Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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



1288

Accredited to ISO/IEC 17025:2005

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Science Department Contact: Miss Sunali Purba
The Lord Rank Centre Tel: +44 (0)1494 428168
Lincoln Road Fax: +44 (0)1494 428060

High Wycombe E-Mail: sunali.purba@premierfoods.co.uk

Buckinghamshire Website: www.paslabs.co.uk
HP12 3QS

Testing performed at the above address only

DETAIL OF ACCREDITATION

		1
Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests	Documented In-House Method
BAKERY and DAIRY FOOD TYPES	Fructans	C-TM-142 using HPLC with electro- chemical detection
COFFEE and COCOA PRODUCTS	Caffeine	C-TM-068 using HPLC
FOOD CONTACT MATERIALS	1,3-dichloropropan-2-ol 2,3-dichloropropan-1-ol 2- and 3-chloro-propane 1,2-diol	C-TM-069 using GC-MS
MEAT PRODUCTS	Estimation of Meat Content	C-TM-211 By calculation based on Stubbs & Moore using accredited values for protein, fat, moisture and ash
CEREALS AND CEREAL PRODUCTS	Free Amino acids: - Asparagine - Alanine - Aspartic acid - Glutamic acid - Glycine - Isoleucine - Leucine - Phenylalanine - Serine - Threonine - Tyrosine - Valine	C-TM-227 using HPLC
	Ethyl Carbamate	C-TM-226 using GC-MS

Assessment Manager: ED Page 1 of 12



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Method
FOOD and FOOD PRODUCTS	Acrylamide	C-TM-207 using selective bromination and GC-MS/MS
	Ash	C-TM-002
	2- and 3-chloro-1,2-propanediol (2 - MCPD & 3 - MCPD) 1,3 -dichloropropan-2-ol (1,3-DCP) 2,3 - dichloropropan-1-ol (2,3-DCP)	C-TM-069 using GC-MS
	Fatty Acid Esters of 3-MCPD	C-TM-258 using GC-MS
	Chloride - water soluble	C-TM-019 using Electrometric titration on aqueous extract
	Cholesterol	C-TM-230 using GC-MS
	Dietary Fibre	C-TM-129 (AOAC)
	Ethanol	C-TM-105 using GC with aqueous extraction
	Energy	C-SM-015 by calculation
	Fat - total	C-TM-007 using acid hydrolysis and liquid-liquid extraction
	Fat - total	C-TM-267 using NMR
	Fatty Acid Composition	C-TM-009 using GC
	Furan	C-TM-225 using GC-MS
	Free Fatty Acids and Peroxide Value	C-TM-028 using titration
DRY SPICES, FATS, OIL-BASED SPICE PASTE and WATER-BASED SPICED SAUCES	Illegal Dyes: Sudan I, Rhodamine B, Sudan II, Para Red, Sudan III, Sudan red G, Sudan IV, Fast Garnet, Sudan Red 7B, Nitroaniline, Butter Yellow, Toluidine Red, Sudan Orange G, Sudan Black, Auramine-O, Orange II, Metanil yellow, Sudan Red B	C-TM-224 using LC-MS/MS

Page 2 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Method
FOOD and FOOD PRODUCTS excluding meat	Melamine	C-TM-263 using LC-MS/MS
FOOD and FOOD PRODUCTS	Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc	C-TM-206 by ICP-OES - Extraction procedure C-TM 205
	Phosphorus	C-TM-214 by ICP-OES - Extraction procedure C-TM 213
	Arsenic Cadmium Lead Mercury	C-TM-219 by ICP-OES – Extraction procedure C-TM 218
FRUITS AND VEGETABLES	Tin	C-TM-102 by ICP-OES
FOOD and FOOD PRODUCTS	Moisture content	1) C-TM-001 using oven drying at 102 °C
		2) C-TM-037 using oven drying following air/freeze drying
SUGAR SYRUPS and HIGH WATER CONTENT PRODUCTS	Moisture	C-TM-035 using Vacuum oven drying
DRY SUGAR BASED PRODUCTS, SUGAR SYRUPS, SOFT DRINKS and BAKERY MIXES	Sweeteners: Saccharin Acesulfame-K Aspartame	C-TM-139 by HPLC
FOOD and FOOD PRODUCTS	Mono and Disaccharides Nitrogen/crude protein	C-TM-004 using HPLC C-TM-189 using DUMAS Combustion

Page 3 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Method
FOOD and FOOD PRODUCTS INCLUDING SAUCES AND PRESERVES	Titratable acidity	C-TM-115 using titration
	Organic Acids (Citric, Malic, Tartaric, Isocitric)	C-TM-220 by IC/HPLC with detection by conductivity
	Preservative acids (Acetic and Propionic)	C-TM-266 by ion chromatography
	Protein - crude	C-TM-003 using automated Kjeldahl
	рH	C-TM-100 using pH meter and reference to manufacturers' instructions
	Sodium	C-TM-260 by atomic absorption
	Sorbic and Benzoic Acids	C-TM-043 using GC
	Sulphur dioxide	C-TM-240 by distillation and ion chromatography
	<u>Vitamins</u>	
	Vitamin B ₆	C-TM-215 by HPLC with detection by fluorescence
	Vitamin C	C-TM-023 by HPLC with detection by fluorescence
	Vitamin A	C-TM-021 by HPLC
	Vitamin D	C-TM-273 by HPLC
	Vitamin E	C-TM-056 by HPLC with detection by fluorescence
	Niacin Nicotinamide Nicotinic acid	C-TM-265 by LC-MS-MS
	Riboflavin	C-TM-055 by HPLC with detection by fluorescence

Page 4 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Method
FOOD and FOOD PRODUCTS INCLUDING SAUCES AND	Vitamins (cont'd)	
PRESERVES (cont'd)	Thiamin	C-TM-054 by HPLC with detection by fluorescence
	Folic Acid	C-TM-158 by HPLC
FOOD and FOOD PRODUCTS Vitamin Fortified Foods: including cereal based foods, Milk Powders, Bread Products, Yeast Extract, Juices and Fruit Drinks	Folic Acid	C-TM-287 by LC-MS/MS
(excluding Meat, Liver and Cheese)	Vitamin B ₁₂	C-TM-285 by LC-MS/MS
FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	Allergens:	Documented In-House Method
	Almonds	C-TM-234 using Ridascreen FAST Almond ELISA kit
	Egg White Protein	C-TM-246 using Biokits Egg Assay ELISA kit
	Gluten	C-TM-210 using Ridascreen Gliadin ELISA kit
	Peanut	C-TM-184 using Biokits Peanut Assay ELISA kit
	Soya Protein	C-TM-154 using ELISA Systems Soya Protein ELISA kit
	Mycotoxins:	Documented In-House Method
COFFEE and COCOA PRODUCTS	Ochratoxin A	BA-TM-24 using HPLC with detection by fluorescence
MILK and MILK PRODUCTS	Aflatoxin M₁	BA-TM-25 using HPLC with detection by fluorescence
FUNGAL BIOMASS PRODUCTION	Fusarins	BA-TM-28 using HPLC-MS

Page 5 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd) Mycotoxins (cont'd):	Documented In-House Method
FUNGAL BIOMASS PRODUCTION (cont'd)	Trichothecenes in Fungal Biomass: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-01 using GC/MS
OILS and FATS	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-14 using HPLC with detection by fluorescence
	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-06 using GC-MS
FRUIT JUICE AND FRUIT PRODUCTS	Alternaria toxins	BA-TM-30 using HPLC-UV
POTATO PRODUCTS	Glycoalkaloids	BA-TM-20 using HPLC
SUGAR SYRUPS	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-05 using GC-MS

Page 6 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Method
	Mycotoxins (cont'd):	
SUGAR SYRUPS (cont'd)	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
FOOD and FOOD PRODUCTS	Aflatoxin B ₁ B ₂ G ₁ G ₂ - general	BA-TM-10 using HPLC with detection by fluorescence
	Citrinin	BA-TM-19 using HPLC with detection by fluorescence
	Cyclopiazonic acid	BA-TM-29 using HPLC-UV
	Deoxynivalenol	BA-TM-22 using HPLC- UV
	Ergot akaloids - Ergometrine (ergonovine), ergocryptine, ergotamine, ergosine, ergocristine, ergocornine, ergometrinine, ergocryptinine, ergotaminine, ergosinine, ergocristinine, and ergocorninine	BA-TM-33 using LC-MS/MS
	Fumonisins B ₁ B ₂ B ₃	BA-TM-17 using HPLC with detection by fluorescence
	Fumonisins B ₁ B ₂ B ₃	BA-TM-31 using LC-MS/MS
	Moniliformin	BA-TM-26 using HPLC- UV
	Ochratoxin A	BA-TM-09 using HPLC with detection by fluorescence
		BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence
	Patulin	BA-TM-16 using HPLC-UV
	Sterigmatocystin	BA-TM-27 using HPLC with detection by fluorescence

Assessment Manager: ED Page 7 of 12



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd) Mycotoxins (cont'd):	Documented In-House Method
FOOD and FOOD PRODUCTS (cont'd)	Zearalenone	BA-TM-11 using HPLC with detection by fluorescence
FOODS and FOOD PRODUCTS - Low moisture samples only (Raw ingredients and finished product)	Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-03 using GC-MS
	Molecular Tests	
PASTA (DRIED)	Triticum aestivum (authenticity)	C-TM-188 using gel electrophoresis
PROCESSED MATERIALS, SPECIFICALLY, BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator Quantitative determination of Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize	C-TM-195 using real time PCR
FOOD and FOOD PRODUCTS	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator 1. Qualitative determination of: GM soya Monsanto MON 40-3-2 (Roundup ready Soya) Bayer A2704-12, Bayer A5547-127, Monsanto MON 89788, Pioneer Hi Bred DP356043-5	C-TM-195 using real time PCR

Page 8 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

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 (cont'd)	Molecular Tests (cont'd)	Documented In-House Method
	Molecular Tests (cont'd) The Cauliflower Mosaic Virus 35S promoter and the NOS terminator (cont'd) 2. Qualitative determination of: GM maize Syngenta Bt176, Monsanto MON 810 Syngenta Bt11 Monsanto MON 88017 Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred TC 1507 Pioneer-Hi bred DAS 59122 AgrEvo CBH 351 Bayer T25 Syngenta Bt10 Syngenta MIR 604 3. The quantitative detection of: GM soya Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred DP356043-5 Bayer A2704-12 Bayer A5547-127 4. The quantitative detection of: GM maize Monsanto MON 88017 Syngenta Bt176, Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred DAS 59122 Syngenta MIR 604	C-TM-195 using real time PCR (cont'd)

Page 9 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
UNPROCESSED MATERIALS	Molecular Tests (cont'd) The qualitative detection of the following GM varieties:- Potato: BASFEH92-527-1 Rice varieties: Bayer LLRice 62 and unapproved Bt63	C-TM-195 using real time PCR
FOOD and FOOD PRODUCTS (cont'd)	Analysis of Foreign Bodies Including analysis and identification (as relevant and appropriate to material submitted) of:	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Active Alkaline Phosphatase Enzyme	F-TM-24 using nitrophenol phosphate with visual determination of colour change
	α-Amylase	F-TM-32 using visual determination of colour change
	Bone	F-TM-05 using X-ray analysis, compound microscopy and staining
	Blood	F-TM-27 visual determination of colour change using staining
	Calcium Carbonate Cellulose Cell Wall Structures	F-TM-30 using X-ray analysis and physical attributes F-TM-15 using compound microscopy and staining F-TM-28 using compound microscopy and staining
	Ceramics	F-TM-25 using X-ray analysis and physical attributes
	Crystalline Sugar	F-TM-20 using X-ray analysis, Fourier transform infra-red spectroscopy (FTIR), compound microscopy and physical attributes
	Dental Amalgam	F-TM-17 using X-ray analysis and physical attributes

Page 10 of 12 Assessment Manager: ED



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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

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 (cont'd)	Analysis of Foreign Bodies Including analysis and identification (as relevant and appropriate to material submitted) of: (cont'd)	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Elastomers	F-TM-21 by X-ray analysis and physical attributes
	Fats and Oils	F-TM-06 using compound microscopy and staining
	Fibres	F-TM-04 using X-ray analysis and compound microscopy
	Fungal Hyphae and Spores	F-TM-31 using compound microscopy
	Glass (incl soda-lime glass)	F-TM-03 and F-TM-03a using X-ray analysis and physical attributes
	Lignin	F-TM-07 using compound microscopy and staining
	Metals	F-TM-22 using X-ray analysis and physical attributes
	Muscle Fibres	F-TM-14 using compound microscopy and staining
	Nail Clippings	F-TM-19 using Fourier transform infra-red spectroscopy (FTIR) and physical attributes
	Plastics	F-TM-18 using Fourier transform infra-red spectroscopy (FTIR)
	Protein	F-TM-09 using compound microscopy and staining
	Rodent Droppings	F-TM-10 using compound microscopy and physical attributes
	Salt	F-TM-11 using X-ray analysis and physical attributes
	Silica and Silicate Minerals	F-TM-08 using X-ray analysis and physical attributes

Page 11 of 12 Assessment Manager: ED



Schedule of Accreditation issued by Inited Kingdom Accreditation Ser

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

Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 060 Issue date: 15 November 2016

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 (cont'd)	Analysis of Foreign Bodies Including analysis and identification (as relevant and appropriate to material submitted) of: (cont'd)	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Starch	F-TM-12 using compound microscopy and staining
	Stone Cells	F-TM-23 using compound microscopy and staining
	Struvite	F-TM-16 using X-ray analysis and physical attributes
	Tooth	F-TM-26 using X-ray analysis and physical attributes
	Wood	F-TM-13 using compound microscopy, staining and physical attributes
Bread	Excess Fat/Oil	F-TM-29 using compound microscopy and staining and Fourier transform infra-red spectroscopy (FTIR)
END		

Assessment Manager: ED Page 12 of 12