



## Accredited Laboratory

A2LA has accredited

### **MICROBAC LABORATORIES, INC.**

Warrendale, PA

for technical competence in the field of

### Chemical Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *General requirements for the competence of testing and calibration laboratories*. This laboratory also meets the requirements of A2LA R204-Specific Requirements – *Food and Pharmaceutical Testing Laboratory Accreditation Program*. This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (refer to joint ISO-ILAC-IAF Communiqué dated 8 January 2009).



Presented this 28<sup>th</sup> day of February 2017.

A handwritten signature in black ink, written over a horizontal line.

President and CEO  
For the Accreditation Council  
Certificate Number 2413.02  
Valid to December 31, 2018

*For the tests to which this accreditation applies, please refer to the laboratory's Chemical Scope of Accreditation.*



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

MICROBAC LABORATORIES, INC.  
 Pittsburgh Division  
 100 Marshall Drive  
 Warrendale, PA 15086  
 Lauren Zeleny Quality Manager  
 Phone: 724-772-0610 Fax: 724-772-1686

CHEMICAL

Valid To: December 31, 2018

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 2015 "AOAC *International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements 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, 950.49 (modified); AOAC 920.117, 920.153, 923.03, 930.30, 935.42, 940.26, 945.46, 941.12, 972.15
Carbohydrates	Calculation
Cholesterol by GC	AOAC 994.10
pH	AOAC 943.02, 945.27, 960.19, 970.21, 981.12
Ascorbic Acid/Vitamin C	AOAC 967.22; JAOAC 75:5
Water Activity	AOAC 978.18
Total Dietary Fiber	AOAC 991.43, 993.21
Protein – Combustion	AOAC 992.15, 992.23, 990.03, 997.09
Salt	AOAC 935.43, 935.47, 937.09, 941.13
Sugars by HPLC	In-house Developed Test Method
Soluble Solids	AOAC 932.14

<b><u>Test</u></b>	<b><u>Test Method(s)</u></b>
Pesticides by GC/MS/MS and LC/MS/MS	AOAC 2007.01; FDA PAM/EURL-SRM VER. 7 (modified)
Total Dietary Fiber	AOAC 991.43, 993.21
Crude Fiber in Feeds	AOCS Ba 6a-05
<b><u>Metals by ICP</u></b> Ca, Cr, Cu, Fe, Mn, Mg, Mo, P, K, Se, Na, Zn	In-house Develop Test Method
<b><u>Fat</u></b>	
Mojonnier / Acid Hydrolysis	AOAC 935.39, 925.12, 948.15, 950.54, 954.02, 922.06, 933.05, 989.05 (all modified)
Roese-Gottlieb	AOAC 920.111; AOAC 989.05
Soxhlet	AOAC 960.39; AOAC 948.22; AOAC 920.39 (all modified)
<b><u>Fatty Acid Profile by GC</u></b>	AOAC 996.06
Fat as Triglycerides	
Monounsaturated Fat	
Polyunsaturated Fat	
Saturated Fat	
Trans Fat	
<b><u>Moisture</u></b>	AOAC 952.08, 950.46, 925.45, 920.15 (all modified) AOAC 925.09, 925.40, 926.08, 926.12, 927.05, 934.06, 964.22, 925.55
<b><u>Vitamin A</u></b> Beta Carotene and Retinol	In-house Developed Test Method