


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>Accredited to ISO/IEC 17025:2017</p>	Public Analyst Scientific Services Limited Issue No: 011 Issue date: 24 June 2024	
	I54 Business Park Valiant Way Wolverhampton WV9 5GB	Contact: Nigel Payne Tel: +44 (0) 7880 202916 E-Mail: nigel.payne@ftuki.eurofins.com Website: www.publicanalystservices.co.uk
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 AND FOOD PRODUCTS	<u>Chemical, Physical and Foreign Bodies</u> Examination and analysis of food samples (including for consistency with declared quality, production method and with claims and complaints)	Documented in-house methods PASS/01b/W and PASS/01c/W
FOOD AND FOOD PRODUCTS	Food composition, contaminants, taints and off-flavours Foreign body identification (including insects, animal parts, dirt/debris, plastics, fibres, glass, metal, ceramic/stone, fungi)	PASS/02/W Management of flexible scope to perform analysis by the following techniques: Ultra Violet / Visible and Fourier Transform Infra-Red Spectrophotometry Optical microscopy Volumetric, gravimetric or other classical wet chemistry analytical techniques
FOOD AND FOOD PRODUCTS	<u>Chemical Tests</u> Foreign body identification Surfactants pH (acidity and alkalinity)	PASS/09/W using FT-IR PASS/14/W by colourimetry PASS/11/W using pH meter
FOOD AND FOOD PRODUCTS	<u>Foreign Bodies</u> Saliva (presence) Phosphatase Blood residue	Documented In-house Methods PASS/16/W using Phadebas test PASS/12/W by colourimetry PASS/13/W by colourimetry



9946

Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Public Analyst Scientific Services Limited
Issue No: 011 Issue date: 24 June 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p>FOOD AND FOOD PRODUCTS (cont'd)</p> <p>Alcoholic beverages</p> <p>Prepared food / meals including raw, part cooked and cooked</p>	<p><u>Foreign Bodies</u> (cont'd)</p> <p>Determination of previously frozen meat by citrate synthase activity</p> <p>Identification of herbs, spices and other vegetable materials</p> <p>Starch types</p> <p>Food residues (including muscle fibre, collagen, lignin, starch, protein)</p> <p>Glass and ceramics</p> <p>Fungi</p> <p>Metals</p> <p>Insects (and fragments)</p> <p>Alcoholic strength</p> <p>Temperature measurement over a specified time period for the generation and verification of cooking instructions using domestic appliances: Electric conventional ovens Electric fan ovens Gas ovens Electric hobs Gas hobs Electric grills Gas grills Electric deep fat fryers Microwave ovens Air fryers</p>	<p>Documented in-house methods</p> <p>PASS/18/W by colourimetry</p> <p>PASS/07/W by optical microscopy</p> <p>PASS/08/W by optical microscopy</p> <p>PASS/06/W by optical microscopy</p> <p>PASS/05/W by specific gravity</p> <p>PASS/04/W by optical microscopy</p> <p>PASS/03/W by optical microscopy</p> <p>PASS/10/W by optical microscopy</p> <p>PASS/22/W by specific gravity</p> <p>Me02.20 cooking instruction generation and verification</p>



9946

Accredited to
ISO/IEC 17025:2017

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK

Public Analyst Scientific Services Limited

Issue No: 011 Issue date: 24 June 2024

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS	<u>Opinions and interpretations</u> Interpretation of results from accredited tests (including supplementary accredited tests) for consistency with declared quality, production method and with claims and complaints	PASS/01/W
END		