



# CERTIFICATE OF ACCREDITATION

**The ANSI National Accreditation Board**

Hereby attests that

**IEH – JL Analytical**  
**217 Primo Way**  
**Modesto, CA 95358**

Fulfills the requirements of

**ISO/IEC 17025:2017**

and

**AOAC International Guidelines for Laboratories Performing Microbiological and  
Chemical Analysis of Food, Dietary Supplements and Pharmaceuticals (2018)**

and

**FDA Laboratory Accreditation for Analyses of Foods (LAAF) Accreditation  
Program**

In the field of

**TESTING**

This certificate is valid only when accompanied by a current scope of accreditation document.  
The current scope of accreditation can be verified at [www.anab.org](http://www.anab.org).

Jason Stine, Vice President

Expiry Date: 23 December 2025

Certificate Number: AT-1598



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017.  
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).

**SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017**

**and**

**AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analysis of Food, Dietary Supplements and Pharmaceuticals (2018)<sup>1</sup>**

**FDA Laboratory Accreditation for Analysis of Foods (LAAF) Accreditation Program<sup>2</sup>**

**IEH – JL Analytical**

217 Primo Way

Modesto, CA 95358

Pete Mostoufi 209 538 8111

[petem@jlanalytical.com](mailto:petem@jlanalytical.com) [www.iehinc.com](http://www.iehinc.com)

**TESTING**

Valid to: **December 23, 2025**

Certificate Number: **AT-1598**

**Microbiological<sup>1</sup>**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aerobic Plate Count	MB073.01 AOAC 966.23; FDA BAM Ch. 3; CMMEF 6.3	Food, RTE foods (meats, dairy, produce, salads, cereals), raw meats, poultry, seafood, mixed leafy greens, green onions, fruits, seeds, grains, nuts and their derivatives, spices, swabs, water, animal food and feeds	Agar Plate
Aerobic Plate Count	MB704.01 (IEH-MPN)	Food, mixed leafy greens, swabs, water	Multiple Fermentation
Aerobic Plate Count	MB073.06 AOAC RI PTM #051702	Food and Environmental Samples	Microfilm
<i>Bacillus cereus</i>	MB206 FDA BAM	Food	Spread Plate
Total Coliform/ <i>E. coli</i>	MB072.04 AOAC RI PTM #051702	Food and Environmental Samples	Microfilm

**Microbiological<sup>1</sup>**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Total Coliform / <i>E. coli</i>	MB072.01 AOAC 991.14; AOAC 998.08	Food and Environmental Samples	Petrifilm
Total Coliform / <i>E. coli</i>	MB072.02 FDA BAM Ch 4	Food	Agar Plate
Total Coliform / <i>E. coli</i>	MB923.03 FDA BAM Ch 4	Food	Multiple Fermentation
<i>E. coli</i>	MB707.01 IEH-MPN	Food, Environmental swabs/sponges	Multiple Fermentation
<i>E. coli</i> O157, EHEC, STEC, <i>Salmonella</i>	SOP MB217.01 AOAC RI PTM #100701	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey (not for STEC), mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
<i>Enterobacteriaceae</i>	MB219.02, AOAC 2003.01; CMMEF Ch 8	Food, RTE foods (meats, dairy, produce, salads, cereals), raw meats, poultry, seafood, mixed leafy greens, green onions, fruits, seeds, grains, nuts and their derivatives, spices, swabs, water, animal food and feeds	Petrifilm
<i>Listeria</i> spp. and <i>L. monocytogenes</i>	MB316.01 AOAC RI PTM #021201	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
<i>Campylobacter</i>	MB216.01	Food	PCR System
<i>Staphylococcus aureus</i>	MB443.02 FDA BAM Ch 12; AOAC 975.55	Food and Environmental Samples	Agar Plate

### Microbiological<sup>1</sup>

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Staphylococcus aureus</i>	MB443.01 AOAC 2001.05; AOAC 2003.07; AOAC 2003.08; AOAC 2003.11	Food and Environmental Samples	Petrifilm
Pasteurization Validation including generation of inoculated product	MB940, MB941, MB942, MB943 and MB944 (ABC SVG 1.2)	Food	Spread Plate
Process Control Testing (PCT)	MB491.01	Food, Raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
Yeast & Mold	MB074.03 AOAC RI PTM #051702	Food and Environmental Samples	Microfilm
Yeast & Mold	MB074.01 FDA BAM, Ch 18	Food and Environmental Samples	Agar Plate
Yeast & Mold	MB074.04 AOAC 2014.05	Food and Environmental Samples	Petrifilm
Lactic Acid Bacteria	MB231.01 CMMEF Ch. 19	Food and Environmental Samples	Pour Plate
Salmonella sp. (Quantitative and Quantitative)	DOC-02309 AOAC RI-PTM 031201	Food and Environmental Samples	Roka Atlas

### Chemical<sup>1</sup>

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aflatoxin <sup>2</sup>	SOP 3A00150 and 3A00151 AOAC 991.31; AOAC 2005.08	Food	HPLC
Aflatoxin	SOP 3A00164; Modified USP 561	Food	HPLC

**Chemical<sup>1</sup>**

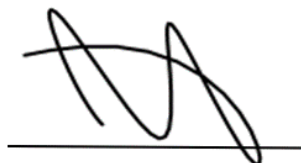
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Ochratoxin <sup>2</sup>	3A00161	Food	HPLC
Ochratoxin	SOP 3A00168	Coffee	HPLC
Soy Allergen	3A00501 Detection of Allergen Residue by Lateral Flow Device	Environmental	Lateral Flow
Gluten Allergen	3A00501 Detection of Gluten Residue by Lateral Flow Device	Environmental	Lateral Flow
Ash	SOP 9A00016 AOAC 942.05; AOAC 930.30	Food	Gravimetric
Fat	SOP 3A00167 AOAC 991.36	Meat and Meat Products	Soxtec Extractor
Fat	SOP 9A00086 AOAC 922.06; AOAC 954.02 (Acid hydrolysis)	Food	Gravimetric
Fat	SOP 9A00009 AOAC 989.05 (modified Mojonnier)	Dairy Products	Gravimetric
Free Fatty Acids	SOP 3A00033 AOCS Ca 5a-40	Food	Titration
Moisture	SOP 9A00073	Food	Air Oven
Moisture	SOP 9A00073	Food	Vacuum Oven
Peroxide Value	SOP 3A00065 AOCS Cd 8-53	Food	Titration
pH	SOP 3A00066 AOAC 981.12; AOAC 943.02; IDF 115	Food	Electrode
Salt	SOP 3A00071 AOAC 935.47	Food	Titration

**Chemical<sup>1</sup>**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Titrateable Acidity	SOP 3A00097 SMEDP 17 <sup>th</sup> Ed.15.021; IDF 86	Food	Titration
Solubility	SOP 8A00004 New Zealand TM 4.13.15; New Zealand TM 4.6.3; SMEDP 17 <sup>th</sup> 15.171	Food	Centrifuge
Protein	AOAC 990.03	Food/Dairy	Combustion
Scoville Heat	ASTA 21.3; AOAC 995.03	Peppers/Sauces	HPLC

Note:

1. Testing to meet the requirements of ANAB Supplemental Requirements SR 2416, AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analysis of Food, Dietary Supplements and Pharmaceuticals (2018).
2. Testing to meet the requirements of ANAB Supplemental Requirements SR 2440, FDA Laboratory Accreditation for the Analysis of Foods (LAAF) Accreditation Program. Recognition by the FDA can be confirmed by visiting their website <https://www.fda.gov>.
3. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1598.



Jason Stine, Vice President

