APPENDIX 1

SCOPE OF LABORATORY ACCREDITATION

Certificate Ref No.: **AML048/LA/2023/CERT13-1**

Initial Date of Granting	26/06/2019	**Grant Date of Current Cycle**	10/07/2023
Current Accreditation Cycle	**02**	**Expiration Date**	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, 5th 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, 5th 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, 5th edition, chapter 21).	Cfu/g	< 10

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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, Jerk Sauces, Pepper Sauces	Enumeration of Coagulase positive staphylococci	Spread Plate Method (Compendium of Methods for the Microbiological Examination of Foods, 5th edition, chapter 39)	Cfu / g	< 10
6	Foods	Coliform Count by Petrifilm	Petrifilm *E.coli*/Coliform Count Plate	Cfu / g	< 1
7	Foods	*E. coli* Count by Petrifilm	Petrifilm *E.coli*/Coliform Count Plate	Cfu / g	< 1
8	Foods	Staphylococcus aureus Count by Petrifilm	Petrifilm Staph Express System	Cfu / g	< 1
9	Foods	Yeast and Mold Count by Petrifilm	Petrifilm Rapid Yeast and Mold Count Plate	Cfu / g	< 1
10	Foods	Aerobic plate count by Petrifilm	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 method from BSJ Jerk Seasoning and Jerk Sauce Standard: JS 215:1998)	Presence/ Absence	N/A

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12	Pepper Sauces, Onion and scallion made into Pastes and Slurries	Extraneous Matter Determination	LAB-SOP-7.2XMWI Extraneous Matter Determination Work Instructions (BSJ JS 215:1998 and adapted AOAC OMA 970.66)	Presence/ Absence	N/A

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	Refractometry (LAB-SOP-7.2BxWI, Measurement of Brix in Food Work Instructions)	%	0.0- 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)

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#	PRODUCT/ MATERIAL	TEST *(parameter/ characteristics)*	TEST METHOD	UNITS	LIMIT OF CAPABILITY	GRANT DATE
1	Jerk Sauces, Condiments, Jams, Jellies and Marmalades	Brix Analysis	Refractometry (LAB-SOP-7.2BxWI, Measurement of Brix in Food Work Instructions)	%	0.0-95.0	June 26, 2025