


# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

 <p><b>UKAS</b> TESTING</p> <p>1724</p> <p>Accredited to ISO/IEC 17025:2017</p>	<p><b>Beechwood Laboratories Limited</b></p> <p>Issue No: 036 Issue date: 30 July 2024</p>	
	<p>120 Ballymena Road Doagh Ballyclare Co Antrim Northern Ireland BT39 0TL</p>	<p>Contact: Mr A J McMorris Tel: +44 028 9335 2691 Fax: +44 028 9335 2702 E-Mail: alan@beechwood-laboratories.com Website: www.beechwood-laboratories.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, Specifically	<u>Chemical Tests</u>	Documented In-House Methods
CURING BRINES	Nitrate Nitrite	No. CHM/7/NIT based on BS 4401:Part 7 and Part 8:1976 (1992)
MEAT and MEAT PRODUCTS	Nitrite	No. CHM/7/NOS based on BS 4401:Part 7 and Part 8:1976(1992)
MEAT and MEAT PRODUCTS, FRUIT, VEGETABLE and BEVERAGES	Sulphur Dioxide	No. CHM/7/S02 using distillation and titrimetry
MILK PRODUCTS	Fat	No. CHM/7/RGF based on BS EN ISO 1211:2010
FOODS and FOOD PRODUCTS (Unspecified)	Ash	No. CHM/7/ASH based on BS 4401-1: 1998, ISO 936: 1998
	Chloride	No. CHM/7/SLT based on BS 4401:Part 6:1996
	Dietary Fibre	No. CHM/7/FIB based on Official Methods of Analysis of AOAC International, 6 <sup>th</sup> edition
	Hydroxyproline/Collagen	No. CHM/7/HYD based on BS 4401: Part 11: 1995, ISO 3496: 1994
	Potassium Sodium/Salt	No. CHM/7/FLM using flame emission spectrometry
	Total fat	No. CHM/7/WSF based on BS EN ISO1635:2004



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FOODS and FOOD PRODUCTS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods (cont'd)
	Total Sugars	No. CHM/7/SUG based on Pearsons Composition and Analysis of Food, 9 <sup>th</sup> edition
	Moisture	No. CHM/7/M02 based on BS 4401:Part 3:1997, ISO 1442:1997
	Nitrogen Crude Protein	No. CHM/7/PRO based on BS 4401:Part 2:1980
	pH	No. CHM/7/PH based on BS 4401:Part 9:1975
	Added Water	No. CHM/7/CLC by calculation 1) based on Stubbs and Moore  2) based on Directive 2001/101/EC (FSA method)
	Carbohydrate	
	Energy Value	
Meat content		
ENVIRONMENTAL SWABS	<u>Microbiological Tests</u>	Documented In-House Methods:
	<u>Detection:</u>  <i>Listeria</i> species, confirmed	1) No. MPM/7/LIS based on BS EN ISO 11290-1:2017  2) MPM/7/LIS-O using Neogen Less Plus Broth and LCA, confirmation by, Catalase, Oxidase, Gram Stain and biochemical profiling Biomerieux API or Microgen <i>Listeria</i>



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ENVIRONMENTAL SWABS (Cont'd)	<u>Microbiological Tests (Cont'd)</u>  <u>Detection (Cont'd):</u>  <i>Salmonella</i> spp. Confirmed   <u>Enumeration:</u>  Total Colony Count at 37°C  Enterobacteriaceae, presumptive  <i>Staphylococcus aureus</i> , confirmed	Documented In-House Methods:  MPM/7/SAL-O using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Biomerieux API 20E and serological testing  No. MPM/7/AMC-G using PCA at 37°C for 24 hours  No. MPM/7/ENT based on BS EN ISO 21528-2:2017  No. MPM/7/SAU based on BS EN ISO 6888-1:2021/Amd 1:2023
FOODS and FOOD PRODUCTS	<u>Microbiological Tests</u>  <u>Detection:</u>  <i>Clostridium perfringens</i> , confirmed   <i>Listeria</i> spp, confirmed	Documented In-House Methods  No. MPM/7/CPE by enrichment using Cooked Meat Media and plating onto TSC. Confirmation using motility, nitrate reduction and lactose-gelatin tests  1) No. MPM/7/LIS based on BS EN ISO 11290-1:2017  2) MPM/7/LIS-O using Neogen Less Plus Broth and LCA, confirmation by, Catalase, Oxidase, Gram Stain and biochemical profiling Biomerieux API or Microgen Listeria



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FOODS and FOOD PRODUCTS (Cont'd)	<u>Microbiological Tests</u> (cont'd) <u>Detection</u> (Cont'd): <i>Salmonella</i> , confirmed	Documented In-House Methods (cont'd)  1) No. MPM/7/SAL based on BS EN ISO 6579-1:2017 + A1:2020  2) MPM/7/SAL-O using Neogen BPW HQ + OBOP-S supplement and CASE selective media, confirmation by Biomerieux API 20E and serological testing
FOODS and FOOD PRODUCTS ANIMAL FEEDSTUFFS (inc petfoods)		
Carcases and meat	<i>Escherichia coli</i> O157, presumptive  <u>Enumeration</u> :	MPM/7/REV, using the REVEAL test kit
FOODS and FOOD PRODUCTS	Aerobic mesophilic count  <i>Bacillus cereus</i> , presumptive  <i>Clostridium perfringens</i> , confirmed  Coliforms (presumptive)  Enterobacteriaceae, presumptive	1) No. MPM/7/AMC-A, using Total Count Agar (TCA), 22°C for 72 hours 2) No. MPM/7/AMC-B, using TCA, 30°C for 48 hours 3) No. MPM/7/AMC-C, using PCA, 22°C for 72 hours 4) No. MPM/7/AMC-D based on BS EN ISO 4833-1: 2013+A1 2022  No. MPM/7/BCS based on BS EN ISO 7932:2004 +A1:2020  No. MPM/7/CPR based on BS EN ISO 15213-2:2023 with in-house confirmation employing Lactose Gelatin Medium and Motility Nitrate Medium  No. MPM/7/CLP based on BS ISO 4832: 2006 by pour plate  No. MPM/7/ENT based on BS EN ISO 21528-2:2017



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FOODS and FOOD PRODUCTS (cont'd)	<u>Microbiological Tests</u> (cont'd)  <u>Enumeration</u> (Cont'd)  <i>Escherichia coli</i> , confirmed  <i>Listeria</i> spp, confirmed  <i>Staphylococcus aureus</i> , confirmed  Yeasts and moulds  <i>Pseudomonas</i> spp., presumptive  Lactic Acid Bacteria	Documented In-House Methods (cont'd)  1) No. MPM/7/ECP based on BS EN ISO 16649-2: 2001  2) No. MPM/7/ECM based on ISO 7251:2005+A1:2023 by MPN  No. MPM/7/LIE-C based on BS EN ISO 11290-2 2017  No. MPM/7/SAU based on BS EN ISO 6888-1:2021/Amd 1:2023  In-House Method No. MPM/7/YM using OGYE, at 25°C for 5 days  No. MPM-7-PSD based on BS EN ISO 13720:2010  No. MPM-7-LAB based on BS EN ISO 15214:1998
PRIMARY PRODUCTION SAMPLES Boot swabs, dust, faeces	<u>Detection:</u>  <i>Salmonella</i> spp (motile)	No. MPM/7/SAL-A in accordance with the Control of Salmonella in Poultry Order (CSPO) Northern Ireland, 2008 and the Control of Salmonella in Turkey Order (CSTO) Northern Ireland, 2010 using method based on BS EN ISO 6579-1:2017 + A1: 2020 using MSRV



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<p>WATERS Drinking water (non-regulatory) including bottled water (flavoured and sparkling), Recreational, Surface and Ground water</p>	<p><u>Microbiological Tests</u></p> <p><u>Detection:</u></p> <p><i>Salmonella</i> spp</p> <p><u>Enumeration:</u></p> <p>Sulphite Reducing Clostridia</p> <p><i>Clostridium perfringens</i></p> <p>Coliforms, presumptive</p> <p><i>Escherichia coli</i>, presumptive</p> <p>Faecal Streptococci (enterococci), presumptive</p> <p>Total Viable Count at 22°C &amp; 37°C</p> <p>Presumptive <i>Pseudomonas aeruginosa</i></p>	<p>Documented In-House Methods based on The Microbiology Drinking Water (MDW) as stated</p> <p>No. MPM/7/SAL, based on MDW Part 9, (2006)</p> <p>MPM/7/SRC, based on MDW Part 6, (2021), by membrane filtration</p> <p>No. MPM/7/CPW based on MDW Part 6, (2021), by membrane filtration</p> <p>No. MPM/7/COW, based on MDW Part 4 (2016), by membrane filtration</p> <p>No. MPM/7/ECW, based on MDW Part 4 (2016), by membrane filtration</p> <p>No. MPM/7/FSW, based on MDW Part 5, (2012), by membrane filtration</p> <p>No. MPM/7/TCW, based on MDW Part 7, (2020) by pour plate</p> <p>MPM/7/PAW based on MDW Part 8b, (2015), by membrane Filtration</p>
END		