

# 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>	<b>Campden BRI (Chipping Campden) Limited</b>	
	<b>Issue No: 097    Issue date: 06 September 2021</b>	
	<b>Chipping Campden</b> <b>Gloucestershire</b> <b>GL55 6LD</b>	<b>Contact: Clare Sant</b> <b>Tel: +44 (0)1386 842000</b> <b>E-Mail: clare.sant@campdenbri.co.uk</b> <b>Website: www.campdenbri.co.uk</b>
<b>Testing performed at the above address only</b>		

### DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used	Department (See end)
FOODS As specified	<u>Chemical and Physical Tests</u>	Documented In-House Methods:	
General	Acidity	TES-AC-214 by titration	Chem - FC
General	Acrylamide	TES-AC-611 using liquid chromatography- tandem mass spectrometry (LC-MS/MS)	Chem - GC
General	Ash	TES-AC-086 by incineration	Chem - FC
Spices, sauces and processed foods	Dyes: Auramine O Bixin Butter Yellow Fast Garnet Metanil Yellow Nitroaniline Norbixin Orange II Orange OT Para Red Rhodamine B Sudan I Sudan II Sudan III Sudan IV Sudan Black B Sudan Orange G Sudan Red VIIB Sudan Red B Sudan Red G Toluidine Red	TES-AC-663 using (LC-MS/MS)	Chem - GC
General	Energy by calculation	TES-AC-335 using nutritional data	Chem - FC



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods	
General	Fat	TES-AC-536 Total fat using Weibull-Stoldt extraction (acid hydrolysis) followed by solvent extraction and crude fat by solvent extraction	Chem - FC
Raw and processed meat and fish, coated meat and fish products		TES-AC-628 using CEM SmartTrac Nuclear Magnetic Resonance (NMR) Fat Analyser	Chem - FC
Milk and Milk Products	Fat	1) TES-AC-202 using Rose-Gottlieb extraction	Chem - FC
		2) TES-AC-268 by Gerber method based on BS ISO 488:2008, 2446:2008 and 11870:2009 for milk and on BS 696-2:1989 (superseded and withdrawn) for milk products	Chem - FC
General	Butter fat content (milk fat)	TES-AC-537 analysis of butyric acid methyl ester after trans-esterification of fat using gas chromatography with flame ionisation detector (GC/FID)	Chem - FC
General	Fatty acid profile	TES-AC-090 using GC/FID	Chem - FC
General	Fibre - Crude fibre	TES-AC-226 based on "The Feed (Sampling and Analysis and Specified Undesirable Substances) (England) Regulations 2010" after overnight oven drying at 102°C	Chem - FC
General	Fibre - Dietary fibre	TES-AC-203 based on Journal of AOAC International, Volume 75, No 3, Method 991-43	Chem - FC
Fish and Fish Products	Fish content (Apparent)	TES-AC-334 by documented calculation	Chem - FC



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods	
Raw and Processed Foods	Allergens Quantitative determination of content: Gluten (>5 mg/kg)	TES-AC-648 by ELISA technique using R-Biopharm Ridascreen Gliadin kit (R5 Mendez ELISA)	Chem – BC
	Peanut (>1mg/kg)	TES-AC-425 ELISA technique using Neogen Biokits 'Peanut Assay Kit'	Chem - BC
Meat and Meat Products	Hydroxyproline	TES-AC-490 based on BS 4401:Part 11:1995	Chem - FC
General	Metals and Trace Elements: Aluminium, Antimony, Arsenic, Barium, Beryllium, Bismuth, Cadmium, Calcium, Chromium, Cobalt, Copper, Iron, Lead, Magnesium, Manganese, Mercury, Nickel, Phosphorus, Potassium, Selenium, Sodium, Tin, Titanium and Zinc	TES-AC-686 by Inductively Coupled Plasma – Mass Spectrometry after pressure digestion and against criteria specified in EU Regulation 333/2007	Chem - GC
Meat and Meat Products	Meat content (apparent) and added water	TES-AC-334 by documented calculation	Chem - FC
General	Moisture	1) TES-AC-097 by oven drying  2) TES-AC-628 using CEM SmartTrac Microwave Moisture Analyser	Chem - FC
Milk and Milk Products	Moisture	TES-AC-271 based on BS ISO 6731:2010	Chem - FC
Butter	Moisture	TES-AC-279 based on ISO BS EN 3727-1:2002	Chem - FC
Cheese and Cheese Products	Moisture	TES-AC-281 based on BS 770:Part 2:1976	Chem - FC
Cereals, Nuts, Fatty Foods, Spices and Dried Fruit	Mycotoxins: Aflatoxins G <sub>2</sub> , G <sub>1</sub> , B <sub>2</sub> and B <sub>1</sub>	TES-AC-175 using High Pressure Liquid Chromatography with fluorescence detection (HPLC/FD)	Chem - GC



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods	
Cereals, Dried Fruit, Coffee, Spices and Tobacco	Mycotoxins: Ochratoxin A	TES-AC-332 using HPLC/FD	Chem - GC
Cereals and processed Cereal products	Mycotoxins: Deoxynivalenol 3-Acetyl-deoxynivalenol Acetyl-4-deoxynivalenol Diacetoxyscirpenol Fusarenon-X Neosolaniol Nivalenol T-2 Toxin HT-2 Toxin Zearalenone	TES-AC-687 using LC-MS/MS	Chem - GC
Cereals and Cereal products	Ergot alkaloids: Ergotamine Ergocornine Ergocristine Ergocryptine Ergometrine Ergosine and ergot alkaloid epimers: Ergocristinine Ergotaminine Ergocryptinine Ergocornine Ergosinine Ergometrinine	TES-AC-802 using LC-MS/MS	Chem - GC
Fruits, Vegetables and Meats	Nitrate-Nitrite	TES-AC-630 using HPLC with ultra-violet detection (HPLC/UV)	Chem - GC
Raw and Processed Foods	Nitrogen (crude protein)	TES-AC-087 using Kjeltac system	Chem - FC
Oils and Fats	Peroxide value	TES-AC-511 based on BS EN ISO 3960:2017 using titration	Chem - FC



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<p>FOODS As specified (cont'd)</p> <p>Fruits and Vegetables, Fresh Herbs, Cereals, Cereal Products and Pulses, Nuts, Fats and Oils as appropriate</p>	<p><u>Chemical and Physical Tests</u> (cont'd)</p> <p>Pesticide Residues:</p> <p>2,4-DDD (o,p-DDE) 2,4-TDE (o,p-TDE) 4,4-DDE (p,p-DDE) 4,4-DDT (p,p-DDT) 4,4-TDE (p,p-TDE) Aldrin Bendiocarb Bromophos-ethyl Bromophos-methyl Bromopropylate Buprofezin Captan Chlorfenvinphos Chlorpropham Chlorpyrifos-ethyl Chlorpyrifos-methyl Λ-Cyhalothrin Cypermethrin Deltamethrin Diazinon Dichlofluanid Dichlorvos Dicloran Dicofol Dieldrin Dimethoate Diphenylamine Endosulfan Endrin Ethion Ethoprophos Etrimfos Fenarimol Fenitrothion Fenpropathrin Fenvalerate Fonophos α-HCH β-HCH γ-HCH</p>	<p>Documented In-House Methods</p> <p>TES-AC-072 using Gas Chromatography –Mass Spectrometry detection (GC/MS and GC/MS-MS)</p>	<p>Chem - GC</p>



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FOODS As specified (cont'd)  Fruits and Vegetables, Fresh Herbs, Cereals, Cereal Products and Pulses, Nuts, Fats and Oils as appropriate (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)  Pesticide Residues: (cont'd)  Heptachlor Heptachlor Epoxide Heptenophos Hexachlorobenzene Malathion Malaoxon Mecarbam Metalaxyl Methacrifos Methidathion Mevinphos Parathion-ethyl Parathion-methyl Pendimethalin Permethrin Phenthoate 2-phenyl phenol Phosalone Phosphamidon Pirimiphos-methyl Pirimiphos ethyl Profenophos Pyrazophos Quinalphos Quintozene Tecnazene Tetrachlovinphos Tetradifon Tolclofos methyl Triazophos Vinclozolin	Documented In-House Methods  TES-AC-072 using Gas Chromatography –Mass Spectrometry detection (GC/MS)	Chem - GC
General	Quaternary ammonium compounds: Benzalkonium chloride (BAC) Didecyldimthylammonium chloride (DDAC)	TES-AC-810 using LC-MS/MS	Chem - GC
Raw materials and processed foods	pH	TES-AC-223 using pH meter	Chem - FC



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FOODS As specified (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods	
General	Salt (chloride)	1) TES-AC-093 Mohr titration on ashed samples  2) TES-AC-205 using Volhard titration	Chem - FC  Chem - FC
General	Solids - Refractometer Solids (BRIX)	TES-AC-183 using refractometry expressed in terms of % sugar (w/w) at 20 °C	Chem - FC
General	Starch and glucose	TES-AC-729 Enzymatic determination of starch and its degradation products including glucose	Chem - GC
General	Sugars: Total/ reducing sugar (> 2% total sugar)	TES-AC-101 using Lane and Eynon titration	Chem - FC
General	Sugars: Glucose, fructose, sucrose and lactose	TES-AC-444 by R-Biopharm enzyme test kits	Chem - FC
Sugars	Sugars: Sucrose	TES-AC-292 using polarimetry based on EC Commission Directive 79/796/EEC, Annex II, Method 10	Chem - FC
General	Sulphur dioxide	TES-AC-094 using Monier-Williams distillation	Chem - FC
FOODS and BEVERAGES As specified	<u>Chemical and Physical Tests</u>		
Neutral Spirits, Alcoholic Beverages and Distillates from Foods Containing Alcohol	Alcoholic strength	TES-AC-567 determination by volume using density meter following distillation when required	Chem - FC



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FOODS and BEVERAGES (cont'd) As specified	<u>Chemical and Physical Tests (cont'd)</u>	Documented In-House Methods	
Food and Beverages	B Vitamins: B1 (thiamine) B2 (riboflavin) B3 (nicotinic acid and niacinamide) B5 (pantothenic acid) B6 (pyridoxine pyridoxamine and pyridoxal)	TES-AC-713 by LC/MS-MS	Chem - GC
Food and Beverages	Fat Soluble Vitamins A (Retinol) D2 (ergocalciferol) D3 (cholecalciferol) E (alpha-tocopherol)	TES-AC-778 by LC/MS-MS	Chem - GC
Food and Beverages	Vitamin B12 (cyanocobalamin)	TES-AC-719 by LC/MS-MS	Chem - GC
Food and Beverages	Folic Acid	TES-AC-718 by LC/MS-MS	Chem - GC
Flour	<u>Vitamin B1 and Vitamin B3</u>	TES-AC-917 by HPLC	Chem - GC
PLASTIC PACKAGING MATERIALS	Global (overall) migration from packaging materials into olive oil food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-500 based on parts 2, 4, 6 and 8 of BS EN 1186:2002	Chem - GC
	Global (overall) migration from packaging materials into aqueous food simulants and substitute fatty food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique	TES-AC-501 based on parts 3, 5, 7, 9 and 14 of BS EN 1186:2002	Chem - GC





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WHEAT and MILLED PRODUCTS	<u>Chemical and Physical Tests</u>	Documented In-House Methods. Those based on Cereals and Cereal Applications Working Group (CCAT) requirements are documented in CCFRA Guideline No 3, Manual of Methods for Wheat and Flour Testing, Fourth Edition 2010	
FOODS General	Particle size and shape	TES-CM-129 using dynamic imaging based on ISO 13322-2:2006	BCP
WHEAT and MILLED PRODUCTS	Alpha-Amylase activity	TES-CM-118 based on CCAT 18 using the Ceralpha reagent	BCP
	Ash	TES-CM-112 based on CCAT 12 derived from BS EN 2171:2010	BCP
	Falling Number	TES-CM-106 based on CCAT 06 derived from ICC Standard Method 107/1	BCP
	Hectolitre Weight	TES-CM-12 using KERN 822/403 electronic system	BCP
	Milling Analysis	TES-CM-01 by Laboratory Bühler Milling	BCP
	Moisture	TES-CM-108 based on CCAT 08 by oven drying based on ICC Standard Method 110/1	BCP
	Protein	TES-CM-119 based on CCAT 19 using Dumas combustion method	BCP
	Rheological Properties (Extensograph)	TES-CM-103 based on CCAT 03 using Brabender Extensograph derived from ICC Standard Method 114	BCP



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WHEAT and MILLED PRODUCTS (cont'd)	<u>Chemical and Physical Tests</u> (cont'd)	Documented In-House Methods	
	Starch damage	TES-CM-105 based on CCAT 05 based on Cereal Chem 1964 41, No 2 March, pages 98-111	BCP
	Water absorption and Rheological Properties (Farinograph)	TES-CM-104 based on CCAT 04 based on ICC Standard Method 115/1	BCP
Fish and Uncooked Breaded Fish Products	<u>Molecular Tests</u>		
	Fish Species identification (qualitative)	TES-AC-621 using Polymerase Chain Reaction-Restriction Fragment Length Polymorphism (PCR-FLP), using Agilent 2100 Bioanalyser and including the flexibility to validate for additional fish species	Chem - BC
Meat and Meat Products	Meat Species identification (qualitative): Beef Chicken Horse Lamb Pork Turkey	TES- AC-705 using real time PCR including the flexibility to validate for additional meat species	Chem - BC
FOODS As specified	<u>Microbiological Tests</u>	Documented In-House Methods	
	Enumeration of micro-organisms:		
Dairy Products	Aerobic colony count (30°C)	TES-MB-001 based on BS EN ISO 4833-1:2013, using Milk Plate Count Agar (30 °C for 72 hours)	Micro - MAS
General	Aerobic colony count (30°C)	TES-MB-002 using Plate Count Agar (30 °C for 48 hours)	Micro - MAS Micro-MSAS
General	Anaerobic colony count	TES-MB-199 using pour plate technique and anaerobic incubation at 30 °C	Micro- MAS



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FOODS As specified	<u>Microbiological Tests</u> Enumeration of micro-organisms:	Documented In-House Methods	
General	<i>Bacillus cereus</i> , Presumptive	TES-MB-003 based on BS EN ISO 7932:2004	Micro- MAS Micro-MSAS
General	<i>Clostridium perfringens</i>	TES-MB-004 based on BS EN ISO 7937:2004	Micro- MAS
General	Coliforms, Presumptive	TES-MB-005 based on BS ISO 4832:2006	Micro- MAS
General	Enterobacteriaceae, Presumptive	TES-MB-006 based on BS ISO 21528-2:2017	Micro- MAS Micro-MSAS
General	<i>Enterococcus</i> spp (faecal streptococci), Presumptive	TES-MB-016 based on BS 4285:Sub-Section 3.11:1985	Micro- MAS
General	$\beta$ -glucuronidase positive <i>Escherichia coli</i>	TES-MB-176 using membrane method on tryptone bile x-glucuronide agar based on BS ISO 16649-1:2018	Micro- MAS
General	Lactic acid bacteria, Presumptive	TES-MB-009 based on BS ISO 15214:1998	Micro- MAS Micro-MSAS
General	<i>Listeria monocytogenes</i> and <i>Listeria</i> spp. Confirmed	TES-MB-186 colony count at 37 °C using <i>Listeria</i> chromogenic agar based on BS EN ISO 11290-2:2017	Micro- MAS
General	<i>Listeria monocytogenes</i> and <i>Listeria</i> spp. Presumptive	TES-MB-186 colony count at 37 °C using <i>Listeria</i> chromogenic agar based on BS EN ISO 11290-2:2017	Micro-MSAS
General	<i>Pseudomonas</i> species at 25°C Presumptive	TES-MB-012 based on ISO 13720:2010	Micro- MAS Micro-MSAS
General	Coagulase-positive Staphylococci Confirmed	TES-MB-015 based on BS EN ISO 6888-1:1999	Micro- MAS



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FOODS As specified (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods	
	Enumeration of micro-organisms: (cont'd)		
General	Coagulase-positive Staphylococci, Presumptive	TES-MB-015 based on BS EN ISO 6888-1:1999	Micro-MSAS
General	Sulphite reducing clostridia, Presumptive	TES-MB-043 based on BS EN ISO 15213:2003	Micro- MAS
Foods with Aw > 0.95	Yeasts and moulds	TES-MB-197 based on BS EN ISO 21527-1:2008	Micro- MAS Micro-MSAS
Foods with Aw ≤ 0.95	Yeasts and moulds	TES-MB- 198 based on BS EN ISO 21527-2:2008	Micro- MAS Micro-MSAS
Poultry	Campylobacter spp (confirmed)	TES-MB-206 based on BS EN ISO 10272-2:2017, confirmation using Oxidase, Aerobic Growth Capability, Motility and Morphology	Micro- MAS
	Detection of:		
General	<i>Listeria monocytogenes</i> and <i>Listeria</i> species. Confirmed	TES-MB-174 enrichment technique at 37 °C based on BS EN ISO 11290-1:2017	Micro- MAS
General	<i>Listeria monocytogenes</i> and <i>Listeria</i> species. Presumptive	TES-MB-174 enrichment technique at 37 °C based on BS EN ISO 11290-1:2017	Micro-MSAS
General	<i>Salmonella</i> species. Confirmed	TES-MB-178 based on BS EN ISO 6579:2017	Micro- MAS
General	<i>Salmonella</i> species. Presumptive	TES-MB-178 based on BS EN ISO 6579:2017	Micro-MSAS
Meat (Raw beef)	<i>E. coli</i> O157, presumptive	TES-MB-228 using mEC Novobiocin Broth and Singlepath® Test System	Micro- MAS



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<b>FOODS</b> As specified (cont'd)  Sprouted seeds, grains and pulse and Red meat	<u>Molecular Tests</u>  Detection of:  Shiga Toxin-producing <i>Escherichia coli</i> - STEC	Documented In-House Methods  TES-MB-225 based on CEN ISO/TS 13136:2012 by Real-Time PCR using Pall Life Sciences GeneDisc systems and GeneDisc cycler, with cultural isolation using serotype specific Immuno Capture for STEC serotypes. Further confirmation of Serotype by PALL Top 7 and O104 Gene Disc amplification kits.	Micro- MAS
Soft fruit and Salad vegetables (Fresh and frozen)	Hepatitis A (RNA)	TES-MB-226 based on ISO/TS 152162:2013 using RT-PCR. Extraction using Biomerieux Nuclisens Magnetic Extraction System and CEERAM kits for detection on Applied Biosystems 7500	VIR
Soft fruit and Salad vegetables (Fresh and frozen)	Norovirus (RNA)	TES-MB-226 based on ISO/TS 152162:2013 using RT-PCR. Extraction using Biomerieux Nuclisens Magnetic Extraction System and CEERAM kits for detection on Applied Biosystems 7500.	VIR
<b>WATER</b> Irrigation water (for sprouted seeds, grains and pulses)	Shiga Toxin-producing <i>Escherichia coli</i> - STEC	TES-MB-225 based on CEN ISO/TS 13136:2012 by Real-Time PCR using Pall Life Sciences GeneDisc systems and GeneDisc cycler, with cultural isolation using serotype specific Immuno Capture for STEC serotypes. Further confirmation of Serotype by PALL Top 7 and O104 Gene Disc amplification kits.	Micro- MAS



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FOODS	<u>Chemical and Physical Tests</u>	Documented In-House Methods:	
General	Water Activity ( $A_w$ )	TES-MB-042 using Aqualab CX3 machine based on ISO 18787:2017	Micro- MAS
DISINFECTANTS AND ANTISEPTICS	<u>Microbiological Efficacy Testing</u>	Documented In-House Methods based on BS EN Standards in full or with customer specified parameters	
	Quantitative Suspension Test for the Evaluation of Bacterial Activity of Chemical Disinfectants	TES-MB-209 based on BS EN 1276:2009	Micro - HRAD
	Quantitative Suspension Test for the Evaluation of Fungicidal Activity of Chemical Disinfectants	TES-MB-210 based on BS EN 1650:2008	Micro- HRAD
	Quantitative non-porous surface test for the Evaluation of Bacterial and/or Fungicidal Activity of Chemical Disinfectants	TES-MB-211 based on BS EN 13697:2015	Micro- HRAD
FOODS As specified	<u>Sensory Tests</u>	Documented In-House Methods	
General	Flavour/taint due to atmospheric transfer from chemicals or materials	TES-S-002 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	C&SS
General	Flavour/taint due to direct contact with materials	TES-S-004 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	C&SS
General	Flavour/taint due to pesticides	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	C&SS
General	Simple discrimination (triangle) test	TES-S-001 using sensory discrimination (triangle) tests based on BS EN ISO 4120:2007	C&SS



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FOODS As specified	<u>Sensory Tests (cont'd)</u>	Documented In-House Methods	
General	Quantitative descriptive analysis	TES-S-009 based on BS 5929:Part 4:1986 and ISO 11036:1994	C&SS
Food and alcoholic beverages	Product benchmarking	TES-S-023 based on sensory analysis of appearance, flavour and texture	C&SS
END			

Each laboratory Department is identified with a code

Chem - FC	Analytical Services - Food Composition Section
Chem - GC	Analytical Services - Chromatography Section
Chem - BC	Analytical Services - Molecular Biology Section
Micro - MAS	Consulting Science - Microbiology Analytical Services
Micro - MSAS	Consulting Science - Microbiology Safety and Spoilage
Micro - HRAD	Consulting Science - Heat Resistance Research & Decontamination
BCP	Analytical Services - Cereal and Ingredients Characterisation
C&SS	Consulting Science - Consumer and Sensory Science
VIR	Consulting Science - Virology