Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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



1288

Accredited to ISO/IEC 17025:2017

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 088 Issue date: 18 October 2024

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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
	<u>Chemical Tests</u>	Documented In-House Method
BAKERY and DAIRY FOOD TYPES	Fructans	C-TM-142 using HPLC with electro- chemical detection
COFFEE and COCOA PRODUCTS	Caffeine	C-TM-068 using HPLC
FOOD CONTACT MATERIALS	1,3-dichloropropan-2-ol 2,3-dichloropropan-1-ol 2- and 3-chloro-propane 1,2-diol	C-TM-069 using GC-MS
CEREALS AND CEREAL PRODUCTS	Free Amino acids: - Asparagine - Alanine - Aspartic acid - Glutamic acid - Glycine - Isoleucine - Leucine - Phenylalanine - Serine - Tyrosine - Valine	C-TM-227 using HPLC
	Ethyl Carbamate	C-TM-226 using GC-MS
DRY SUGAR BASED PRODUCTS, SUGAR SYRUPS, SOFT DRINKS and BAKERY MIXES	Sweeteners: Saccharin Acesulfame-K Aspartame	C-TM-139 by HPLC

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	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
DRY SPICES, FATS, OIL-BASED SPICE PASTE and WATER-BASED SPICED SAUCES	Illegal Dyes: Sudan I, Rhodamine B, Sudan II, Para Red, Sudan III, Sudan red G, Sudan IV, Fast Garnet, Sudan Red 7B, Nitroaniline, Butter Yellow, Toluidine Red, Sudan Orange G, Sudan Black, Auramine-O, Orange II, Metanil yellow, Sudan Red B	C-TM-224 using LC-MS/MS
FOOD, FOOD PRODUCTS and ANIMAL FEEDS	Ash	C-TM-002
	Chloride - water soluble	C-TM-019 using Electrometric titration on aqueous extract
	Dietary Fibre (Total)	C-TM-129 (AOAC 991.43)
	Fat - total	C-TM-007 using acid hydrolysis and liquid-liquid extraction
	Fatty Acid Composition: Total Saturates Total Mono-unsaturates Total Poly-unsaturates Omega 3 fatty acids Omega 6 fatty acids	C-TM-009 using GC
	Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc	C-TM-206 by ICP-OES - Extraction procedures C-TM 205 & C-TM 218

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FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
	Metals: Arsenic Cadmium Chromium Cobalt Lead Molybdenum Nickel Selenium	C-TM-311 by ICP-MS by Microwave extraction
	Metals: Arsenic Cadmium Lead	C-TM-219 by ICP-OES – Extraction procedure C-TM 218
FOOD and INFANT FOOD PRODUCTS	Total Inorganic Arsenic (As III and As IV)	C-TM-314 by HPLC and ICP-MS
	Mercury (Total)	C-TM-294 using direct Mercury analyser DMA-80
	Moisture	C-TM-001 using oven drying at 102°C
	Mono and Disaccharides Total Sugars Glucose Fructose Lactose Sucrose Maltose	C-TM-004 using HPLC
	Nitrogen/crude protein	C-TM-189 using DUMAS Combustion
	Phosphorus	C-TM-214 by ICP-OES - Extraction procedure C-TM 213

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FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
Vitamin Fortified Foods: including cereal based foods, Milk Powders,	Folic Acid	C-TM-287 by LC-MS/MS
Bread Products, Yeast Extract, Juices and Fruit Drinks	Riboflavin	C-TM-055 by HPLC with detection by fluorescence
	Vitamin B ₆	C-TM-215 by HPLC with detection by fluorescence
	Vitamin A	C-TM-021 by HPLC
	Vitamin D₂ and D₃	C-TM-273 by HPLC
	Vitamin E	C-TM-056 by HPLC with detection by fluorescence
(excluding Meat, Liver and Cheese)	Vitamin B ₁₂	C-TM-285 by LC-MS/MS
FOOD and FOOD PRODUCTS - unspecified	Acrylamide	C-TM-207 using selective bromination and GC-MS/MS
	Capsaicin, Norhydrocapsaicin, Dihydrocapsaicin, Scoville Heat Unit	C-TM-098 by HPLC with detection by fluorescence
	2- and 3-chloro-1,2-propanediol (2 - MCPD & 3 - MCPD) 1,3 -dichloropropan-2-ol (1,3-DCP) 2,3 - dichloropropan-1-ol (2,3-DCP)	C-TM-069 using GC-MS
	Fatty Acid Esters of: 2-chloropropane-1,2-diol (2-MCPD-E) 3-chloropropane-1,2-diol (3-MCPD-E) Oxiran-2-ylmethanol (Gly-E)	C-TM-297 using pressurised liquid extraction and GC-MS/MS
	Ethanol	C-TM-105 using GC with aqueous extraction
	Energy Available Carbohydrate Salt (from Sodium)	C-SM-015 by calculation
	Fat - total	C-TM-267 using NMR

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FOOD and FOOD PRODUCTS – unspecified (cont'd)	Chemical Tests (cont'd) Furans: 2-Methyl Furan 3-Methyl Furan 2-Ethyl Furan 2,5-Dimethyl Furan	Documented In-House Methods C-TM-225 using headspace GC-MS
	lodine	C-TM-312 by ICP-MS using hot block digestion
(excluding meat)	Melamine	C-TM-263 using LC-MS/MS
	Metals: Aluminium	C-TM-311 by ICP-MS using Microwave extraction
	Moisture content	C-TM-037 using oven drying following air/freeze drying
	Sugars: Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed ampherometric detection
	Vitamin C	C-TM-023 by HPLC with detection by fluorescence
	Niacin Nicotinamide Nicotinic acid	C-TM-265 by LC-MS-MS
	Thiamin	C-TM-054 by HPLC with detection by fluorescence
	Vitamin B₅ (Pantothenic Acid)	C-TM-306 by LC-MS/MS

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Materiala/Dradusta tastad	Type of test/Properties	Standard specifications/
Materials/Products tested	measured/Range of measurement	Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
FOOD and FOOD PRODUCTS INCLUDING SAUCES AND	Titratable acidity	C-TM-115 using titration
PRESERVES	Organic Acids (Citric, Malic,Tartaric, Isocitric)	C-TM-220 by IC/HPLC with detection by conductivity
	Preservative acids (Acetic and Propionic)	C-TM-266 by ion chromatography
	pH	C-TM-100 using pH meter and reference to manufacturers' instructions
	Sorbic and Benzoic Acids	C-TM-043 using GC
	Sulphur dioxide	C-TM-240 by distillation and ion chromatography
FRUITS AND VEGETABLES	Tin	C-TM-102 by ICP-OES
MEAT PRODUCTS	Estimation of Meat Content	C-TM-211 By calculation based on Stubbs & Moore using accredited values for protein, fat, moisture and ash
SOFT DRINKS, FRUIT JUICES, CONCENTRATES, PUREES, JAMS, SUGAR SYRUPS AND SAUCES	Brix	C-TM-094 by refractometer
SUGAR SYRUPS and HIGH WATER CONTENT PRODUCTS	Moisture	C-TM-035 using Vacuum oven drying
SWEETENER POWDERS, SUGAR/SWEETENER BLENDS and SOFT DRINKS	Rebaudioside A Stevioside	C-TM-280 by HPLC with UV detection
	Sucralose	C-TM-305 using Ion-Exchange Liquid Chromatography

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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	Allergens	
7 THE EIVER CHINE THE COUNTY OF THE COUNTY O	Almonds	C-TM-234 using Ridascreen FAST Almond ELISA kit
	Egg White Protein	C-TM-246 using Biokits Egg Assay ELISA kit
	Gluten	C-TM-210 using Ridascreen Gliadin ELISA kit
	Soya Protein	C-TM-154 using ELISA Systems Soya Protein ELISA kit
	<u>Mycotoxins</u>	Documented In-House Method
COFFEE and COCOA PRODUCTS	Ochratoxin A	BA-TM-24 using HPLC with detection by fluorescence
FRUIT JUICE AND FRUIT PRODUCTS	Alternaria toxins	BA-TM-30 using HPLC-UV
FUNGAL BIOMASS PRODUCTION	Fusarins	BA-TM-28 using HPLC-MS
	Trichothecenes in Fungal Biomass: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-01 using GC/MS
MILK and MILK PRODUCTS	Aflatoxin M₁	BA-TM-25 using HPLC with detection by fluorescence
OILS and FATS	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-14 using HPLC with detection by fluorescence

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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd) Mycotoxins (cont'd)	Documented In-House Methods
OILS and FATS	Trichothecenes: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-06 using GC-MS
POTATO PRODUCTS	Glycoalkaloids	BA-TM-20 using HPLC
SUGAR SYRUPS	Trichothecenes: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-05 using GC-MS
	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
FOOD, FOOD PRODUCTS and ANIMAL FEED - unspecified	Aflatoxin B ₁ B ₂ G ₁ G ₂ - general	BA-TM-10 using HPLC with detection by fluorescence
	Citrinin	BA-TM-19 using HPLC with detection by fluorescence
	Cyclopiazonic acid	BA-TM-29 using HPLC-UV

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	Chemical Tests (cont'd) Mycotoxins (cont'd)	Documented In-House Methods
FOOD, FOOD PRODUCTS and ANIMAL FEED – unspecified (cont'd)	Ergot akaloids - Ergometrine (ergonovine), ergocryptine, ergotamine, ergosine, ergocristine, ergocornine, ergometrinine, ergocryptinine, ergotaminine, ergosinine, ergocristinine, and ergocorninine	BA-TM-33 using LC-MS/MS
	Fumonisins B ₁ B ₂ B ₃	BA-TM-31 using LC-MS/MS
	Moniliformin	BA-TM-26 using HPLC- UV
	Ochratoxin A	BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence
	Sterigmatocystin	BA-TM-27 using HPLC with detection by fluorescence
	Zearalenone	BA-TM-11 using HPLC with detection by fluorescence
FOODS, FOOD PRODUCTS and ANIMAL FEED - Low moisture samples only (Raw ingredients and finished product)	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-03 using GC-MS
FOOD and FOOD PRODUCTS	Patulin	BA-TM-16 using HPLC-UV

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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Molecular Tests	Documented In-House Methods
PASTA, COUS COUS, SEMOLINA	Detection and quantification of Triticum aestivum in Triticum durum (common wheat in durum wheat)	C-TM-264 using DNA extraction and real-time PCR
PROCESSED MATERIALS, SPECIFICALLY, BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
AND FIZZA BAGEG	Quantitative determination of Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize	C-TM-195 using real time PCR
FOOD and FOOD PRODUCTS – unspecified	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
	Qualitative determination of GM soya: Monsanto MON 40-3-2 (Roundup ready Soya) Bayer A2704-12, Bayer A5547-127, Monsanto MON 89788, Pioneer Hi Bred DP356043-5	C-TM-195 using real time PCR
	Qualitative determination of: GM maize Syngenta Bt176, Monsanto MON 810 Syngenta Bt11 Monsanto MON 88017 Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred TC 1507 Pioneer-Hi bred DAS 59122 AgrEvo CBH 351 Bayer T25 Syngenta Bt10 Syngenta MIR 604	C-TM-195 using real time PCR

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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Molecular Tests (cont'd)	Documented In-House Methods
	The quantitative detection of: GM soya Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred DP356043-5 Bayer A2704-12 Bayer A5547-127	C-TM-195 using real time PCR
	The quantitative detection of: GM maize Monsanto MON 88017 Syngenta Bt176, Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred DAS 59122 Syngenta MIR 604	C-TM-195 using real time PCR
UNPROCESSED MATERIALS	The qualitative detection of the following GM varieties:- Potato: BASFEH92-527-1 Rice varieties: Bayer LLRice 62 and unapproved Bt63	C-TM-195 using real time PCR
FOOD and FOOD PRODUCTS – unspecified	Qualitative detection of meat species DNA: Beef, goat, horse, chicken, sheep, pig, turkey - Myostatin (meat marker DNA)	C-TM-283 using DNA extraction and real-time PCR
	Detection of Celery DNA	C-TM-302 using DNA extraction and real-time PCR
	Detection of DNA: Almond, pistachio, walnut, peanut, cashew, Brazil nut, hazelnut, pecan, sesame, macadamia nut, chestnut, coconut	C-TM-310 using DNA extraction and real-time PCR

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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS	Analysis of Foreign Bodies	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body	F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Active Alkaline Phosphatase Enzyme	F-TM-24 using nitrophenol phosphate with visual determination of colour change
	α-Amylase	F-TM-32 using visual determination of colour change
	Bone	F-TM-05 using X-ray analysis, compound microscopy and staining
	Blood	F-TM-27 visual determination of colour change using staining
	Calcium Carbonate	F-TM-30 using X-ray analysis and physical attributes
	Cellulose	F-TM-15 using compound microscopy and staining
	Cell Wall Structures	F-TM-28 using compound microscopy and staining
	Ceramics	F-TM-25 using X-ray analysis and physical attributes
	Crystalline Sugar	F-TM-20 using X-ray analysis, Fourier transform infra-red spectroscopy (FTIR), compound microscopy and physical attributes
	Dental Amalgam	F-TM-17 using X-ray analysis and physical attributes
	Elastomers	F-TM-21 by X-ray analysis and physical attributes
	Fats and Oils	F-TM-06 using compound microscopy and staining

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Type of test/Properties Standard specifications/			
Materials/Products tested	measured/Range of measurement	Equipment/Techniques used	
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies (cont'd)	Documented in house methods	
	Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd)	F-TM-01 and F-TM-02 in conjunction with (as appropriate)	
	Fibres	F-TM-04 using X-ray analysis and compound microscopy	
	Fungal Hyphae and Spores	F-TM-31 using compound microscopy	
	Glass (incl soda-lime glass)	F-TM-03 and F-TM-03a using X-ray analysis and physical attributes	
	Lignin	F-TM-07 using compound microscopy and staining	
	Metals	F-TM-22 using X-ray analysis and physical attributes	
	Muscle Fibres	F-TM-14 using compound microscopy and staining	
	Nail Clippings	F-TM-19 using Fourier transform infra-red spectroscopy (FTIR) and physical attributes	
	Plastics	F-TM-18 using Fourier transform infra-red spectroscopy (FTIR)	
	Protein	F-TM-09 using compound microscopy and staining	
	Rodent Droppings	F-TM-10 using compound microscopy and physical attributes	
	Salt	F-TM-11 using X-ray analysis and physical attributes	
	Silica and Silicate Minerals	F-TM-08 using X-ray analysis and physical attributes	
	Starch	F-TM-12 using compound microscopy and staining	

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FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies (cont'd) Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd)	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)	
	Struvite	F-TM-16 using X-ray analysis and physical attributes	
	Stone Cells	F-TM-23 using compound microscopy and staining	
	Tooth	F-TM-26 using X-ray analysis and physical attributes	
	Wood	F-TM-13 using compound microscopy, staining and physical attributes	
END			

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