



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

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CHEMICAL

Valid To: December 31, 2012

Certificate Number: 2413.02

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements containing the "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on food products:

<u>Test</u>	<u>Test Method(s)</u>
Ash	AOAC 900.02 A; AOAC 920.117; AOAC 920.153; AOAC 923.03; AOAC 930.30; AOAC 935.42; AOAC 940.26; AOAC 945.46; AOAC 950.49 A; AOAC 941.12; AOAC 972.15
Carbohydrates	Calculation
Cholesterol	AOAC 994.10 Mod
Fat	
Acid Hydrolysis	AOAC 935.39D; AOAC 935.38; AOAC 925.12; AOAC 948.15; AOAC 950.54; AOAC 952.06; AOAC 954.02
Modified Mojonnier	AOAC 922.06; AOAC 932.06; AOAC 933.05; AOAC 952.06; AOAC 989.05
Roese-Gottlieb	AOAC 920.111; AOAC 989.05
Soxhlet	AOAC 960.39(b); AOAC 948.22(b); AOAC 963.15; FCC 5 th Appendix X(Starch)
Fatty Acid Profile	
Fat as Triglycerides	AOAC 996.06 Mod
Monounsaturated Fat	AOAC 996.06 Mod
Polyunsaturated Fat	AOAC 996.06 Mod
Saturated Fat	AOAC 996.06 Mod
Trans Fat	AOAC 996.06 Mod

<u>Test</u>	<u>Test Method(s)</u>
Metals	
Calcium	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Chromium	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Copper	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Iron	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Magnesium	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Manganese	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Molybdenum	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Phosphorus	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Potassium	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Selenium	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Sodium	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Zinc	AOAC 985.35D Mod; AOAC 990.08 F; SW 846 6010B
Moisture	AOAC 920.151 A & B; AOAC 925.09; AOAC 925.40; AOAC 925.45 A; AOAC 925.45 B; AOAC 925.45 D; AOAC 926.07; AOAC 926.08; AOAC 926.12; AOAC 927.05; AOAC 934.06; AOAC 945.38; AOAC 945.43; AOAC 945.62 B; AOAC 950.46 B (b); AOAC 952.08 A; AOAC 964.22; AOAC 925.55B; FCC 5 th (Starch)
pH	AOAC 943.02; AOAC 945.27; AOAC 960.19; AOAC 970.21; AOAC 981.12; USDA PHM; Oil – in house
Protein – Combustion	AOAC 992.15 Mod; AOAC 992.23 Mod
Protein – Kjeldahl	AOAC 928.08 D Mod; AOAC 930.33 A Mod; AOAC 981.10 A, C, Mod; AOAC 991.20 Mod
Salt	AOAC 935.43 Mod; AOAC 935.47 Mod; AOAC 937.09; AOAC 941.13
Sugars	AOAC 980.13; AOAC 982.14
Solids	AOAC 920.107; AOAC 941.08; AOAC 990.19
Soluble Solids	AOAC 932.14 C
Total Dietary Fiber	AOAC 991.43; AOAC 993.21
Vitamin A	
Beta Carotene	JAOAC 69:5; AOAC 2001.13 Mod
Retinol	JAOAC 67:1; AOAC 2001.13 Mod
Ascorbic Acid/Vitamin C	AOAC 967.22; JAOAC 75:5
Water Activity	AOAC 978.18 B (c)