



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](#)



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



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
The Lord Rank Centre
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High Wycombe
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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
FOOD, FOOD PRODUCTS and ANIMAL FEEDS	Ash	C-TM-002
	Chloride - water soluble	C-TM-019 using Electrometric titration on aqueous extract



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FOOD, FOOD PRODUCTS and ANIMAL FEEDS	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	Dietary Fibre (Total)	C-TM-129 (AOAC 991.43)
	Fat - total	C-TM-007 using acid hydrolysis and liquid-liquid extraction
FOOD and FOOD PRODUCTS	Fatty Acid Composition: Total Saturates Total Mono-unsaturates Total Poly-unsaturates Omega 3 fatty acids Omega 6 fatty acids	C-TM-009 using GC
	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



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FOOD, FOOD PRODUCTS and ANIMAL FEEDS (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Methods
	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
FOOD and FOOD PRODUCTS - unspecified	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) 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



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FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Chemical Tests</u> (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



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FOOD and FOOD PRODUCTS – unspecified (cont'd)	<u>Chemical Tests</u> (cont'd)	Documented In-House Method
FOOD and FOOD PRODUCTS - unspecified	Glucose Fructose Lactose Sucrose	C-TM-242 using ion chromatography with pulsed amperometric 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	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
	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	<u>Vitamins</u>	
	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



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FOOD, FOOD PRODUCTS and ANIMAL FEEDS Vitamin Fortified Foods: including cereal based foods, Milk Powders, Bread Products, Yeast Extract, Juices and Fruit Drinks FOOD and FOOD PRODUCTS	<u>Chemical Tests</u> (cont'd) Folic Acid	Documented In-House Method C-TM-287 by LC-MS/MS
	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
FOOD and FOOD PRODUCTS (cont'd) FOOD AND FOOD PRODUCTS, AND ENVIRONMENTAL SWABS	<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
	<u>Mycotoxins:</u> Ochratoxin A	Documented In-House Method BA-TM-24 using HPLC with detection by fluorescence
	COFFEE and COCOA PRODUCTS	BA-TM-25 using HPLC with detection by fluorescence
MILK and MILK PRODUCTS	Aflatoxin M ₁	BA-TM-25 using HPLC with detection by fluorescence



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FUNGAL BIOMASS PRODUCTION	<u>Chemical Tests - Mycotoxins (cont'd)</u> Fusarins Trichothecenes in Fungal Biomass: 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol	Documented In-House Method BA-TM-28 using HPLC-MS 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	<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



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SUGAR SYRUPS	<u>Chemical Tests - Mycotoxins</u> (cont'd) Aflatoxin B ₁ B ₂ G ₁ G ₂ Ochratoxin A Zearalenone	Documented In-House Method 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 Citrinin	BA-TM-10 using HPLC with detection by fluorescence BA-TM-19 using HPLC with detection by fluorescence
FOOD, FOOD PRODUCTS and ANIMAL FEED – unspecified	Cyclopiazonic acid Ergot alkaloids - Ergometrine (ergonovine), ergocryptine, ergotamine, ergosine, ergocristine, ergocornine, ergometrinine, ergocryptinine, ergotaminine, ergosinine, ergocristinine, and ergocorninine	BA-TM-29 using HPLC-UV BA-TM-33 using LC-MS/MS
	Fumonisin B ₁ B ₂ B ₃ Moniliformin	BA-TM-31 using LC-MS/MS BA-TM-26 using HPLC- UV
	Ochratoxin A Sterigmatocystin	BA-TM-15 using Immunoaffinity columns and HPLC with detection by fluorescence 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



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p>FOODS, FOOD PRODUCTS and ANIMAL FEED - Low moisture samples only (Raw ingredients and finished product)</p> <p>Pasta, cous cous and semolina</p> <p>PROCESSED MATERIALS, SPECIFICALLY , BURGERBUNS, VEGETABLE PUREES, PASTRY AND PIZZA BASES</p> <p>FOOD and FOOD PRODUCTS – unspecified</p>	<p><u>Chemical Tests - Mycotoxins</u> (cont'd)</p> <p>Trichothecenes 3 Acetyldeoxynivalenol 15 Acetyldeoxynivalenol Deoxynivalenol Diacetoxyscirpenol Fusarenone X HT2 Toxin Neosolaniol Nivalenol T2 Toxin T2 Triol</p> <p><u>Molecular Tests</u></p> <p>Detection and quantification of <i>Triticum aestivum</i> in <i>Triticum durum</i> (common wheat in durum wheat)</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>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</p>	<p>Documented In-House Method</p> <p>BA-TM-03 using GC-MS</p> <p>Documented In-House Method</p> <p>C-TM-264 using DNA extraction and 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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<p>FOOD and FOOD PRODUCTS – unspecified (cont'd)</p>	<p><u>Molecular Tests</u> (cont'd)</p> <p>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>The quantitative detection of: GM soya</p> <p>Monsanto Roundup Ready soya Monsanto MON 89788 Pioneer-Hibred_DP356043-5 Bayer A2704-12 Bayer A5547-127</p> <p>The quantitative detection of: GM maize</p> <p>Monsanto MON 88017 Syngenta Bt176, Monsanto GA21 Monsanto MON 863 Monsanto NK603 Pioneer-Hi bred DAS 59122 Syngenta MIR 604</p>	<p>Documented In-House Method</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>UNPROCESSED MATERIALS</p>	<p>The qualitative detection of the following GM varieties:- Potato: BASFEH92-527-1 Rice varieties: Bayer LLRice 62 and unapproved Bt63</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
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	<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



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FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	<u>Analysis of Foreign Bodies</u> Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd) Cell Wall Structures Ceramics Crystalline Sugar Dental Amalgam Elastomers Fats and Oils Fibres Fungal Hyphae and Spores Glass (incl soda-lime glass) Lignin Metals Muscle Fibres Nail Clippings	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate) F-TM-28 using compound microscopy and staining F-TM-25 using X-ray analysis and physical attributes F-TM-20 using X-ray analysis, Fourier transform infra-red spectroscopy (FTIR), compound microscopy and physical attributes F-TM-17 using X-ray analysis and physical attributes F-TM-21 by X-ray analysis and physical attributes F-TM-06 using compound microscopy and staining F-TM-04 using X-ray analysis and compound microscopy F-TM-31 using compound microscopy F-TM-03 and F-TM-03a using X-ray analysis and physical attributes F-TM-07 using compound microscopy and staining F-TM-22 using X-ray analysis and physical attributes F-TM-14 using compound microscopy and staining F-TM-19 using Fourier transform infra-red spectroscopy (FTIR) and physical attributes



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FOOD PRODUCTS, ANIMAL FEEDS, RAW INGREDIENTS, PACKAGING MATERIALS and HEALTH SUPPLEMENTS (cont'd)	<u>Analysis of Foreign Bodies</u> Analysis for the purposes of foreign body identification and associated investigations in to the source of the suspected foreign body – (cont'd) Plastics Protein Rodent Droppings Salt Silica and Silicate Minerals Starch Stone Cells Struvite Tooth Wood	Documented in house methods F-TM-01 and F-TM-02 in conjunction with (as appropriate) F-TM-18 using Fourier transform infra-red spectroscopy (FTIR) F-TM-09 using compound microscopy and staining F-TM-10 using compound microscopy and physical attributes F-TM-11 using X-ray analysis and physical attributes F-TM-08 using X-ray analysis and physical attributes F-TM-12 using compound microscopy and staining F-TM-23 using compound microscopy and staining F-TM-16 using X-ray analysis and physical attributes F-TM-26 using X-ray analysis and physical attributes F-TM-13 using compound microscopy, staining and physical attributes
END		

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.

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

A handwritten signature in black ink, appearing to read "M Gantley", is positioned above a horizontal line.

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

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



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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.

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 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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