


# Laboratory Accreditation Programmes

Schedule to	
<b>CERTIFICATE OF ACCREDITATION</b>	
AsureQuality Limited Laboratory Services - Wellington Laboratory	<b>Client No: 6881</b>
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<b>Telephone:</b> 04 570-8800 <b>Fax:</b> 04 570-8176	<b>www.asurequality.com</b>
<b>Authorised Representative:</b> Mrs Charlene Gerber Quality Systems Manager	
<b>Programme</b> Dairy Testing Laboratory	
<b>Accreditation Number:</b> 996	<b>Date of Accreditation:</b> 17 December 2007
<b>Conformance Standard</b> NZS ISO/IEC 17025:2005 General requirements for the competence of testing and calibration laboratories	
<b>Testing Services Summary</b>	
9.02 9.31	Dairy Products - Microbiological Tests Microbiological Condition in Dairy Factories (Ice Cream)
<b>Key Technical Personnel</b>	
Mrs Karen Anderson	9.02, 9.31
Mrs Kelly-Marie Burns	9.02, 9.31
Ms Michaela Taylor	9.02, 9.31

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Schedule to  
**CERTIFICATE OF ACCREDITATION**

AsureQuality Limited  
 Dairy Testing Laboratory  
**SCOPE OF ACCREDITATION**

Accreditation No 996

**9.02 Dairy Products - Microbiological Tests**

In accordance with current editions of tests published in NZTM2: New Zealand Dairy Industry Microbiological Methods Manual except where otherwise indicated

**(a) Milk**

Thermoturcic Plate Count (Direct Plating)	29.1
Aerobic Plate Count at 30°C	43.1
Coliforms (Direct Plating)	48.1
Listeria	TECRA
Salmonella	TECRA

**(f) Cheese**

Coagulase-positive Staphylococci (Count)	47.1
Coliforms (Direct Plating)	48.1
<i>E coli</i>	Petrifilm (Client specified)
Listeria, <i>Listeria monocytogenes</i>	FDA BAM Ch.10
Listeria	TECRA
Salmonella	TECRA
Yeasts and Moulds (Count)	61.1

**(i) Cultured products**

Listeria	Rapid Method (Neogen Reveal)
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**(l) Ice cream**


Aerobic Plate Count at 30°C	43.1
<i>E coli</i> and Coliforms (LST-MUG)	48.5
Listeria, <i>Listeria monocytogenes</i>	FDA BAM Ch.10
Listeria	TECRA
Salmonella	TECRA

**9.31 Microbiological Condition in Dairy Factories (Ice Cream)**

In accordance with current editions of tests published in NZTM2: New Zealand Dairy Industry Microbiological Methods of Manual except where otherwise indicated

**(c) Environment Hygiene Evaluation**

Listeria, <i>Listeria monocytogenes</i>	FDA BAM Ch.10
Listeria	TECRA
Salmonella	58.3

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Dairy Testing Laboratory

Accreditation No 996

## SCOPE OF ACCREDITATION

### References:

FDA BAM US Food & Drug Administration Bacteriological Analytical Manual (8<sup>th</sup> Edition)

Authorised:  
General Manager



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