

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>2299</p> <p>Accredited to ISO/IEC 17025:2017</p>	<h3>Nestle UK Ltd</h3> <p>Issue No: 055 Issue date: 23 September 2024</p>	
	<p>Nestle Quality Assurance Centre York (Block 73) Haxby Road York YO31 8FY</p>	<p>Contact: Alastair Gunnee Tel: +44 (0)1904 602276 E-Mail: Alastair.Gunnee@uk.nestle.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
<p>FOOD, FOOD PRODUCTS and PET FOOD</p>	<p><u>Chemical and Physical Tests</u></p>	<p>Documented In-House Methods:</p>
	<p>Ash</p>	<p>LM 005 (LI-00.565). Using a Carbolite ashing furnace or using a conventional muffle furnace</p>
	<p>Fat</p>	<p>1) LM 009 (LI-00.520), Alkali Mojonnier method</p> <p>2) LM 107, by acid hydrolysis, using a Gerhardt Hydrotherm HT6 hydrolysis unit</p>
	<p>Moisture (and total solids)</p>	<p>LM 143 by oven drying</p>
	<p>Sugars (glucose, lactose, sucrose, maltose, galactose and fructose)</p>	<p>LM 167 (LI-00.593), by HPAEC with pulsed amperometric detection.</p>
	<p>Nitrogen/Protein</p>	<p>1) LM 170 (LI-00.557) by Dumas method .</p> <p>2) LM 024 (LI-00.556) by Kjeldahl</p>
<p>pH</p>	<p>LM 026 based on AOAC method 981.12</p>	



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FOOD and FOOD PRODUCTS	<u>Chemical and Physical Tests</u> (cont'd) Fatty acid methyl ester (FAME) composition: Saturates Monounsaturates Polyunsaturates Trans fatty acids Total fatty acids Individual fatty acid components (see table 1) Fatty acid methyl ester (FAME) composition: Saturates Monounsaturates Polyunsaturates Trans fatty acids Total fatty acids Individual fatty acid components (see table 1)	Documented In-House Methods: LM 031 (LI-00.511) by capillary GC 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) Total, Insoluble and Soluble Dietary Fibre by modified AOAC991.43 using Ankom analyser
Food and Food Products containing Fructans	Dietary Fibre (Total, Insoluble and Soluble)	LM173 (AOAC-991.43 Modified) Total, Insoluble and Soluble Dietary Fibre by modified AOAC 991.43 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



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<p>ENVIRONMENTAL SWABS FOOD AND FOOD PRODUCTS</p>	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p>Coliforms (presumptive and confirmed)</p> <p>Listeria species including <i>Listeria monocytogenes</i></p> <p>Enumeration:</p> <p>Aerobic mesophilic (30°C) colony count</p> <p><i>Bacillus cereus</i></p> <p>Enterobacteriaceae (presumptive and confirmed)</p> <p>Coagulase positive staphylococci (including identification of <i>Staphylococcus aureus</i>)</p>	<p>Documented In-House Methods:</p> <p>OM-ISO-4831-2006 based on ISO 4831:2006</p> <p>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 24 hours Confirmation using ALOA agar, Catalase, Motility and Gram stain Identification of Listeria species using Microgen Listeria biochemical profile kit</p> <p>OM-ISO-4833-1:2013 based on ISO 4833-1:2013 AMD1:2022 Colony count at 30 degrees C by the pour plate technique</p> <p>OM-ISO-7932:2004 based on ISO 7932:2004 / AMD 1:2020</p> <p>OM-ISO-21528-2:2017 based on ISO-21528-2:2017</p> <p>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</p>



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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		