



Quality

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Premier Analytical Services is a leader in food analysis, promoting excellence in all its activities.

Our comprehensive Quality System, with associated procedures and test methods holds UKAS accreditation to ensure compliance to the International Standard ISO/IEC 17025:2017.



Schedule of Accreditation >

Certificate of Accreditation



Quality Statement



Premier Analytical Services (PAS) is committed to maintaining the highest standards of quality in all areas of its business. Upholding the integrity and credibility of the testing services provided is of paramount importance to the whole PAS team.

The management of PAS are committed to providing a professional service which fully satisfies our customers' requirements.

We commit ourselves to the establishment of Premier Analytical Services as a leader in our field.

Quality Statement

## Useful Links



# 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 17025:2017

### Premier Foods Group Limited (Trading as Premier Analytical Services)

Issue No: 070 Issue date: 24 March 2020

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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  Ethyl Carbamate	C-TM-227 using HPLC  C-TM-226 using GC-MS



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FOOD, FOOD PRODUCTS and ANIMAL FEEDS	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	Ash	C-TM-002
	Chloride - water soluble	C-TM-019 using Electrometric titration on aqueous extract
	Dietary Fibre (Total)	C-TM-129 (AOAC 991.43)
	Fat - total	C-TM-007 using acid hydrolysis and liquid-liquid extraction
	Fatty Acid Composition: Total Saturates Total Mono-unsaturates Total Poly-unsaturates Omega 3 fatty acids Omega 6 fatty acids	C-TM-009 using GC
	Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc	C-TM-206 by ICP-OES - Extraction procedures C-TM 205 & C-TM 218
	Moisture	C-TM-001 using oven drying at 102°C
	Mono and Disaccharides Total Sugars Glucose Fructose Lactose Sucrose Maltose	C-TM-004 using HPLC
	Nitrogen/crude protein	C-TM-189 using DUMAS Combustion
	Protein crude	C-TM-003 using automated Kjeldahl



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FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	Phosphorus	C-TM-214 by ICP-OES - Extraction procedure C-TM 213
FOOD and FOOD PRODUCTS - unspecified	Arsenic	C-TM-219 by ICP-OES – Extraction procedure C-TM 218
	Cadmium	
	Lead	
	Mercury (Total)	C-TM-294 using direct Mercury analyser DMA-80
	Acrylamide	C-TM-207 using selective bromination and GC-MS/MS
	2- and 3-chloro-1,2-propanediol (2 - MCPD & 3 - MCPD)	C-TM-069 using GC-MS
	1,3 -dichloropropan-2-ol (1,3-DCP)	
	2,3 - dichloropropan-1-ol (2,3-DCP)	
	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
	Cholesterol	C-TM-230 using GC-MS
	Ethanol	C-TM-105 using GC with aqueous extraction
	Energy Available Carbohydrate Salt (from Sodium)	C-SM-015 by calculation
	Fat - total	C-TM-267 using NMR
	Furan 2-Methyl Furan 3-Methyl Furan 2-Ethyl Furan 2,5-Dimethyl Furan	C-TM-225 using headspace GC-MS
	Free Fatty Acids and Peroxide Value	C-TM-028 using titration



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FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
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
FOOD and FOOD PRODUCTS excluding meat	Melamine	C-TM-263 using LC-MS/MS
FRUITS AND VEGETABLES	Tin	C-TM-102 by ICP-OES
FOOD and FOOD PRODUCTS - unspecified	Moisture content	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
SWEETENER POWDERS, SUGAR/SWEETENER BLENDS and SOFT DRINKS	Rebaudioside A Stevioside	C-TM-280 by HPLC with UV detection
	Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed amperometric detection
FOOD and FOOD PRODUCTS INCLUDING SAUCES AND PRESERVES	Titrateable 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



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FOOD and FOOD PRODUCTS INCLUDING SAUCES AND PRESERVES (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
	pH	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
FOOD, FOOD PRODUCTS & ANIMAL FEEDS	<u>Vitamins</u>	
	Vitamin B <sub>6</sub>	C-TM-215 by HPLC with detection by fluorescence
	Vitamin A	C-TM-021 by HPLC
	Vitamin D <sub>2</sub> and D <sub>3</sub>	C-TM-273 by HPLC
	Vitamin E	C-TM-056 by HPLC with detection by fluorescence
	Riboflavin	C-TM-055 by HPLC with detection by fluorescence
(excluding Meat, Liver and Cheese)	Vitamin B <sub>12</sub>	C-TM-285 by LC-MS/MS
FOOD, FOOD PRODUCTS and ANIMAL FEEDS 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
FOOD and FOOD PRODUCTS	Vitamin C	C-TM-023 by HPLC with detection by fluorescence
	Niacin Nicotinamide Nicotinic acid	C-TM-265 by LC-MS-MS
	Thiamin	C-TM-054 by HPLC with detection by fluorescence



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





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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, FOOD PRODUCTS and ANIMAL FEED - unspecified	Aflatoxin B <sub>1</sub> B <sub>2</sub> G <sub>1</sub> G <sub>2</sub> Ochratoxin A Zearalenone  Aflatoxin B <sub>1</sub> B <sub>2</sub> G <sub>1</sub> G <sub>2</sub> - general  Citrinin  Cyclopiazonic acid	BA-TM-13 using HPLC with detection by fluorescence   BA-TM-10 using HPLC with detection by fluorescence  BA-TM-19 using HPLC with detection by fluorescence  BA-TM-29 using HPLC-UV



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD, FOOD PRODUCTS and ANIMAL FEED – unspecified (cont'd)	<u>Chemical Tests</u> (cont'd)  <u>Mycotoxins</u> (cont'd):  Ergot alkaloids - Ergometrine (ergonovine), ergocryptine, ergotamine, ergosine, ergocristine, ergocornine, ergometrinine, ergocryptinine, ergotaminine, ergosinine, ergocristinine, and ergocorninine  Fumonisin B <sub>1</sub> B <sub>2</sub> B <sub>3</sub>  Moniliformin  Ochratoxin A  Sterigmatocystin  Zearalenone	Documented In-House Method  BA-TM-33 using LC-MS/MS  BA-TM-31 using LC-MS/MS  BA-TM-26 using HPLC- UV  BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence  BA-TM-27 using HPLC with detection by fluorescence  BA-TM-11 using HPLC with detection by fluorescence
FOOD and FOOD PRODUCTS	Patulin	BA-TM-16 using HPLC-UV
FOODS, FOOD PRODUCTS and ANIMAL FEED - 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



## **QUALITY POLICY OF PREMIER ANALYTICAL SERVICES**

Premier Analytical Services (PAS) is committed to maintaining the highest standards of quality in all areas of its business. Upholding the integrity and credibility of the testing services provided is of paramount importance to the whole PAS team.

The management of PAS are committed to providing a professional service which fully satisfies our customers' requirements.

We commit ourselves to the establishment of Premier Analytical Services as a leader in our field.

Specifically we:

- Have established and will maintain the PAS Quality Management System
- Will ensure the operation of the quality system, associated procedures and all test methods for which PAS holds United Kingdom Accreditation Service (UKAS) accreditation provides our customers at all times with compliance to the International Standard ISO/IEC 17025:2017
- Will agree a testing specification that meets the needs of our customers
- Will deliver testing and services in accordance with agreed specifications
- Will uphold the highest standards of confidentiality and data protection for all our customers
- Will ensure all PAS colleagues are familiar with the quality documentation and implement the policies and procedures in their work
- Will provide training, development and support to our colleagues so that they can take responsibility for the quality of their work
- Will implement continuous improvements in all we do, so improving the effectiveness of our quality management system and being agile in meeting changing demands of the business
- Will encourage a 'right first time' culture
- Will endeavour to be the preferred supplier to our customers through sustained improvement of quality in all aspects of our business, such that our quality is a competitive advantage.

Please note that our UKAS schedule only states our accredited tests. We also offer a wider range of services that although not currently accredited they are covered by this Quality Policy and managed to the same level of quality.

# Certificate of Accreditation



## **Premier Foods Group Limited (Trading as Premier Analytical Services)**

Testing Laboratory No. 1288

**Is accredited in accordance with International Standard ISO/IEC 17025:2017  
– General Requirements for the competence of testing and calibration  
laboratories.**

This accreditation demonstrates technical competence for a defined scope specified in the schedule to this certificate, and the operation of a management system (refer joint ISO-ILAC-IAF Communiqué dated April 2017). The schedule to this certificate is an essential accreditation document and from time to time may be revised and reissued.

The most recent issue of the schedule of accreditation, which bears the same accreditation number as this certificate, is available from [www.ukas.com](http://www.ukas.com).

This accreditation is subject to continuing conformity with United Kingdom Accreditation Service requirements.

A handwritten signature in black ink, reading "Matt Gantley", is positioned above a horizontal line.

**Matt Gantley**, *Chief Executive Officer*  
United Kingdom Accreditation Service

Initial Accreditation: 21 March 1994  
Certificate Issued: 24 March 2020



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