

Laboratory Accreditation Programmes

Schedule to

CERTIFICATE OF ACCREDITATION

AsureQuality Limited
Laboratory Services - Auckland Laboratory

Client No: 113

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Authorised Representative:
Mrs Vijaya Sharma
Laboratory Quality Manager

Programme

NZFSA Laboratory Approval Scheme - Accredited Laboratory

Accreditation Number: 891

Date of Accreditation: 2 February 2004

Conformance Standard

NZS ISO/IEC 17025:2005

General requirements for the competence of testing and calibration laboratories

The following sections of the Laboratory Approval Scheme (Amendment 10)

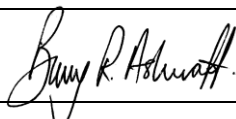
- 8. APPROVED LABORATORIES
- 8.1 LAS Standards for Laboratories
- 8.2 Accreditation/Assessment
- 8.3 Rights and Duties of Approval Laboratories
- 8.4 Suspension/Revocation of Approval
- 8.5 Laboratory Methods/Tests
- 8.6 Signatories
- 8.7 Sampling

Testing Services Summary

- | | |
|------|--|
| 1.0 | Potable Water Microbiology |
| 2.0 | Meat & Meat Products and Poultry Microbiology/Parasitology |
| 3.0 | Meat Chemistry |
| 4.0 | Tallows and Fats Chemistry |
| 5.0 | Potable Water Physico-Chemical Parameters |
| 6.0 | Food Composition (vitamins, minerals and other nutrients) |
| 7.0 | Food Additives and Ingredients |
| 11.0 | Seafood testing methods and matrices |

Signatories

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General Manager



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Date: 03/06/10

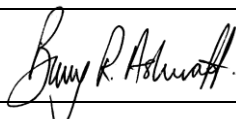
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Mr Raymond Gabriel	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1
Mrs Hannah Mills-Beale	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mrs Preetika Prasad	1.1-1.4, 1.5.1, 1.6.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mrs Navneet Ahluwalia	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mr Peter Griffin	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mrs Tamara Johnston-Nimmo	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mrs Anu Kaloti	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mrs Radmilla Lawford	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Ms Bina Rajesh	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mrs Andrea Renner	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1, 11.5.3, 11.5.4, 11.6.2, 11.8.1, 11.8.3, 11.8.4
Mr Warwick Aspin	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.1.4, 2.2.2, 2.3, 2.4.1-2.4.3, 2.6, 2.8, 2.9, 22.1, 11.1.1, 11.1.2, 11.5.1-11.5.4, 11.6.2, 11.6.3, 11.8.1-11.8.5
Ms Bei Bei Li	2.4.1, 2.4.2, 2.4.3, 2.6, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Mrs Khyati Modha	2.4.1, 2.4.2, 2.4.3, 2.6, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Mrs Chandrika Roland	2.4.1, 2.4.2, 2.4.3, 2.6, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Miss Beverly Steel	2.4.1, 2.4.2, 2.4.3, 2.6, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Ms Eleen Tseng	2.4.1, 2.4.2, 2.4.3, 2.6, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Miss Yi (Alice) Yin	2.4.1, 2.4.2, 2.4.3, 2.6, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Miss Melissa Young	2.4.1, 2.4.2, 2.4.3, 2.6, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Ms Ingrid Houg-Lee	2.4.1, 2.4.2, 2.4.3, 2.6, 23.1, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Ms Justine Inverarity	2.4.1, 2.4.2, 2.4.3, 2.6, 23.1, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Mrs Swati Jain	2.4.1, 2.4.2, 2.4.3, 2.6, 23.1, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Mr Craig McCulloch	2.4.1, 2.4.2, 2.4.3, 2.6, 23.1, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Mrs Bhama Senthuran	2.4.1, 2.4.2, 2.4.3, 2.6, 23.1, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Miss Sarah White	2.4.1, 2.4.2, 2.4.3, 2.6, 23.1, 11.5.2, 11.6.3, 11.8.2, 11.8.5
Mr Shakeel Ali	3.1
Mrs Anita Goyal	3.1
Mr Peter Thomas	3.1, 4.02-4.04, 5.02-5.04, 5.10, 5.13, 5.14, 6.05, 6.14-6.17, 6.19-6.25, 6.28, 6.30-6.32, 7.01-7.04, 7.06, 7.09, 7.10, 11.5.8, 11.5.9
Mr Vinod Patel	3.1, 4.02-4.04, 5.02-5.04, 5.10, 5.13, 5.14, 6.29, 7.03, 7.04, 7.10
Dr George Joseph	3.1, 4.02-4.04, 5.02-5.04, 6.01, 6.06, 6.11, 6.12, 6.17, 6.26-

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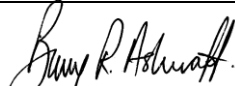
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	6.31, 7.01, 7.02, 7.06, 7.09
Ms Rajnish Sen	3.1, 4.02-4.04, 6.15, 6.31, 6.32, 7.01-7.04, 7.10
Mr Kristoph Cave	3.1, 4.02-4.04, 6.15, 6.31, 7.03, 7.04, 7.10, 11.7.2, 11.7.4
Ms Karishma Charan	3.1.1, 3.1.2, 3.1.3, 3.1.4
Mr Ronil Prasad	3.1.1, 3.1.2, 3.1.3, 3.1.4
Mrs Joy Argano	4.02-4.04
Mrs Deepa Dias Kadawatha-Arachchi	4.02-4.04
Ms Shalini Wadhawan	4.02-4.04
Mrs Sunita Devi	5.02-5.04, 5.10
Mr Lawrence Pickston	5.17-5.23, 5.25-5.33, 6.14, 6.16, 6.18-6.25, 11.5.7
Mr Pathik Vyas	6.01-6.04, 6.06, 6.10-6.13, 6.18, 6.26, 6.27
Mrs Sarita Vyas	6.01-6.06, 6.10-6.14, 6.16, 6.19-6.27, 11.5.7
Miss Sheena Fyfe	6.01, 6.11-6.13, 7.01, 7.02, 11.7.4
Ms Rhonda Lennard	6.02, 6.03, 6.04, 6.06, 6.10, 6.13, 6.27
Ms Shanel Ram	6.05, 6.28, 6.30, 7.01, 7.02, 7.06, 7.09, 11.5.8, 11.5.9
Mrs Kanthi Mupnar	7.01, 7.02, 11.5.8, 11.5.9

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Schedule to

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AsureQuality Limited
 NZFSA Laboratory Approval Scheme - Accredited Laboratory
SCOPE OF ACCREDITATION

Accreditation No 891

SECTION 1: MEAT & POULTRY INDUSTRY OFFICIAL TESTS

1.0 Potable Water Microbiology

In accordance with MIMM: Microbiological Methods for the Meat Industry (4th Edition).

1.1	Total coliforms	11.3
1.1.1	Total coliforms/ <i>E. coli</i>	11.3, 11.5
1.2	Faecal coliforms	11.4
1.3	Standard plate count (22°C/72hr)	11.6
1.4	Standard plate count (37°C/48hr)	11.6
1.5.1	Enterococci	11.9
1.6.1	<i>Clostridium perfringens</i>	11.A3

2.0 Meat and Meat Products and Poultry Microbiology/Parasitology

In accordance with MIMM: Microbiological Methods for the Meat Industry (4th Edition) and the following NZ Food Safety Authority (Animal Products) Schedule 1 Technical Procedures for the National Microbiological Database

- Farmed Animals; excluding deer and rabbits
- Cervine; excluding feral deer
- Poultry (Broilers only)

2.1 Aerobic Plate Count at 30°C

2.1.1	Meat and meat preparations	MIMM 6
2.1.2	NMD swabs/meat (spread plate)	NMD 4.7.2 with sampling NMD 3
2.1.4	NMD swabs/meat (spiral plater)	NMD 4.7.4 with sampling NMD 3

2.2 *Escherichia coli*

2.2.2	NMD swabs/meat (Petrifilm)	NMD 4.8 with sampling NMD 3
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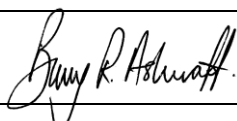
2.3 *Staphylococcus aureus*

<i>Staphylococcus aureus</i> (meat/meat preparations)	MIMM 7.8
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2.4 Salmonella

2.4.1	Meat and meat preparations	MIMM 7.7
2.4.2	Beef, veal & pig meat	ISO 6579:2002(E) MIMM 7.7 with MKTTn in parallel
2.4.3	NMD swabs/meat	NMD 4.9 with sampling NMD 3

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2.6 Listeria monocytogenes

Listeria monocytogenes (meat/meat preparations) MIMM 7.5

2.8 Clostridium perfringens

Sulphite- reducing anaerobes MIMM 7.10

2.9 Enterobacteriaceae

Enterobacteriaceae (meat preparations) MIMM 8.2

22.1 Campylobacter

Campylobacter (poultry broiler carcasses) NMD 4.10 with sampling 3.4.3
 Campylobacter (poultry broiler caeca) NMD 4.11 with sampling 2.13

23.1 Escherichia coli 0157:H7

In accordance with the Overseas Market Access Requirements for the United States of America Technical Procedures Part 12; Monitoring *Escherichia coli* 0157:H7 Programme in Bulk Manufacturing Beef, and Part 13, Monitoring *Escherichia coli* 0157:H7 Programme in Bulk Manufacturing Bobby Veal, Amendment 4 (September 2009).

BioControl Assurance GDS

3.0 Meat Chemistry

In accordance with the Official Methods of Analysis of AOAC International (18th Edition) except where otherwise indicated.

3.1 Proximate Analysis

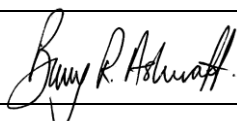
3.1.1	Ash	920.153
3.1.2	Fat	960.39B
	Fat	991.36
3.1.3	Moisture	950.46 B
3.1.4	Protein	981.10 (modified)

4.0 Tallows and Fats Chemistry

In accordance with the American Oil Chemists Society (5th Edition) except where otherwise indicated.

4.02	Free fatty acids (m/m % oleic acid)	Ca 5a-40
4.03	Peroxide	Cd 8b-90
4.04	Moisture	Ca 2c-25

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5.0 Potable Water Physico-Chemical Parameters

In accordance with APHA Standard Methods for Examination of Water and Wastewater (21st Edition).

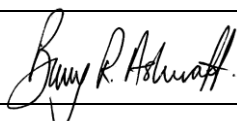
5.02	Conductivity	2510 B
5.03	pH (hydrogen ion concentration)	4500-H B
5.04	Turbidity	2130 B
5.10	Ammoniacal nitrogen (ammonium)	4500-NH ₃ A
	Ammoniacal nitrogen (ammonium)	4500-NH ₃ B
	Ammoniacal nitrogen (ammonium)	4500-NH ₃ C
	Ammoniacal nitrogen (ammonium)	4500-NH ₃ F
5.13	Nitrate	4500-NO ₃ E
5.14	Nitrite	4500-NO ₂ B
5.17	Aluminium	3125 B
5.18	Arsenic	3125 B
5.19	Boron	3125 B
5.20	Cadmium	3125 B
5.21	Calcium	3125 B
5.22	Chromium	3125 B
5.23	Copper	3125 B
5.25	Iron	3125 B
5.26	Lead	3125 B
5.27	Magnesium	3125 B
5.28	Manganese	3125 B
5.29	Mercury	3125 B
5.30	Potassium	3125 B
5.31	Sodium	3125 B
5.32	Selenium	3125 B
5.33	Zinc	3125 B

6.0 Food Composition (vitamins, minerals and other nutrients)

In accordance with the Official Methods of Analysis of AOAC International (18th Edition).

6.01	Vitamin A (retinol)
6.02	Vitamin B1 (thiamine)
6.03	Vitamin B2 (riboflavin)
6.04	Vitamin B3 (niacin/nicotinic acid)
6.05	Vitamin B5 (pantothenic acid)
6.06	Vitamin B6 (pyridoxine)
6.10	Vitamin C (ascorbic acid)
6.11	Vitamin D3 (cholecalciferol)
6.12	Vitamin E (alpha-tocopherol)
6.13	Vitamin K (menaquinone)
6.14	Calcium
6.15	Chloride
6.16	Copper

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- 6.17 Fluoride
- 6.18 Iodide
- 6.19 Iron
- 6.20 Magnesium
- 6.21 Manganese
- 6.22 Phosphorus
- 6.23 Potassium
- 6.24 Sodium
- 6.25 Zinc
- 6.26 Choline
- 6.27 Taurine
- 6.28 Cholesterol
- 6.29 Dietary fibre (total)
- 6.30 Fatty acid profile
- 6.31 pH
- 6.32 Sulphated ash

7.0 Food Additives and Ingredients

In accordance with the Official Methods of Analysis of AOAC International (18th Edition).

- 7.01 Benzoate/benzoic acid
- 7.02 Sorbate/sorbic acid
- 7.03 Nitrate
- 7.04 Nitrite
- 7.06 Sucrose
- 7.09 Sugar profile
- 7.10 Sulphur dioxide/sulphates

SECTION 2: SEAFOOD TESTING METHODS AND MATRICES

In accordance with APHA "Recommended Procedures for the Examination of Seawater and Shellfish" (4th Edition) unless otherwise stated.

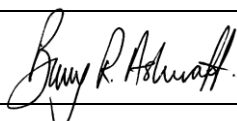
11.1 Potable Water

- 11.1.1 Faecal coliforms APHA (21st Edition) 9221 E
- 11.1.1 Faecal coliforms APHA (21st Edition) 9222 D
- 11.1.2 Total coliforms APHA (21st Edition) 9221 B
- 11.1.2 Total coliforms APHA (21st Edition) 9222 B
- 11.1.2 Total coliforms APHA (21st Edition) 9223 B

11.5 All Fish

- 11.5.1 Faecal coliforms Part III
- 11.5.2 Salmonella FDA BAM Ch.5

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11.5.3	Salmonella Salmonella Standard Plate Count Standard Plate Count	TECRA ISO 6579:2002(E) FDA BAM Ch.3 APHA Comp. Ch.7
11.5.4	<i>Staphylococcus aureus</i>	FDA BAM Ch.12
11.5.7	Mercury	ICP MS Acid digest
11.5.8	Histamine	Leatherhead
11.5.9	Total volatile basic nitrogen (TVB-N)	Zlebensm

11.6 Bivalve molluscan shellfish (uncooked)

11.6.2	E coli	NZFSA Guidelines
11.6.3	Salmonella	ISO 6579:2002(E)

11.7 Shellfish Biotoxins

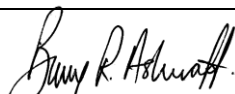
11.7.2	Diarrhetic Shellfish Poison (DSP)	NZ Marine Biotoxin
11.7.4	Amnesiac Shellfish Poison (ASP)	NZ Marine Biotoxin

11.8 Cooked Seafood Product

11.8.1	<i>E coli</i> <i>E coli</i>	APHA Comp. Ch.8 APHA Comp. Ch.8.935
11.8.2	Salmonella Salmonella Salmonella	FDA BAM Ch.5 TECRA ISO 6579:2002(E)
11.8.3	<i>Staphylococcus aureus</i>	FDA BAM Ch.12
11.8.4	Standard Plate Count Standard Plate Count	FDA BAM Ch.3 APHA Comp. Ch.7
11.8.5	<i>Listeria monocytogenes</i> <i>Listeria monocytogenes</i>	FDA BAM Ch.10 TECRA

References:

APHA (21 st Edition)	Standard Methods for the Examination of Water and Wastewaters (21 st Edition)
APHA Comp.	Compendium of Methods for the Microbiological Examination of Foods (4 th Edition)
FDA BAM	US Food and Drug Administration Bacteriological Analysis of Foods (8 th Edition)
Leatherhead	Analytical Methods, Leatherhead Food Research Association (2 nd Edition)
Zlebensm	Zlebensm Unters Forsch 189 (1989) pp. 309-306
NZ Marine Biotoxin	New Zealand Marine Biotoxin Management Board, National Marine Biotoxin Management Plan (August 1996) Appendix II

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