

## APPENDIX 1

### SCOPE OF LABORATORY ACCREDITATION

Certificate Ref No.: **AML048/LA/2023/CERT13**

<b>Initial Date of Granting</b>	26/06/2019	<b>Grant Date of Current Cycle</b>	10/07/2023
<b>Current Accreditation Cycle</b>	02	<b>Expiration Date</b>	09/07/2027

### ASSOCIATED MANUFACTURERS LIMITED LABORATORY

Walkerswood, P.O. St. Ann. Jamaica

#### FIELD: MICROBIOLOGY

#	PRODUCT/ MATERIAL	TEST (parameter/ characteristics)	TEST METHOD	UNITS	LIMIT OF CAPABILITY
1	Jerk Seasoning, Jerk Sauces, Raw Material	Total Aerobic Plate Count	Pour Plate (Compendium of Methods for the Microbiological Examination of Foods, 5 <sup>th</sup> edition, chapter 8)	Cfu/g	< 10
2	Jerk Seasoning, Jerk Sauces, Raw Material	Enumeration of Coliforms	Pour Plate (Compendium of Methods for the Microbiological Examination of Foods, 5 <sup>th</sup> edition, chapter 9)	Cfu/g	< 10
3	Jerk Seasoning, Jerk Sauces, Raw Material	Enumeration of yeasts and molds	Spread Plate Method (Compendium of Methods for the Microbiological Examination of Foods, 5 <sup>th</sup> edition, chapter 21).	Cfu/g	< 10
4	Jerk Seasoning, Jerk Sauces, Pepper Sauces	Yeast Viability	LAB-SOP-7.2YVWI Yeast Viability Work Instructions (modified BSJ Jerk Seasoning and Jerk Sauce Standard: JS 215:1998)	Positive/ Negative	N/A
5	Jerk Seasoning,	Enumeration of Coagulase	Spread Plate Method (Compendium of	Cfu / g	< 10

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	Jerk Sauces, Pepper Sauces	positive staphylococci	Methods for the Microbiological Examination of Foods, 5th edition, chapter 39)		
6	Foods	Coliform Count by Petrifilm	3M Petrifilm <i>E.coli</i> /Coliform Count Plate	Cfu / g	< 1
7	Foods	<i>E. coli</i> Count by Petrifilm	3M Petrifilm <i>E.coli</i> /Coliform Count Plate	Cfu / g	< 1
8	Foods	Staphylococcus aureus Count by Petrifilm	3M Petrifilm Staph Express System	Cfu / g	< 1
9	Foods	Yeast and Mold Count by Petrifilm	3M Petrifilm Rapid Yeast and Mold Count Plate	Cfu / g	< 1
10	Foods	Aerobic plate count by Petrifilm	3M Petrifilm Aerobic Count Plate	Cfu / g	< 1
11	Jerk Seasoning, Jerk Sauces,	Extraneous Matter Determination	LAB-SOP-7.2XMWI Extraneous Matter Determination Work Instructions (modified BSJ Jerk Seasoning and Jerk Sauce Standard: JS 215:1998)	Presence/ Absence	N/A
12	Pepper Sauces, Onion and scallion made into Pastes and Slurries	Extraneous Matter Determination	LAB-SOP-7.2XMWI Extraneous Matter Determination Work Instructions (adapted the AOAC OMA 970.66 and BSJ JS 215:1998))	Presence/ Absence	N/A

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### FIELD: CHEMISTRY

#	PRODUCT/ MATERIAL	TEST (parameter/ characteristics)	TEST METHOD	UNITS	LIMIT OF CAPABILITY
1	Jerk Seasoning, Jerk Sauces, Pepper Sauces, Condiments, Raw Materials	% Acidity	LAB-SOP-7.2TAWI Titratable Acidity Work Instructions (modified BSJ Jerk Seasoning and Jerk Sauce Standard: JS 215:1998)	%	0 – 5.00
2	Jerk Seasoning, Jerk Sauces, Pepper Sauces, Condiments, Raw Materials	pH	Direct meter reading	-	1.00 - 14.00
3	Jerk Seasoning, Jerk Sauces, Pepper Sauces, Condiments, Raw Materials	Brix Analysis	Refractometric Analysis (Manufacturer Reichert AR200 Digital Refractometer)	%	0 – 95.0
4	Jerk Seasoning, Jerk Sauces, Pepper Sauces, Condiments, Raw Materials	Salinity Analysis	Conductivity Meter Reading (ATAGO Salt Meter)	%	0.00 – 10.0% (g/100g)