

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: 067 Issue date: 27 September 2018

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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
BAKERY and DAIRY FOOD TYPES	<u>Chemical Tests</u> Fructans	Documented In-House Method 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 - Glutamine - Glycine - Isoleucine - Leucine - Phenylalanine - Serine - Threonine - Tyrosine - Valine	C-TM-227 using HPLC
	Ethyl Carbamate	C-TM-226 using GC-MS



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FOOD and FOOD PRODUCTS - unspecified	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	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: 2-chloropropane-1,2-diol (2-MCPD-E) 3-chloropropane-1,2-diol (3-MCPD-E) Oxiran-2-ylmethanol (Gly-E)	C-TM-297 using pressurised liquid extraction and GC-MS/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 Available Carbohydrate Salt (from Sodium)	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: Total Saturates Total Mono-unsaturates Total Poly-unsaturates Omega 3 fatty acids Omega 6 fatty acids	C-TM-009 using GC



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<p>FOOD and FOOD PRODUCTS – unspecified (cont'd)</p> <p>DRY SPICES, FATS, OIL-BASED SPICE PASTE and WATER-BASED SPICED SAUCES</p>	<p><u>Chemical Tests</u> (cont'd)</p> <p>Furan 2-Methyl Furan 3-Methyl Furan 2-Ethyl Furan 2,5-Dimethyl Furan</p> <p>Free Fatty Acids and Peroxide Value</p> <p>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</p>	<p>Documented In-House Method</p> <p>C-TM-225 using headspace GC-MS</p> <p>C-TM-028 using titration</p> <p>C-TM-224 using LC-MS/MS</p>
<p>FOOD and FOOD PRODUCTS excluding meat</p>	<p>Melamine</p>	<p>C-TM-263 using LC-MS/MS</p>
<p>FOOD and FOOD PRODUCTS - unspecified</p>	<p>Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc</p> <p>Phosphorus</p> <p>Arsenic Cadmium Lead</p> <p>Mercury (Total)</p>	<p>C-TM-206 by ICP-OES - Extraction procedure C-TM 205</p> <p>C-TM-214 by ICP-OES - Extraction procedure C-TM 213</p> <p>C-TM-219 by ICP-OES – Extraction procedure C-TM 218</p> <p>C-TM-294 using direct Mercury analyser DMA-80</p>
<p>FRUITS AND VEGETABLES</p>	<p>Tin</p>	<p>C-TM-102 by ICP-OES</p>



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FOOD and FOOD PRODUCTS - unspecified	<u>Chemical Tests</u> (cont'd) Moisture content	Documented In-House Method 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 - unspecified	Mono and Disaccharides Total Sugars Glucose Fructose Lactose Sucrose Maltose	C-TM-004 using HPLC
	Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed amperometric detection
	Nitrogen/crude protein	C-TM-189 using DUMAS Combustion
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
	pH	C-TM-100 using pH meter and reference to manufacturers' instructions



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FOOD and FOOD PRODUCTS INCLUDING SAUCES AND PRESERVES (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
	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
	Thiamin	C-TM-054 by HPLC with detection by fluorescence
	Vitamin A	C-TM-021 by HPLC
	Vitamin C	C-TM-023 by HPLC with detection by fluorescence
	Vitamin D ₂ and D ₃	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
FOOD and FOOD PRODUCTS Vitamin Fortified Foods: including cereal based foods, Milk Powders, Bread Products, Yeast Extract, Juices and Fruit Drinks (excluding Meat, Liver and Cheese)	Folic Acid	C-TM-287 by LC-MS/MS
	Vitamin B ₁₂	C-TM-285 by LC-MS/MS
FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	<u>Allergens:</u>	Documented In-House Method
	Almonds	C-TM-234 using Ridascreen FAST Almond ELISA kit



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FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
	<u>Allergens:</u> (cont'd)	
	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
COFFEE and COCOA PRODUCTS	Soya Protein	C-TM-154 using ELISA Systems Soya Protein ELISA kit
	<u>Mycotoxins:</u>	Documented In-House Method
MILK and MILK PRODUCTS	Ochratoxin A	BA-TM-24 using HPLC with detection by fluorescence
FUNGAL BIOMASS PRODUCTION	Aflatoxin M ₁	BA-TM-25 using HPLC with detection by fluorescence
	Fusarins	BA-TM-28 using HPLC-MS
OILS and FATS	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
	Aflatoxin B ₁ B ₂ G ₁ G ₂	BA-TM-14 using HPLC with detection by fluorescence
	Ochratoxin A	
	Zearalenone	



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OILS and FATS	<u>Chemical Tests</u> (cont'd) <u>Mycotoxins</u> (cont'd): Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	Documented In-House Method BA-TM-06 using GC-MS
FRUIT JUICE AND FRUIT PRODUCTS	<i>Alternaria</i> 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
FOOD and FOOD PRODUCTS - unspecified	Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
	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



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FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
	<u>Mycotoxins</u> (cont'd): Ergot alkaloids - Ergometrine (ergonovine), ergocryptine, ergotamine, ergosine, ergocristine, ergocornine, ergometrinine, ergocryptinine, ergotaminine, ergosinine, ergocristinine, and ergocorninine Fumonisin B ₁ B ₂ B ₃ Fumonisin B ₁ B ₂ B ₃ Moniliformin Ochratoxin A Patulin Sterigmatocystin Zearalenone	BA-TM-33 using LC-MS/MS BA-TM-17 using HPLC with detection by fluorescence BA-TM-31 using LC-MS/MS BA-TM-26 using HPLC- UV 1) BA-TM-09 using HPLC with detection by fluorescence 2) BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence BA-TM-16 using HPLC-UV BA-TM-27 using HPLC with detection by fluorescence 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



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<p>PASTA (DRIED)</p> <p>PROCESSED MATERIALS, SPECIFICALLY , BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES</p> <p>FOOD and FOOD PRODUCTS – unspecified (cont'd)</p>	<p><u>Molecular Tests</u></p> <p><i>Triticum aestivum</i> (authenticity)</p> <p>The Cauliflower Mosaic Virus 35S promoter and the NOS terminator</p> <p>Quantitative determination of Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize</p> <p>The Cauliflower Mosaic Virus 35S promoter and the NOS terminator</p> <p>1. Qualitative determination of: GM soya</p> <p>Monsanto MON 40-3-2 (Roundup ready Soya) Bayer A2704-12, Bayer A5547-127, Monsanto MON 89788, Pioneer Hi Bred DP356043-5 The Cauliflower Mosaic Virus 35S promoter and the NOS terminator (cont'd)</p> <p>2. Qualitative determination of: GM maize</p> <p>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</p>	<p>Documented In-House Method</p> <p>C-TM-188 using gel electrophoresis</p> <p>C-TM-195 using real time PCR</p> <p>C-TM-195 using real time PCR</p> <p>C-TM-195 using real time PCR</p> <p>C-TM-195 using real time PCR</p>



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FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Molecular Tests</u> (cont'd)	Documented In-House Method
	3. The quantitative detection of: GM soya	C-TM-195 using real time PCR
	Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred_DP356043-5 Bayer A2704-12 Bayer A5547-127	
	4. The quantitative detection of: GM maize	C-TM-195 using real time PCR
UNPROCESSED MATERIALS	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
FOOD and FOOD PRODUCTS	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
	<u>Analysis of Foreign Bodies</u> 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	



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	Calcium Carbonate	F-TM-30 using X-ray analysis and physical attributes
	Cellulose	F-TM-15 using compound microscopy and staining
	Cell Wall Structures	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
	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	



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	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
	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)