*β*-glucuronidase positive *Escherichia coli*	TES-MB-176 using membrane method on tryptone bile x-glucuronide agar based on BS ISO 16649-1:2018
General	*β*-glucuronidase positive *Escherichia coli*	TES-MB-202 based on BS ISO 16649-2:2001
General	Lactic acid bacteria, Presumptive	TES-MB-009 based on BS ISO 15214:1998
General	*Listeria monocytogenes* and *Listeria* spp. Confirmed	TES-MB-186 colony count at 37 °C using Listeria chromogenic agar based on BS EN ISO 11290-2:2017
General	*Listeria monocytogenes* and *Listeria* spp. Presumptive	TES-MB-186 colony count at 37 °C using Listeria chromogenic agar based on BS EN ISO 11290-2:2017
General	*Pseudomonas* species at 25°C, Presumptive	TES-MB-012 based on ISO 13720:2010
General	Coagulase-positive Staphylococci, Confirmed	TES-MB-015 based on BS EN ISO 6888-1:2021+A1:2023
General	Coagulase-positive Staphylococci, Presumptive	TES-MB-015 based on BS EN ISO 6888-1:2021+A1:2023
General	Sulphite reducing clostridia, Presumptive	TES-MB-043 in-house method using non supplemented TSC agar
Foods with Aw > 0.95	Yeasts and moulds	TES-MB-197 based on BS EN ISO 21527-1:2008
Foods with Aw ≤ 0.95	Yeasts and moulds	TES-MB- 198 based on BS EN ISO 21527-2:2008
Poultry	Campylobacter spp (confirmed)	TES-MB-206 based on BS EN ISO 10272-2:2017+A1:2023, confirmation by TES-MB-227

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified (cont'd)	Microbiological Tests (cont'd) Detection of:	Documented In-House Methods
General	*Listeria monocytogenes* and *Listeria* species. Presumptive and Confirmed	TES-MB-174 enrichment technique at 37 °C based on BS EN ISO 11290-1:2017 – confirmation by TES-MB-227
General	*Salmonella* species. Presumptive and Confirmed	TES-MB-178 based on BS EN ISO 6579:2017+A1:2020 – confirmation by TES-MB-227
Meat (Raw beef)	*E. coli* O157, Presumptive	1) TES-MB-228 using mEC Novobiocin Broth and Singlepath® Test System 2) TES-MB-230 using mTSB with Novobiocin and Singlepath® Test System
Food and Feed Samples	Determination of growth and/or survival of microrganisms	TES-MB-1 based on BS EN ISO 20976-01:2019 used in conjunction with supporting test methods
Food and Feed Samples	Determination of growth and/or survival of microrganisms (Listeria spp. only)	TES-MB-196 based on EURL Lm Technical Guidance Document on challenge tests and durability studies for assessing shelf-life of ready-to-eat foods related to Listeria monocytogenes. Version 4, July 2021
MICROBIAL CULTURES	Microbiological Tests Confirmation/identification of: *Salmonella* (derived from test method TES-MB-178, TES-MB-240) *Listeria* species (derived from test methods TES-MB-174, TES-MB-186) *Campylobacter* species (derived from test method TES-MB-206)	Documented In-house Methods: TES-MB-227 using Bruker Biotyper MALDI TOF-MS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified	<u>Molecular Tests</u> Detection of:	Documented In-House Methods
Sprouted seeds, grains and pulses	Shiga Toxin-producing *Escherichia coli* - STEC, Serogroups O157, O103, O26, O111, O145, O45 and O121 (Presumptive)	TES-MB-225 by Real-Time PCR using Thermo Scientific Sure Tect Eschericia coli O157:H7 and STEC Screening PCR Assay and Sure Tect Eschericia coli STEC Identification PCR assay kits using the Applied Biosystems QuantStudio5 RT-PCR and SimpliAMP thermal cyclers
FOOD and FOOD PRODUCTS, PET FOOD, ANIMAL FEEDS	*Salmonella* species (presumptive and confirmed)	TES-MB-240 using SureTect™ Salmonella Species PCR Assay with Applied Biosystems SimpliAmp extraction and QuantStudio™5 Real-Time PCR. Confirmation of presumptive isolates by TES-MB-227
FOODS	<u>Chemical and Physical Tests</u>	Documented In-House Methods:
General	Water Activity (A_w)	TES-MB-042 using Aqualab CX3 machine based on ISO 18787:2017
DISINFECTANTS AND ANTISEPTICS	<u>Microbiological Efficacy Testing</u>	Documented In-House Methods based on BS EN Standards in full or with customer specified parameters
	Quantitative Suspension Test for the Evaluation of Bacterial Activity of Chemical Disinfectants	TES-MB-209 based on BS EN 1276:2019
	Quantitative Suspension Test for the Evaluation of Fungicidal Activity of Chemical Disinfectants	TES-MB-210 based on BS EN 1650:2019
	Quantitative non-porous surface test for the Evaluation of Bacterial and/or Fungicidal Activity of Chemical Disinfectants	TES-MB-211 based on BS EN 13697: 2023

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOODS As specified	Sensory Tests	Documented In-House Methods
General	Flavour/taint due to atmospheric transfer from chemicals or materials	TES-S-002 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Flavour/taint due to direct contact with materials	TES-S-004 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Flavour/taint due to pesticides	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Simple discrimination (triangle) test	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2021
General	Quantitative descriptive analysis	TES-S-009 based on BS 5929:Part 4:1986 and ISO 11036:2020
Food and alcoholic beverages	Product benchmarking	TES-S-023 based on sensory analysis of appearance, flavour and texture
END		