

# **Scope of Accreditation**

### **Nestle Australia Ltd**

Site

Nestle Quality Assurance Centre (NQAC) Mulgrave

Accreditation No. Site No. Date of Accreditation

2131 2124 10 Nov 1986

Address Contact Availability

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Services conditionally available to external clients

## Nestle Quality Assurance Centre (NQAC) Mulgrave

#### ISO/IEC 17025 (2017)

Environment

| SERVICE                     | PRODUCT  | DETERMINANT                            | TECHNIQUE                     | PROCEDURE            |
|-----------------------------|--|--|-------------------------------|----------------------|
| Analysis for microorganisms | Industrial waters -<br>Treated, recirculating              | <i>Escherichia coli</i> ;<br>Coliforms | Most probable number<br>(MPN) | AS 4276.21           |
|                             |  | Plate count                            | Pour plate                    | AS 4276.3.1          |
|                             | Industrial waters -<br>Treated, recirculating;<br>Surfaces | Escherichia coli;<br>Coliforms         | Most probable number (MPN)    | ISO 4831<br>ISO 7251 |
|                             |  | Plate count                            | Pour plate                    | ISO 4833-1           |
|                             |  | Enterobacteriaceae                     | Pour plate                    | ISO 21528-2          |
|                             | Potable waters   | Escherichia coli;<br>Coliforms         | Most probable number (MPN)    | ISO 4831 ISO 7251    |
|                             |  | Plate count                            | Pour plate                    | AS 4276.3.1          |
|                             |  | Enterobacteriaceae                     | Pour plate                    | ISO 21528-2          |
|                             |  |  |                               |                      |

| SERVICE | PRODUCT  | DETERMINANT                            | TECHNIQUE                                       | PROCEDURE                       |
|---------|----------|--|---|---------------------------------|
|         |          | <i>Escherichia coli</i> ;<br>Coliforms | Most probable number<br>(MPN)                   | AS 4276.21                      |
|         |          | Plate count                            | Pour plate                                      | ISO 4833-1                      |
|         | Surfaces | Enterobacteriaceae                     | Spread plate - Petrifilm                        | in-house method<br>LI-00.758-01 |
|         |          | Salmonella spp.                        | Enzyme linked<br>immunosorbent assay<br>(ELISA) | in-house method<br>LI-00.746-02 |

# ISO/IEC 17025 (2017)

Food and Beverage

| SERVICE                        | PRODUCT   | DETERMINANT   | TECHNIQUE                                       | PROCEDURE   |
|--------------------------------|---|---|---|---|
| Analysis for elements          | Alcoholic beverages; Cereal products; Cocoa and cocoa products; Cordials; Dairy products; Frozen dinners; Mixed foods; Soft drinks  | Calcium; Copper; Iron;<br>Magnesium;<br>Manganese;<br>Phosphorus;<br>Potassium; Sodium;<br>Zinc | ICP-AES   | AOAC 2011.14<br>and in-house<br>method 4194-<br>CHEM-SOP-<br>Minerals |
| Analysis for<br>microorganisms | Cereal products; Cocoa and cocoa products; Confectionery; Dairy products; Food additives; Honey; Infant formulas; Mixed foods; Nuts and nut products; Powdered beverages; Sugar products  | Salmonella spp.   | Enzyme linked<br>immunosorbent<br>assay (ELISA) | in-house<br>method LI-<br>00.746-02                                   |
|                                | Cereal products; Confectionery;<br>Crustaceans; Dairy products;<br>Edible fats and oils; Eggs and egg<br>products; Fish; Food additives;<br>Frozen foods; Fruit and fruit<br>products; Heat-processed foods<br>in hermetically sealed<br>containers; Honey; Infant<br>formulas; Meat and meat<br>products; Molluscs (including<br>shell); Nuts and nut products;<br>Poultry and poultry products;<br>Sugar products; Vegetables and<br>vegetable products | Salmonella spp.   | Enrichment                                      | ISO 6579-1  |
|                                |   | <i>Escherichia coli</i> ;<br>Coliforms  | Most probable<br>number (MPN)                   | ISO 4831<br>ISO 7251  |

| SERVICE  | PRODUCT   | DETERMINANT  | TECHNIQUE                                  | PROCEDURE                           |
|--|---|--|--|-------------------------------------|
|  | Cereal products; Confectionery; Crustaceans; Dairy products; Edible fats and oils; Eggs and egg products; Fish; Food additives; Frozen foods; Fruit and fruit products; Heat-processed foods in hermetically sealed containers; Honey; Meat and meat products; Molluscs (including shell); Nuts and nut products; Poultry and poultry products; Sugar products; Vegetables and vegetable products | Sulfite reducing<br>anaerobic<br>bacteria/spores   | Pour plate                                 | ISO 15213                           |
|  |   | Bacillus cereus;<br>Staphylococcus spp<br>Coagulase producing<br>strains; Yeasts and<br>moulds | Spread plate -<br>Aerobic and<br>anaerobic | ISO 7932<br>ISO 6888-1<br>ISO 21527 |
|  |   | Enterobacteriaceae   | Pour plate                                 | ISO 21528-2                         |
|  |   | Plate count  | Pour plate                                 | ISO 4833-1                          |
|  |   | Lactic acid bacteria   | Pour plate                                 | ISO 15214                           |
| Analysis for vitamins                                | Cereal products; Dairy products   | Niacin (vitamin B3);<br>Thiamine (vitamin B1)  | HPLC                                       | in-house<br>method LI-<br>00.689    |
|  |   | Riboflavin (vitamin B2)  | HPLC                                       | in-house<br>method LI-<br>00.688    |
|  |   | Pyridoxine (vitamin B6, pyridoxal, pyridoxamine)   | HPLC                                       | in-house<br>method LI-<br>00.690    |
|  | Dairy products  | Ascorbic acid (vitamin<br>C)   | Potentiometric titration                   | in-house<br>method LI-<br>00.677    |
| Analysis of physical and nutritional characteristics | Adult nutritional formula   | Osmolality   | Vapour pressure<br>osmometry               | in-house<br>method LI-<br>08.67     |

| SERVICE | PRODUCT   | DETERMINANT   | TECHNIQUE   | PROCEDURE                          |
|---------|---|---|---|------------------------------------|
|         | Cereal products; Coffee extract -<br>Soluble; Confectionery; Dairy<br>products; Gravy - Instant beef;<br>Healthcare drinks; Powdered<br>beverages; Whey powder  | Moisture  | Gravimetric                                       | in-house<br>method LI-<br>00.500   |
|         | Cereal products; Coffee extract -<br>Soluble; Gravy - Instant beef;<br>Healthcare drinks; Meat and meat<br>products; Pet foods; Powdered<br>beverages; Whey powder  | Ash   | Combustion  | in-house<br>method LI-<br>00.565   |
|         | Cereal products; Confectionery;<br>Dairy products; Fats and fat<br>products; Meat and meat<br>products; Nuts and nut products;<br>Oils  | Nitrogen; Protein   | Dumas   | in-house<br>method LI-<br>00.557-2 |
|         | Cereal products; Confectionery;<br>Dairy products; Powdered<br>beverages; Sugar products  | Fructose; Glucose;<br>Lactose; Maltose;<br>Sucrose; Sugar | HPLC  | in-house<br>method LI-<br>00.544   |
|         | Cereal products; Dairy products;<br>Food pastes; Sauces   | Water activity  | Resistive<br>electrolytic<br>hygrometers<br>(REH) | in-house<br>method LI-<br>00.016   |
|         | Cocoa and cocoa products;<br>Coffee extract - Soluble;<br>Confectionery; Dairy products;<br>Edible fats; Edible oils; Food<br>pastes; Fruit and fruit products;<br>Gravy - Instant beef; Jams; Pet<br>foods; Powdered beverages;<br>Sauces; Whey powder | Carbohydrates -<br>Products with fibre;<br>Energy         | Calculation                                       | in-house<br>method LI-<br>RLMU28   |
|         |   | Carbohydrates -<br>Products without<br>fibre; Energy      | Calculation                                       | in-house<br>method LI-<br>RLMU24   |
|         | Cocoa and cocoa products;<br>Coffee extract - Soluble; Gravy -<br>Instant beef; Meat and meat<br>products; Powdered beverages;<br>Sauces; Whey powder   | Moisture  | Gravimetric                                       | in-house<br>method LI-00-<br>502   |
|         | Coffee extract - Soluble; Dairy<br>products; Food pastes; Gravy -<br>Instant beef; Powdered<br>beverages; Sauces; Whey powder   | Chloride; Salt  | Titration   | in-house<br>method LI-<br>00.580   |

| SERVICE | PRODUCT   | DETERMINANT        | TECHNIQUE      | PROCEDURE                          |
|---------|---|--------------------|----------------|------------------------------------|
|         | Coffee extract - Soluble; Gravy -<br>Instant beef; Powdered<br>beverages; Whey powder | Caffeine           | HPLC           | in-house<br>method LI-<br>20.020   |
|         |   | Ash                | Combustion     | in-house<br>method LI-<br>21.007   |
|         | Confectionery; Dairy products;<br>Powdered beverages                                  | Fat                | Mojonnier      | in-house<br>method LI-<br>00.520   |
|         | Confectionery; Syrups   | Sugars - Reducing  | Refractometry  | In-house<br>method LI-<br>00.538   |
|         | Dairy products; Pet foods;<br>Powdered beverages                                      | Fat                | Soxhlet        | in-house<br>method LI-<br>00.528   |
|         | Edible fats; Edible oils  | Peroxide value     | Titration      | in-house<br>method LI-<br>03.512   |
|         |   | Fatty acid profile | GC-FID         | in-house<br>method LI-<br>00.511   |
|         | Meat and meat products; Pet foods   | рН                 | Potentiometric | in-house<br>method LI-<br>00.908   |
|         | Pet foods   | Fatty acid profile | GC-FID         | in-house<br>method LI-<br>00.513   |
|         | Syrups  | Refractive index   | Refractometry  | In-house<br>method NQA-<br>00.0925 |

The only data displayed is that deemed relevant and necessary for the clear description of the activities and services covered by the scope of accreditation.

Grey text appearing in a SoA is additional freetext providing further refinement or information on the data in the preceding line entry.

Accreditation No. Site No. Print date

2131 2124 15 Oct 2025

### END OF SCOPE