


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>1763</p> <p>Accredited to ISO/IEC 17025:2017</p>	<p>Precision Analysis (North West) Ltd</p> <p>Issue No: 057 Issue date: 12 February 2025</p>	
	<p>Unit 3A Olympic Way Sefton Business Park Aintree Merseyside L30 1RD</p>	<p>Contact: Rob Fox Tel: +44 (0)151 525 3334 Fax: +44 (0)151 525 2223 E-Mail: rob.fox@tentamus.com</p>
<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 - General unless otherwise specified	<u>Chemical Tests</u>	Documented In-house Methods:	
	Ash	C/03 based on AOAC, 15th Edition	
	Carbohydrate, Total and Available by difference	C/22 by calculation	
	Chloride and Salt by calculation based on chloride value	C/15 Mohr's method	
	Energy Value by Calculation	C/14 based on EC 1169-2011	
	Fat, total	C/11 (Werner Schmidt) based on BS 4401:Part 4:1970 (Method B)	
	Fatty acid composition -Saturates -Monounsaturates -Polyunsaturates -Trans fatty acids	C/21 using Gas Chromatography	
	Dietary Fibre	C/18 AOAC 985.29 method	
	Meat and Meat products	Meat content, apparent	C/13 by Stubbs and Moore calculation
	Moisture		C/01 based on AOAC, 15th Edition
Nitrogen and Crude Protein		C/04 by Kjeldahl based on BS 4401:Part 2:1980	
pH		C/08 using pH meter	
Total Sugars –(calculated from fructose, glucose, sucrose, maltose, lactose)		C/20 using HPLC	



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ENVIRONMENTAL SAMPLES Swabs	<u>Microbiological Tests</u> Detection: <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed <i>Salmonella</i> spp, confirmed <i>Vibrio</i> spp, confirmed	Documented In-house methods: A2/36 using SOLUS ELISA (24 hour secondary enrichment.) Confirmation using Biomerieux API Listeria kit A2/35 using Solus ELISA, Confirmation using API 20E A2/32 based on BS EN ISO 21872-1:2017+A1:2023 with confirmation by API 20E
FOOD and FOOD PRODUCTS - General unless otherwise specified	Detection: <i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed <i>Salmonella</i> spp, confirmed	A2/36 using SOLUS ELISA (24 hour secondary enrichment) Confirmation using Biomerieux API Listeria kit A2/35 using Solus ELISA, Confirmation using API 20E
Herbs and spices, cocoa powder and sauces	<i>Escherichia coli</i> β-Glucuronidase Positive	A2/34 based on ISO 16649-3:2015
Dairy Powders	Enterobacteriaceae, Confirmed	A2/38 Based on BS EN ISO 21528-1:2017
Dairy Powders	Coagulase Positive Staphylococci (including <i>Staphylococcus aureus</i>)	A2/39 Based on BS EN ISO 6888-3:2003 with confirmation using Oxoid Staphytest plus Latex kit or Pro-Lab Diagnostics Staph Latex kit
Seafood	<i>Vibrio</i> spp, confirmed	A2/32 based on BS EN ISO 21872-1:2017+A1:2023 with confirmation by API 20E



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FOOD and FOOD PRODUCTS - General unless otherwise specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-house Methods
	Enumeration:	
	<i>Bacillus cereus</i> , presumptive	A2/01 based on BS EN 7932:2004+A1:2020
	Coliforms, presumptive	A2/06 based on BS ISO 4832:2006
	<i>Clostridium perfringens</i> , confirmed	A2/04 based on BS EN ISO 15213-2:2023 with in-house confirmation using API rapid ID 32 A
	Enterobacteriaceae, presumptive	A2/21 based on BS EN ISO 21528-2:2017
	Enterococci (faecal streptococci)	A2/08 based on BS 4285-3.11 :1985
	<i>Escherichia coli</i> β-Glucuronidase Positive	A2/05 based on BS ISO 16649-2:2001
	<i>Listeria</i> spp, including <i>Listeria monocytogenes</i> , confirmed	A2/33 based on BS EN ISO 11290-2:2017 Confirmation using Biomerieux API Listeria kit
	Coagulase positive Staphylococci, confirmed	A2/07 based on BS EN ISO 6888-1:2021 Confirmation using Oxoid Staphylect plus kit or Pro-Lab Diagnostics Staph Latex kit
Total aerobic colony count at 30 °C	A2/15 based on BS EN ISO 4833-1:2013/Amd 1:2022	
Yeasts	A2/13 using DRBCA	
Moulds	A2/13 using DRBCA	



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<p>WATERS</p> <p>Drinking, Process including cooling, Surface, Pool and Spa</p>	<p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p>Coliforms, presumptive and confirmed</p> <p><i>Escherichia coli</i>, presumptive and confirmed</p> <p>Total aerobic colony count at 22 °C and at 37 °C</p> <p><i>Legionella</i> spp, Including identification of <i>Legionella pneumophila</i> serogroups 1, 2-14 and <i>Legionella</i> species</p>	<p>Documented In-house Methods</p> <p>A3/01 based on Microbiology of Drinking Water 2016 part 4A</p> <p>A3/01 based on Microbiology of Drinking Water 2016 part 4A</p> <p>A3/06 based on Microbiology of Drinking Water 2020 part 7</p> <p>A3/05 based on BS 6068-4.12:1998 (withdrawn) confirmation using Oxoid Legionella latex kit</p>
<p>Drinking, Pool and Spa</p>	<p>Enumeration:</p> <p><i>Pseudomonas aeruginosa</i></p> <p><i>Pseudomonas</i> species, presumptive</p>	<p>A3/08 based on Microbiology of Drinking Water 2015 part 8</p> <p>A3/08 Documented In-House method using membrane filtration and CFC agar at 25 °C</p>
<p>Endoscope Washer-Disinfector Rinse Waters</p>	<p>Total Aerobic Colony Count</p>	<p>A3-14 using membrane filtration on TSA with incubation at 30 °C for 5 days based on HTM 01-06 Part E 2016</p>

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