Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

2299

Accredited to ISO/IEC 17025:2017

Nestle UK Ltd

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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
FOOD, FOOD PRODUCTS and PET FOOD	<u>Chemical and Physical Tests</u>	Documented In-House Methods:
	Ash	LM 005 (LI-00.565). Using a Carbolite ashing furnace or using a conventional muffle furnace
	Fat	1) LM 009 (LI-00.520), Alakali Mojonnier method 2) LM 107 by acid hydrolysis, using a Gerhardt Hydrotherm HT6 hydrolysis unit
	Moisture (and total solids)	LM 143 by oven drying
	Sugars (glucose, lactose, sucrose, maltose, galactose and fructose)	LM 167 (LI-00.593), by HPAEC with pulsed amperometric detection.
	Nitrogen/Protein	1) LM 170 (LI-00.557 by Dumas method 2) LM 024 (LI-00.556) by Kjeldahl
	pH	LM 026 based on AOAC method 981.12
FOOD, and FOOD PRODUCTS (excluding coffee products)	Total Carbohydrate including fibre Total Carbohydrate excluding fibre Energy Kcal Energy KJoules	ANALSOP045 by calculation
Coffee Products	Available Carbohydrate	ANALSOP045 by calculation

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS	Chemical and Physical Tests (cont'd)	Documented In-House Methods:
	Fatty acid methyl ester (FAME) composition: Saturates Monounsaturates Polyunsaturates Trans fatty acids Total fatty acids Indiviudal fatty acid components (see table 1)	LM 031 (LI-00.511) by capillary GC
	Fatty acid methyl ester (FAME) composition: Saturates Monounsaturates Polyunsaturates Trans fatty acids Total fatty acids Indiviudal fatty acid components (see table 1)	LM168 (LI-00.513) Direct Determination of Fatty Acid Methyl Ester Composition (FAMEs) by Capillary Gas Chromatography
Food and Food Products excluding those which contain Fructans	Dietary fibre (total, Insoluble and Soluble)	LM172 (AOAC-991.43) by modified AOAC991.43 using Ankom analyser
Food and Food Products containing Fructans	Dietary fibre (total)	LM173 (AOAC-991.43) by modified AOAC991.43 using Ankom analyser
FOOD, FOOD PRODUCTS and PETFOODS Including milk powders and health care products (dry and liquid)	Fructans (total)	LM 153 (LI-00.581), by HPAEC with pulsed amperometric detection based on AOAC method 997.08
FOOD and FOOD PRODUCTS Including healthcare products, cereals, milk based products, infant formula and milk powders	Fructans (total)	LM152 (AOAC 999.03 (modified)) based on AOAC 999.03 (enzyme method) using UV-Vis Spectrophotometer
Infant formula	Galacto-oligosaccharides (GOS)	LM 162 (LI-08.089), Determination of Galacto-oligosaccharides (GOS) by HPAEC-PAD in infant formula

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ENVIRONMENTAL SWABS FOOD AND FOOD PRODUCTS	<u>Microbiological Tests</u> Detection:	Documented In-House Methods:
	Coliforms (presumptive and confirmed)	OM-ISO-4831-2006 based on ISO 4831:2006
	Listeria species including *Listeria monocytogenes*	LI.00.755 using BioRad protocol incorporating selective enrichment in Half Fraser Broth at 30°C for 24 hours, and selective isolation on BioRad Rapid L.mono agar at 37°C for 24h Confirmation using ALOA agar, Catalase, Motility and Gram stain Identification of Listeria species using Gold Standards Diagnostics Listeria biochemical profile kit
	Enumeration:	
(Including sauces, herbs and spice mixes)	Aerobic mesophilic (30°C) colony count	OM-ISO-4833-1:2013 based on ISO 4833-1:2013 AMD1:2022 Colony count at 30°C by the pour plate technique
ENVIRONMENTAL SWABS FOOD AND FOOD PRODUCTS, ANIMAL FEEDS	*Bacillus cereus* (presumptive)	M008/02 using Biorad RAPID' B.cereus spread plate at 30°C for 24h
(Including sauces, herbs and spice mixes)	Enterobacteriaceae (presumptive and confirmed)	OM-ISO-21528-2:2017 based on ISO-21528-2:2017
	Coagulase positive staphylococci (including identification of *Staphylococcus aureus*)	OM-ISO 6888-1:2021 AMD1 :2023 based on BS EN ISO 6888-1:2021+A1 2023 with confirmation tests by Catalase and Rabbit Plasma Coagulase

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
ANIMAL FEEDS, including pet foods and associated raw materials	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods:
	Detection:	
	Salmonella spp	OM-ISO-6579:2017 based on BS EN ISO 6759:2017 / AMD 2:2020 in accordance with the Animal By-Products Regulations (Enforcement) (England) (Amendment) Regulations (ABPR) 2015 with specific reference to Regulation (EC) 1069/2009 and 142/2011
	Enumeration:	
	Enterobacteriaceae (presumptive and confirmed)	OM-ISO-21528-2:2017 based on ISO 21528-2:2017 in accordance with the Animal By-Products Regulations (Enforcement) (England) (Amendment) Regulations (ABPR) 2015 with specific reference to Regulation (EC) 1069/2009 and 142/2011
	Detection:	
MILK POWDER, BEVERAGE MIXES (e.g. containing coffee) ENVIRONMENTAL SWABS	Enterobacteriaceae	OM-ISO-21528-1:2017 based on ISO-21528-1:2017
	<u>Molecular Tests</u>	
FOOD AND FOOD PRODUCTS, RAW MATERIALS, PETFOOD and ENVIRONMENTAL SWABS (Including sauces, herbs and spice mixes)	*Salmonella* spp DNA	LI-00.801 by real-time PCR using the Assurance Genetic Detection System (GDS), following primary enrichment in buffered peptone water and magnetic immuno-concentration. Additional confirmation with biochemical profiling and serology if required
END		

Table 1 fatty acids by LM168 (LI-00.513) and LM031 (LI-00.511):

C4:0 Butyric Acid	C6:0 Caproic Acid	C8:0 Caprylic Acid
C10:0 Capric Acid	C12:0 Lauric Acid	C14:0 Myristic Acid
C14:1(Cis-9) Myristoleic Acid	C15:0 Pentadecanoic Acid	C15:1 N-5 Cis Pentadecenoic Acid
C16:0 Palmitic Acid	C16:1(Cis-9) Palmitoleic Acid	C17:0 Margaric Acid
C17:1 N-7 Cis Heptadecenoic Acid	C18:0 Stearic Acid	C18:1 Total Trans Fatty Acids
C18:1 N-9 Cis Oleic Acid (+N-7 Cis)	C18:2 Total Trans Fatty Acids	C18:2(All-Cis-9,12) Linoleic Acid
C18:3(All-Cis-6,9,12) Gamma-Linolenic Acid	C18:3 Total Trans Fatty Acids	C18:3(All-Cis-9,12,15) Alpha-Linolenic
C20:0 Arachidic Acid	C20:1 N-9 Cis Eicosenoic Acid	C20:2 N-6 (All-Cis-11,14) Eicosadienoic Acid
C20:3 N-3 Cis Eicosatrienoic Acid	C20:3 N-6 Cis Eicosatrienoic Acid (DHGLA)	C20:4 N-6 Cis Arachidonic Acid (ARA)
C20:5 N-3 Cis Eicosapentanoic Acid (EPA)	C22:0 Behenic Acid	C22:1(Cis-13) Erucic Acid
C22:2 (All-Cis-13,16) Docosadienoic Acid	C22:6 N-3 Cis Docosahexaenoic Acid (DHA)	C24:0 Lignoceric Acid
C24:1(Cis-15) Nervonic Acid		
END		