

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

Thermotolerant 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
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

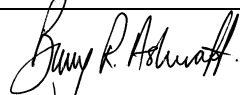
Aerobic Plate Count at 30°C	43.1
<i>E. coli</i> and Coliforms (LST-MUG)	48.5
Listeria, <i>Listeria monocytogenes</i>	FDA BAM
Listeria	TECRA
Salmonella	TECRA

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
Listeria	TECRA
Salmonella	58.3

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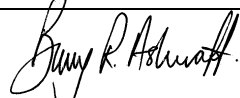
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References:

FDA BAM US Food & Drug Administration Bacteriological Analytical Manual (8th Edition)

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