


# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p><b>1639</b> Accredited to <b>ISO/IEC 17025:2017</b></p>	<h3>Tayside Scientific Services</h3> <p><b>Issue No: 064 Issue date: 28 February 2025</b></p>	
	<p><b>James Lindsay Place</b> <b>Dundee Technopole</b> <b>Dundee</b> <b>DD1 5JJ</b></p>	<p><b>Contact: Mr M Kierszten</b> <b>Tel: +44 (0)1382 307170</b> <b>Fax: +44 (0)1382 202085</b> <b>E-Mail: michael.kierszten@dundeecity.gov.uk</b> <b>Website: www.dundeecity.gov.uk</b></p>
<p><b>Testing performed at the above address only</b></p>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ANIMAL FEEDINGSTUFFS	<p><u>Chemical Tests</u></p> <p>* Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625</p> <p>*Compositional Analysis, Additives, colourings, preservatives and related contaminants</p> <p>*Determination of Elements</p> <p>*Foreign Body identification</p> <p>*Compositional Analysis, Additives, colourings, preservatives and related contaminants</p>	<p>Documented In-House Methods identified by method number GAx based on SI 1999, No 1663 'The Feedingstuffs (Sampling and Analysis) Regulations</p> <p>Development and modification of methods for analysis using Flexible Scope Procedure PFG 1 (HPLC, GC, GC-MS and UV spectroscopy)</p> <p>Development and modification of methods for analysis using Flexible Scope Procedure PFG 2 (AAS and ICP-OES)</p> <p>Development and modification of methods for analysis using Flexible Scope Procedure PFG 3 (Light Microscopy)</p> <p>Development and modification of methods for analysis using Flexible Scope Procedure PFG 4 (Gravimetric, titrimetric and other classical wet chemistry techniques)</p>



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ANIMAL FEEDINGSTUFFS (cont'd)	<p><u>Chemical Tests</u> (cont'd)</p> <p>*Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625</p> <p>*Aflatoxin B1, B2, G1, G2 and Ochratoxin A</p> <p>*Deoxynivalenol</p> <p>*Zearalenone</p> <p>*Ash</p> <p>*Crude Fibre</p> <p>*Moisture</p> <p>*Oil (total)</p> <p>*Nitrogen and Protein (by calculation)</p> <p>*Nitrogen and Protein (by calculation)</p> <p>*Vitamins A and E</p> <p>*Cobalt</p> <p>*Copper</p> <p>*Iron</p> <p>*Manganese</p> <p>*Zinc</p> <p>*Cadmium</p> <p>*Lead</p> <p>*Arsenic</p> <p>*Selenium</p>	<p>Documented In-House Method identified by method number</p> <p>PF099 by HPLC fluorescence with Kobra Cell</p> <p>PF091 by immunoaffinity column separation and HPLC</p> <p>PF088 by immunoaffinity column separation and HPLC</p> <p>GA008 based on EC152/2009</p> <p>GA010 based on EC152/2009</p> <p>GA002 by oven drying based on EC152/2009</p> <p>GA004 based on EC152/2009</p> <p>PF082 using the Dumas Combustion method</p> <p>PF016 using Kjeldahl based on BS ISO 937:2023</p> <p>PF061 using High Performance Liquid Chromatography</p> <p>GA013 using Flame Atomic Absorption Spectrometry</p> <p>GA012 using Flame Atomic Absorption Spectroscopy</p> <p>GA014 using Hydride Generation Atomic Absorption Spectrometry</p>



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FOODS	<u>Chemical Tests</u> (cont'd)	Methods documented in 'Analytical Methods Manual for VEMS' Association of Public Analysts and identified by method number or Documented In-House Methods identified by method number PFx
Bakery wares e.g. bread, toasted bread, crisp bread and biscuits, potato products e.g. potato chips and crisps	*Acrylamide	PF105 by GC-MS
DAIRY PRODUCTS	*Fat	PF092 by alkaline hydrolysis (Rose Gottlieb method)
Cream	*Acidity (titratable)	F/0251 by titration
	*Fat	F/0216 by Gerber technique
Milk, Liquid	*Acidity (titratable)	VEMS F/0131
	*Antibiotics	PF070 using Delvo kit
	*Fat	F/0008 using Gerber technique
	*Freezing Point	PF008 using Thermistor Cryoscope
	*Total solids	PF057 using Gravimetry
FAT	*Butyric acid	F/0289 by gas chromatography
FATS and OILS	*Peroxide value	F/0009 by titration
	*Fatty acid profile	PF 051 GC/FID (analysis of fatty acids converted to fatty acid methyl esters )
	*Free fatty acids	F/0010 by titration
FISH - FRESH and FROZEN, FISH PRODUCTS and PROCESSED FISH	*Ash	PF012 by muffle furnace



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FOODS (cont'd)	<u>Chemical Tests</u> (cont'd)	Methods documented in 'Analytical Methods Manual for VEMS' Association of Public Analysts and identified by method number or Documented In-House Methods identified by method number PFx
FISH - FRESH and FROZEN, FISH PRODUCTS and PROCESSED FISH	*Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625  *Fat *Moisture  *Histamine	PF002 by oven drying and Soxhlet Extraction  PF117 by HPLC based on ISO 19343:2017
BREAD	*Propionic Acid	PF049 by Gas Chromatography (GC)
HONEY	*Hydroxymethyl furfural  *Identification of Pollen Grains  *Moisture	PF046 by HPLC  PF045 by light microscopy  F/0265 by refractometry
SPIRITS	*Apparent and Actual Alcohol  *Congeners	1) PF021 by Pycnometry and Obscuration (Reference Method) 2) PF019 by density meter and Obscuration (Primary Method)  F/0161 by Gas Chromatography
MEAT - FRESH and FROZEN MEAT PRODUCTS and PROCESSED MEAT	*Ash  *Fat and Moisture  *Nitrogen and crude protein (by calculation)  *Nitrogen and protein (by calculation)	PF012 by muffle furnace  PF002 by oven drying and Soxhlet extraction  PF082 by Dumas  PF016 using Kjeldahl based in BS ISO 937:2023
FLESH FOODS and MEAT PRODUCTS	*Total volatile nitrogen	F/0157 by Distillation followed by titration



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FOODS (cont'd)	<u>Chemical Tests</u> (cont'd)  *Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625	Methods documented in 'Analytical Methods Manual for VEMS' Association of Public Analysts and identified by method number or Documented In-House Methods identified by method number PFx
MEAT and MEAT PRODUCTS	*Hydroxyproline	PF011 based on BS 4401:Part 11:1995
FAH AND FISH PRODUCTS	*Calculation of apparent fish content	PF017 by calculation
SOFT DRINKS	*Acesulfame K Aspartame Benzoic acid Caffeine Saccharin Sorbic acid	PF023 by HPLC
SOYA SAUCE	*3-monochloropropane-1,2-diol	PF100 by gas Chromatography with Mass Spectroscopic detection (GC/MS) based on BS EN 14573:2004
FOODS, General	*Compositional Analysis, Additives, colourings, preservatives and related contaminants  *Determination of Elements  *Foreign Body identification  *Compositional Analysis, Additives, colourings, preservatives and related contaminants	Development and modification of methods for analysis using Flexible Scope Procedure PFG 1 (HPLC, GC, GC-MS and UV spectroscopy)  Development and modification of methods for analysis using Flexible Scope Procedure PFG 2 (AAS and ICP-OES)  Development and modification of methods for analysis using Flexible Scope Procedure PFG 3 (Light Microscopy)  Development and modification of methods for analysis using Flexible Scope Procedure PFG 4 (Gravimetric, titrimetric and other classical wet chemistry techniques)



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FOODS, General (cont'd)	<p><u>Chemical Tests</u> (cont'd)</p> <p>*Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625</p> <p>*Ash <span style="margin-left: 100px;">]</span></p> <p>*Moisture</p> <p>*Arsenic, Total and inorganic</p> <p>*Calcium</p> <p>*Chloride, *Salt as Sodium Chloride (calculation), *Salt in Aqueous Phase (Calculation)</p> <p>*Dietary Fibre</p> <p>*Ethanol</p> <p>*Fat (total)</p> <p>*Aflatoxin B1, B2, G1, G2 and Ochratoxin A</p> <p>*Deoxynivalenol</p>	<p>Methods documented in 'Analytical Methods Manual for VEMS' Association of Public Analysts and identified by method number or Documented In-House Methods identified by method number PFx</p> <p>PF012 by gravimetry</p> <p>PF107 by Hydride Generation Atomic Absorption</p> <p>VEMS F/0183</p> <p>PF078 using Ion Chromatography</p> <p>PF027 by enzymatic digestion and gravimetry</p> <p>PF058 by GC-FID</p> <p>PF005 by acid digestion/extraction</p> <p>PF099 by HPLC fluorescence with Kobra Cell</p> <p>PF091 by by immunoaffinity column separation and HPLC</p>
FOODS, Water soluble (soft drinks, sugar confectionery)	<p>*Synthetic Food Colour (Water soluble):</p> <p>Allura Red (E129)</p> <p>Amaranth (E123)</p> <p>Brilliant Blue (BFCF)</p> <p>Carmoisine (E122)</p> <p>Green S</p> <p>Patent Blue (E131)</p> <p>Ponceau 4R (E124)</p> <p>Quinoline Yellow FCF (E104)</p> <p>Red 2G (E128)</p> <p>Sunset yellow ( E110)</p> <p>Tartrazine (E102)</p>	<p>PF087 by HPLC-DAD</p>



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FOODS, General (cont'd)	<u>Chemical Tests</u> (cont'd)	Methods documented in 'Analytical Methods Manual for VEMS' Association of Public Analysts and identified by method number or Documented In-House Methods identified by method number PFx
FOODS, General	*Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625	
	*Zearalenone	PF088 by immunoaffinity column separation and HPLC
	*Allergens, Contaminants and Protein Species	PF069 - Flexible Scope method for performance verification and use of commercial ELISA test kits
	*Gluten	PF116 – by ELISA using the R-Biopharm RIDASCREEN R7001 and R7002 test kits
	*Nitrate and Nitrite	PF033 by HPLC
	*Nitrogen and Protein (by calculation)	PF082 using the Dumas Combustion method
	*Nitrogen and Protein	PF016 using Kjeldahl based on BS ISO 937:2023
	*pH	PF065 based on VEMS F0282
	*Sodium	PF052 by Flame Emission Spectrophotometry
	*Soluble Solids in food	PF 079 using refractometry
	*Sorbic acid	PF050 by HPLC
	*Sugars: (Total and Fructose, Galactose, Glucose, Lactose, Maltose, Sucrose)	PF022 by HPLC with Refractive Index detection
	*Sulphur Dioxide	PF060 using Gravimetric weighing
	*Cadmium and Lead	PF085 using ashing followed by ICP-OES
Foods - except baby foods, infant formulae and dietary foods intended for infants	*Tin	VEMS F/0134 using acid digestion followed by Flame AAS



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FOODS, General (cont'd)	<p><u>Chemical Tests</u> (cont'd)</p> <p>*Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625</p> <p>*Vitamins A and E</p> <p>*Vitamin C</p> <p>*Water activity</p> <p>*Apparent meat content</p> <p>*Energy value</p>	<p>Documented In-House Methods identified by method number PFx</p> <p>PF061 using HPLC</p> <p>PF074 using HPLC</p> <p>PF053 by hygrometer</p> <p>PF056 based on APA guidelines</p> <p>F/0381 by calculation from analytical data</p>
FOODS (as specified)  MEAT and MEAT PRODUCTS   FISH and FISH PRODUCTS  Animal Feeding Stuffs, Foods and Waters	<p><u>Molecular Tests</u></p> <p>*Species identification (qualitative) beef pork lamb horse chicken turkey</p> <p>*Species identification (qualitative)</p> <p>*Detection and/or determination of DNA sequences for speciation, genetically modified organisms (GMO's), allergens and microorganisms</p>	<p>PF098 using RT-PCR</p> <p>PF094 using PCR-RFLP and Agilent 2100 Bioanalyser</p> <p>Development and modification of methods for analysis using Flexible Scope Procedure PFG5 (PCR, qPCR, PCR-RFLP)</p>
DIFFUSION TUBE SAMPLERS	<p><u>Chemical Tests</u></p> <p>Nitrogen dioxide</p>	<p>Documented In-House Methods</p> <p>PE002 by spectrophotometry</p>





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FOODS, General	<p><u>Microbiological Tests</u></p> <p>*Indicates analysis performed under Food Standards Scotland designation as Official Laboratory in accordance with retained Regulation (EU) 2017/625</p> <p>Detection:</p> <p>*<i>Campylobacter</i> spp</p> <p>*<i>Escherichia coli</i> O157</p> <p>*<i>Listeria monocytogenes</i></p> <p>*<i>Salmonella</i> species</p> <p>*Shiga Toxin-Producing <i>Escherichia coli</i> (Presumptive)</p> <p>Enumeration:</p> <p>*<i>Listeria monocytogenes</i> and other <i>Listeria</i> spp</p> <p>*Yeasts and Moulds</p>	<p>Documented In-House Methods identified by method number PMFx based on/incorporating published procedures referenced by BS EN ISO Methods</p> <p>PMF025 based on ISO 10272-1:2017 + AMD 1:2023</p> <p>PMF014 based on BS EN ISO 16654:2001 + A2:2023</p> <p>PMF024 based on BS EN ISO 11290-1:2017</p> <p>PMF009 based on BS EN ISO 6579-1:2017 AMD 1 :2020</p> <p>PMF029 based on CEN ISO/TS 13136:2012 by Multiplex Real-Time PCR using Life Technologies extraction and PCR test kit and Agilent MX3005 analyser</p> <p>PMF021 based on BS EN ISO 11290-2:2017</p> <p>PMF027 based on ISO 21527Parts 1 &amp; 2: 2008</p>
Ready-to-eat prepared foods	<p>*Aerobic Colony Count at 30°C</p> <p>*<i>Bacillus cereus</i></p> <p>*<i>Clostridium perfringens</i></p>	<p>PMF015 using Plate count agar at 30°C for 48 hours using spiral plating technique</p> <p>PMF011 based on BS EN ISO 7932:2004 AMD 1:2020</p> <p>PMF008 based on BS EN ISO 15213-2:2023</p>





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WATERS (regulatory testing)	Analysis for the purpose of enforcement of: - Water Supply (Water Quality) (Scotland) Regulations 2014 - The Private Water Supplies (Scotland) Regulations 2017	Methodology meeting the requirements of The Drinking Water Testing Specification
Private water supplies Drinking waters	<u>Microbiological Tests</u>  Enumeration:  Total coliforms and <i>Escherichia coli</i>	PMW008 based on the Microbiology of Drinking Water (2016):Part 4D using the colilert system
	Enterococci	PMW009 based on the Microbiology of Drinking Water 2012:Part 5B using EnterolertTM
	Sporulated sulphite-reducing Clostridia and <i>Clostridium perfringens</i>	PMW007 based on The Microbiology of Drinking Water Part-6 2021 using membrane filtration
	Total Colony Count at 22 °C and 37 °C	PMW003 based on the Microbiology of Drinking Water (2020):Part 7A using YEA pour plate
Raw, drinking and recreational waters	Coliforms and <i>Escherichia coli</i>	PMW008 based on the Microbiology of Drinking Water (2016): Part 4D using the colilert system
	Total Colony Count at 22° and 37°C	PMW003 based on Microbiology of Drinking Waters (2020), Part 7A using YEA pour plate
Raw, drinking and recreational waters	Enterococci	PMW009 based on MDW 2012 Part 5B using Enterolert
Swimming pool, Spa pool, Drinking water supplies, Drinking water, (excluding Natural Mineral and Bottled Waters)	<i>Pseudomonas aeruginosa</i>	PMW010 MPN using Pseudalert at 38°C based on MDW 2015 Part 8 Method C



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WATERS (non regulatory testing) (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented in house methods based on the Microbiology of Drinking Waters
	Detection of:	
	<i>Campylobacter</i> spp	PMF025 based in ISO 10272-1:2017 + AMD 1:2023
	<i>Legionella</i> spp	PMW002 based on ISO 11731:2017 Matrix A & B. Procedure 8, 9, 10
	<u>Molecular Tests</u>	Documented In-House Methods identified by method number PMWx, based on International Standards
Drinking Recreational (man made)	Detection and Quantification of DNA from <i>Legionella pneumophila</i>	PMW011 based on ISO/TS 12869:2019 by Real-Time PCR using filtration, Aquadien DNA Extraction Kit, Bio-Rad iQ Check Test Kit and Agilent MX3005 analyser
Drinking	Detection of:	
	Shiga Toxin-Producing <i>Escherichia coli</i> (Presumptive)	PMF029 based on CEN ISO/TS 13136:2012 by Multiplex Real-Time PCR using Life Technologies extraction and PCR test kit and Agilent MX3005 analyser
END		