Quality

Print All Page Content

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.

UKAS TESTING

Schedule of Accreditation

Certificate of Accreditation

Premier Analytical Services also hold GMP+ Feed Safety Assurance (GMP+ FSA)
We chose to add this to our portfolio to provide customers in the feed industry an extra level of assurance.
As the holder of a GMP+ FSA certificate, we are part of a committed community of 18,000 companies around the world, using proven working methods, notably for mycotoxins and toxic metals to help our customers and their suppliers in the supply chain.

Quality Statement

PAS 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.

Quality Statement

GMP 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: 082 **Issue date:** 03 August 2023

Science Department
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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
	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 - Glutamine - Glycine - Isoleucine - Leucine - Phenylalanine - Serine - Threonine - Tyrosine - Valine	C-TM-227 using HPLC
	Ethyl Carbamate	C-TM-226 using GC-MS
FOOD, FOOD PRODUCTS and ANIMAL FEEDS	Ash	C-TM-002
	Chloride - water soluble	C-TM-019 using Electrometric titration on aqueous extract

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
FOOD, FOOD PRODUCTS and ANIMAL FEEDS	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
FOOD and FOOD PRODUCTS	Iodine	C-TM-312 by ICP-MS using hot block digestion
FOOD, FOOD PRODUCTS and ANIMAL FEEDS	Metals: Aluminium Calcium Copper Iron Magnesium Manganese Potassium Sodium Zinc	C-TM-206 by ICP-OES - Extraction procedures C-TM 205 & C-TM 218
FOOD and FOOD PRODUCTS	Metals: Aluminium	C-TM-311 by ICP-MS using Microwave extraction
FOOD, FOOD PRODUCTS and ANIMAL FEEDS	Metals:Arsenic Cadmium Chromium Cobalt Lead Molybdenum Nickel Selenium	C-TM-311 by ICP-MS by Microwave extraction
	Moisture	C-TM-001 using oven drying at 102°C

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	Mono and Disaccharides Total Sugars Glucose Fructose Lactose Sucrose Maltose	C-TM-004 using HPLC
	Nitrogen/crude protein	C-TM-189 using DUMAS Combustion
	Phosphorus	C-TM-214 by ICP-OES - Extraction procedure C-TM 213
	Arsenic Cadmium Lead	C-TM-219 by ICP-OES – Extraction procedure C-TM 218
	Mercury (Total)	C-TM-294 using direct Mercury analyser DMA-80
FOOD and FOOD PRODUCTS - unspecified	Acrylamide	C-TM-207 using selective bromination and GC-MS/MS
	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
	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Chemical Tests (cont'd)	Documented In-House Method
	Furan 2-Methyl Furan 3-Methyl Furan 2-Ethyl Furan 2,5-Dimethyl Furan	C-TM-225 using headspace GC-MS
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
	Sucralose	C-TM-305 using Ion-Exchange Liquid Chromatography

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Chemical Tests (cont'd)	Documented In-House Method
FOOD and FOOD PRODUCTS - unspecified	Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed ampherometric detection
SOFT DRINKS, FRUIT JUICES, CONCENTRATES, PUREES, JAMS, SUGAR SYRUPS AND SAUCES	Brix	C-TM-094 by refractometer
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
	pH	C-TM-100 using pH meter and reference to manufacturers' instructions
	Sorbic and Benzoic Acids	C-TM-043 using GC
	Sulphur dioxide	C-TM-240 by distillation and ion chromatography
FOOD, FOOD PRODUCTS & ANIMAL FEEDS	Vitamins	
	Vitamin B_6	C-TM-215 by HPLC with detection by fluorescence
	Vitamin A	C-TM-021 by HPLC
	Vitamin D_2 and D_3	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_{12}	C-TM-285 by LC-MS/MS

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, 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
FOOD and FOOD PRODUCTS (cont'd)	Vitamin B_5 (Pantothenic Acid)	C-TM-306 by LC-MS/MS
FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	Allergens	
	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 M_1	BA-TM-25 using HPLC with detection by fluorescence

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests - Mycotoxins (cont'd)	Documented In-House Method
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_1 B_2 G_1 G_2 Ochratoxin A Zearalenone	BA-TM-14 using HPLC with detection by fluorescence
OILS and FATS	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests - Mycotoxins (cont'd)	Documented In-House Method
SUGAR SYRUPS	Aflatoxin B_1 B_2 G_1 G_2 Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
FOOD, FOOD PRODUCTS and ANIMAL FEED - unspecified	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
FOOD, FOOD PRODUCTS and ANIMAL FEED – unspecified	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-31 using LC-MS/MS
	Moniliformin	BA-TM-26 using HPLC- UV
	Ochratoxin A	BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence
	Sterigmatocystin	BA-TM-27 using HPLC with detection by fluorescence
	Zearalenone	BA-TM-11 using HPLC with detection by fluorescence
FOOD and FOOD PRODUCTS	Patulin	BA-TM-16 using HPLC-UV

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests - Mycotoxins (cont'd)	Documented In-House Method
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
	Molecular Tests	Documented In-House Method
Pasta, cous cous and semolina	Detection and quantification of *Triticum aestivum* in *Triticum durum* (common wheat in durum wheat)	C-TM-264 using DNA extraction and real-time PCR
PROCESSED MATERIALS, SPECIFICALLY , BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
	Quantitative determination of Monsanto MON 40-3-2 (Roundup Ready Soya) and Syngenta Bt176 maize	
FOOD and FOOD PRODUCTS – unspecified	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
	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 The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Molecular Tests (cont'd)	Documented In-House Method
	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	C-TM-195 using real time PCR
	The quantitative detection of: GM soya Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred DP356043-5 Bayer A2704-12 Bayer A5547-127	C-TM-195 using real time PCR
	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
UNPROCESSED MATERIALS	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	Molecular Tests (cont'd)	Documented In-House Method
Food and food products	Qualitative detection of meat species DNA: Beef, goat, horse, chicken, sheep, pig, turkey - Myostatin (meat marker DNA)	C-TM-283 using DNA extraction and real-time PCR
	Allergens: Detection of Celery DNA	C-TM-302 using DNA extraction and real-time PCR
	Allergens/Nuts: Detection of DNA: Almond, pistachio, walnut, peanut, cashew, Brazil nut, hazelnut, pecan, sesame, macadamia nut, chestnut, coconut	C-TM-310 using DNA extraction and real-time PCR
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS	Analysis of Foreign Bodies	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body	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	F-TM-30 using X-ray analysis and physical attributes
	Cellulose	F-TM-15 using compound microscopy and staining

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd)	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	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
	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd)	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	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
END		

Certificate of Accreditation

UKAS United Kingdom Accreditation Service

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.

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

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

Initial Accreditation: 21 March 1994
Certificate Issued: 25 January 2024

ilac-MRA UKAS United Kingdom Accreditation Service

Scan QR Code to verify

UKAS is appointed as the sole national accreditation body for the UK by The Accreditation Regulations 2009 (SI No 3155/2009) and operates under a Memorandum of Understanding (MoU) with the Department for Business and Trade (DBT).

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.

Current issue date:	21 September 2023
Expiry date:	20 September 2024
Audit date:	9 September 2023
Certificate number:	10551066
Original approval date:	21 September 2020
Approval Number(s):	GMP+ – 00041921

Statement

Premier Foods Group Limited

Trading as: **Premier Analytical Services**
Lincoln Road, High Wycombe, HP12 3QS, United Kingdom

GMP+ International Registration number: **GMP053420**

LRQA states that that the company location Premier Foods Group Limited Trading as: Premier Analytical Services, was audited in accordance with the applicable requirements of the TS 4.2 Registered laboratory and CR 3.0 Assessment and certification additional scopes of GMP+ International B.V. in Rijswijk, The Netherlands.

LRQA states, based on desk study, that the performance criteria as mentioned in the TS 4.2 Registered laboratory are met for the following analyses:

No	Operation	Material/matrix		
		Feed material	Feed additives and premixtures	Feed (compound feed and complementary feed)
1. Aflatoxin B1				
1.01	Aflatoxin B1	X		X
2. Dioxins and dioxin-like PCBs				
2.01	Sum of dioxins and dioxin-like PCBs			
2.02	Dioxins			
2.03	Dioxin-like PCBs			
2.04	Non-dioxin-like PCBs			
3. Heavy metals and fluorine				
3.01	Arsenic	X		X
3.02	Lead	X		X
3.03	Cadmium	X		X
3.4	Mercury	X		X
3.5	Fluorine			
4. Pesticides				
4.01	Pesticides			

Paul Graaf

Area Operations Manager, Europe

Issued by: LRQA Nederland B.V. ID Nr.: 30073

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Issued by: Issued by: LRQA Nederland B.V., Office building 'Lotus C', George Hintzenweg 77, 3068 AX Rotterdam, The Netherlands
LRQA: ID Nr.: 30073

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: 087 **Issue date:** 02 August 2024

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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
	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
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
DRY SUGAR BASED PRODUCTS, SUGAR SYRUPS, SOFT DRINKS and BAKERY MIXES	Sweeteners: Saccharin Acesulfame-K Aspartame	C-TM-139 by HPLC

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
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, FOOD PRODUCTS and ANIMAL FEEDS	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
	Metals: Arsenic Cadmium Chromium Cobalt Lead Molybdenum Nickel Selenium	C-TM-311 by ICP-MS by Microwave extraction
	Metals: Arsenic Cadmium Lead	C-TM-219 by ICP-OES – Extraction procedure C-TM 218
FOOD and INFANT FOOD PRODUCTS	Total Inorganic Arsenic (As III and As IV)	C-TM-314 by HPLC and ICP-MS
	Mercury (Total)	C-TM-294 using direct Mercury analyser DMA-80
	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
	Phosphorus	C-TM-214 by ICP-OES - Extraction procedure C-TM 213

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	Chemical Tests (cont'd)	Documented In-House Methods
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
	Riboflavin	C-TM-055 by HPLC with detection by fluorescence
	Vitamin B_6	C-TM-215 by HPLC with detection by fluorescence
	Vitamin A	C-TM-021 by HPLC
	Vitamin D_2 and D_3	C-TM-273 by HPLC
	Vitamin E	C-TM-056 by HPLC with detection by fluorescence
(excluding Meat, Liver and Cheese)	Vitamin B_{12}	C-TM-285 by LC-MS/MS
FOOD and FOOD PRODUCTS - unspecified	Acrylamide	C-TM-207 using selective bromination and GC-MS/MS
	Capsaicin, Norhydrocapsaicin, Dihydrocapsaicin, Scoville Heat Unit	C-TM-098 by HPLC with detection by fluorescence
	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
	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	Furans: 2-Methyl Furan 3-Methyl Furan 2-Ethyl Furan 2,5-Dimethyl Furan	C-TM-225 using headspace GC-MS
	Iodine	C-TM-312 by ICP-MS using hot block digestion
(excluding meat)	Melamine	C-TM-263 using LC-MS/MS
	Metals: Aluminium	C-TM-311 by ICP-MS using Microwave extraction
	Moisture content	C-TM-037 using oven drying following air/freeze drying
	Sugars: Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed ampherometric detection
	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
	Vitamin B_5 (Pantothenic Acid)	C-TM-306 by LC-MS/MS

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
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
	pH	C-TM-100 using pH meter and reference to manufacturers' instructions
	Sorbic and Benzoic Acids	C-TM-043 using GC
	Sulphur dioxide	C-TM-240 by distillation and ion chromatography
FRUITS AND VEGETABLES	Tin	C-TM-102 by ICP-OES
MEAT PRODUCTS	Estimation of Meat Content	C-TM-211 By calculation based on Stubbs & Moore using accredited values for protein, fat, moisture and ash
SOFT DRINKS, FRUIT JUICES, CONCENTRATES, PUREES, JAMS, SUGAR SYRUPS AND SAUCES	Brix	C-TM-094 by refractometer
SUGAR SYRUPS and HIGH WATER CONTENT PRODUCTS	Moisture	C-TM-035 using Vacuum oven drying
SWEETENER POWDERS, SUGAR/SWEETENER BLENDS and SOFT DRINKS	Rebaudioside A Stevioside	C-TM-280 by HPLC with UV detection
	Sucralose	C-TM-305 using Ion-Exchange Liquid Chromatography

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	Allergens	
	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
	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
FRUIT JUICE AND FRUIT PRODUCTS	*Alternaria* toxins	BA-TM-30 using HPLC-UV
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
MILK and MILK PRODUCTS	Aflatoxin M_1	BA-TM-25 using HPLC with detection by fluorescence
OILS and FATS	Aflatoxin B_1 B_2 G_1 G_2 Ochratoxin A Zearalenone	BA-TM-14 using HPLC with detection by fluorescence

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
	Mycotoxins (cont'd)	
OILS and FATS	Trichothecenes: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	BA-TM-06 using GC-MS
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
	Aflatoxin B_1 B_2 G_1 G_2 Ochratoxin A Zearalenone	BA-TM-13 using HPLC with detection by fluorescence
FOOD, FOOD PRODUCTS and ANIMAL FEED - unspecified	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Chemical Tests (cont'd)	Documented In-House Methods
	Mycotoxins (cont'd)	
FOOD, FOOD PRODUCTS and ANIMAL FEED – unspecified (cont'd)	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-31 using LC-MS/MS
	Moniliformin	BA-TM-26 using HPLC- UV
	Ochratoxin A	BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence
	Sterigmatocystin	BA-TM-27 using HPLC with detection by fluorescence
	Zearalenone	BA-TM-11 using HPLC with detection by fluorescence
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
FOOD and FOOD PRODUCTS	Patulin	BA-TM-16 using HPLC-UV

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Molecular Tests	Documented In-House Methods
PASTA, COUS COUS, SEMOLINA	Detection and quantification of *Triticum aestivum* in *Triticum durum* (common wheat in durum wheat)	C-TM-264 using DNA extraction and real-time PCR
PROCESSED MATERIALS, SPECIFICALLY , BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
	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 – unspecified	The Cauliflower Mosaic Virus 35S promoter and the NOS terminator	C-TM-195 using real time PCR
	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
	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	C-TM-195 using real time PCR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
	Molecular Tests (cont'd)	Documented In-House Methods
	The quantitative detection of: GM soya Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred DP356043-5 Bayer A2704-12 Bayer A5547-127	C-TM-195 using real time PCR
	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
UNPROCESSED MATERIALS	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 – unspecified	Qualitative detection of meat species DNA: Beef, goat, horse, chicken, sheep, pig, turkey - Myostatin (meat marker DNA)	C-TM-283 using DNA extraction and real-time PCR
	Detection of Celery DNA	C-TM-302 using DNA extraction and real-time PCR
	Detection of DNA: Almond, pistachio, walnut, peanut, cashew, Brazil nut, hazelnut, pecan, sesame, macadamia nut, chestnut, coconut	C-TM-310 using DNA extraction and real-time PCR

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS	<u>Analysis of Foreign Bodies</u>	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body	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	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

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies (cont'd)	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd)	F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	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
	Starch	F-TM-12 using compound microscopy and staining

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	Analysis of Foreign Bodies (cont'd)	Documented in house methods
	Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd)	F-TM-01 and F-TM-02 in conjunction with (as appropriate)
	Struvite	F-TM-16 using X-ray analysis and physical attributes
	Stone Cells	F-TM-23 using compound microscopy and staining
	Tooth	F-TM-26 using X-ray analysis and physical attributes
	Wood	F-TM-13 using compound microscopy, staining and physical attributes
END		

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

UKAS United Kingdom Accreditation Service

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.

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

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

Initial Accreditation: 21 March 1994
Certificate Issued: 25 January 2024

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UKAS United Kingdom Accreditation Service

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UKAS is appointed as the sole national accreditation body for the UK by The Accreditation Regulations 2009 (SI No 3155/2009) and operates under a Memorandum of Understanding (MoU) with the Department for Business and Trade (DBT).