



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 17025:2017 *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 April 2017*).



Presented this 11th day of January 2019.

A blue ink signature of the Senior Director of Accreditation Services.

Senior Director, Accreditation Services
For the Accreditation Council
Certificate Number 2413.02
Valid to December 31, 2020

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



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

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CHEMICAL

Valid To: December 31, 2020

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(s)</u>	<u>Test Method(s)</u>
Ascorbic Acid/Vitamin C	AOAC 967.22; JAOAC 75:5
Carbohydrates	Calculation
Crude Fiber in Feeds	AOCS Ba 6a-05
Heavy Metals by ICP-MS: As, Cd, Hg, Pb	In-house Developed Test Method
Metals by ICP: Ca, Cr, Cu, Fe, Mn, Mg, Mo, P, K, Se, Na, Zn	In-house Developed Test Method
pH	AOAC 943.02, 945.27, 960.19, 970.21, 981.12
Protein by Combustion	AOAC 992.15, 992.23, 990.03, 997.09
Soluble Solids	AOAC 932.14
Total Dietary Fiber	AOAC 991.43, 993.21
Water Activity	AOAC 978.18
Gravimetric	
Ash	Modified – AOAC 900.02, 950.49; AOAC 920.117, 920.153, 923.03, 930.30, 935.42, 940.26, 945.46, 941.12, 972.15
Fat – Mojonnier/Acid Hydrolysis	Modified – AOAC 935.39, 925.12, 948.15, 950.54, 954.02, 922.06, 933.05, 989.05
Fat – Roese-Gottlieb	AOAC 920.111, 989.05

<u>Test(s)</u>	<u>Test Method(s)</u>
Fat – Soxhlet	Modified – AOAC 960.39, 948.22, 920.39
Moisture	Modified – AOAC 952.08, 950.46, 925.45, 920.15; AOAC 925.09, 925.40, 926.08, 926.12, 927.05, 934.06, 964.22, 925.55
GC	
Cholesterol	AOAC 994.10
Fatty Acid Profile: Fat as Triglycerides, Monounsaturated Fat Polyunsaturated Fat, Saturated Fat, Trans Fat	AOAC 996.06
HPLC	
Sugars by HPLC	In-house Developed Test Method
Vitamin A: Beta Carotene, Retinol	In-house Developed Test Method
Vitamin D	In-house Developed Test Method
Titration	
Free Fatty Acids	AOAC 940.28
Peroxide Value	AOCS 8b-90
Salt	AOAC 935.43, 935.47, 937.09, 941.13

