

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK



1279

Accredited to
ISO/IEC 17025:2005

Agri-Food and Biosciences Institute Northern Ireland

Issue No: 020 Issue date: 14 November 2008

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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
ANIMAL FEEDINGSTUFFS	<p><u>Microbiological Tests</u></p> <p>Detection of:</p> <p><i>Salmonella</i> spp</p> <p>Isolation and Enumeration:</p> <p>Coliforms</p> <p>Enterobacteriaceae</p> <p>Total Bacterial Count at 30°C</p> <p><i>Listeria monocytogenes</i> and species (including identification)</p>	<p>Documented In-House Methods</p> <p>1) NF 10 based on BS EN ISO 6579:2002, plus amendment A1 2007. Identification by Kauffman-White Scheme.</p> <p>2) NF 11 based on the Animal By-Products Regulations (NI), 2003 using impedance technology (RABIT) with Identification by Kauffman-White Scheme.</p> <p>NF 8 based on BS ISO 4832:2006</p> <p>NF 20 based on BS ISO 21528:2004, Part 1</p> <p>NF 3 based on BS EN ISO 4833:2003</p> <p>NF 13 based on BS EN ISO 11290-1:1997 with identification using API Listeria</p>



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FOOD AND FOOD PRODUCTS	<p><u>Microbiological Tests</u></p> <p>Detection of:</p> <p><i>Listeria monocytogenes</i> and species (including identification)</p> <p><i>Salmonella</i> spp</p> <p><i>Staphylococcus aureus</i></p> <p>Enumeration of:</p> <p>Coliforms</p> <p>Enterobacteriaceae</p> <p><i>Staphylococcus aureus</i></p> <p>Total Bacterial Counts at 30°C</p>	<p>NF 13 based on BS EN ISO 11290-1:1997 with identification using API Listeria</p> <p>1) NF 10 based on BS EN ISO 6579:2002, plus amendment A1 2007. Identification by Kauffman-White Scheme.</p> <p>2) NF 11 based on the Animal By-Products Regulations (NI), 2003 using impedance technology (RABIT) with Identification by Kauffmann-White Scheme.</p> <p>NF15 based on BS EN ISO 6888-3:2003.</p> <p>NF 8 based on BS ISO 4832:2006</p> <p>NF 20 based on BS ISO 21528:2004, Part 1</p> <p>NF 15 based on BS EN ISO 6888-1:1999</p> <p>NF 3 based on BS EN ISO 4833:2003</p>
Carcass Swabs	<p>Detection:</p> <p><i>Salmonella</i> spp</p>	<p>NF FSIS based on USDA/FSIS MLG 4.03 (4.04) 2008. Identification by Kauffman-White Scheme</p>



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MILK and DAIRY PRODUCTS	<p><u>Microbiological Tests</u></p> <p>Enumeration of:</p> <p>Coliforms</p> <p>Enterobacteriaceae</p> <p><i>Staphylococcus aureus</i></p> <p>Total Bacterial Count at 30°C</p> <p>Inhibitory substances (quantitative and qualitative)</p> <p>Phosphatase Test (all liquid milks and creams)</p> <p>Detection of:</p> <p><i>Salmonella</i> spp</p> <p>Enterobacteriaceae at 30 C</p> <p><i>Listeria monocytogenes</i> and species (including identification)</p>	<p>N NF 8 based on BS ISO 4832: 2006</p> <p>NF20 based on BS ISO 21528:2004, Part 2</p> <p>NF 15 based on BS EN ISO 6888-1:1999</p> <p>NF 3 based on BS EN ISO 4833:2003</p> <p>NF 6 based on EEC Directive 91/180/EEC (1991)</p> <p>NF 9 based on BS EN ISO 11816-1:2006 (fluorimetric method)</p> <p>1) NF 10 based on BS EN ISO 6579:2002, plus amendment A1 2007. Identification by Kauffman-White Scheme.</p> <p>2) NF 11 using RABIT impedance technology. Identification by Kauffmann-White Scheme.</p> <p>NF 20 based on BS ISO 21528:2004, Part 2</p> <p>NF 13 based on BS EN ISO 11290-1:1997 with identification using API Listeria</p>



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DAIRY HYGIENE SWABS and RINSES	<u>Microbiological Tests</u> Enumeration of: Total Viable Count Enterobacteriaceae Salmonella spp	NF 16 based on BS EN ISO 4833:2003 NF 20 based on BS ISO 21528:2004 Part 2 1) No NF 10 based on BS EN ISO 6579:2002, plus amendment A1 2007. Identification by Kauffman-White Scheme. 2) NF 11 using RABIT impedance technology. Identification by Kauffmann-White Scheme.
WATER, potable	<u>Microbiological Tests</u> Testing for the purpose of enforcement of the Water Supply (Water Quality) Regulations 2000 [SI 2000/3184]. The testing is in accordance with the Drinking Water Testing Specification (DWTS). Enumeration of: Coliforms/ <i>E coli</i> Enterococci Total Bacterial Counts at 22°C and 37°C Clostridium perfringens	Documented In-House Procedures based on/incorporating procedures in the HMSO publication "The Microbiology of Drinking Water - Methods for the Examination of Water and Associated Materials (specific parts in parenthesis) NF 17 (Part 4 2002) by membrane filtration NF 17 (Part 5 2006) by membrane filtration NF 17 (Part 7 2007) by pour plate NF 17 (Part 6 2004) by membrane filtration
END		