



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

IEH – Quanta Lab
9330 Corporate Drive, Ste. 703
Selma, TX 78154

Fulfills the requirements of

ISO/IEC 17025:2017

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.

Jason Stine, Vice President

Expiry Date: 15 November 2027

Certificate Number: AT-1822



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

IEH – Quanta Lab

9330 Corporate Drive, Ste. 703
Selma, TX 78154

Jessica Green Phone: 210-651-5799
Jessica.Griffin@iehinc.com

TESTING

ISO/IEC 17025 Accreditation Granted: **12 November 2025**

Certificate Number: **AT-1822** Certificate Expiry Date: **15 November 2027**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>E. coli</i> O157:H7, EHEC, STEC	MB217.01 AOAC-RI PTM 100701	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey (omitted or not for STEC), mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR system
<i>Salmonella</i> sp.	MB217.01 AOAC-RI PTM 100701	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR system
<i>Listeria</i> sp. & <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
Process Control Test (PCI Index)	MB 491.01	Food and environmental samples	PCR system

Microbiological

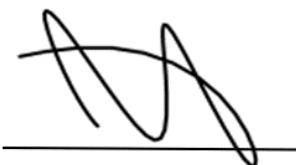
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aerobic Plate Count	MB073.01 AOAC 966.23; FDA BAM Ch. 3	Food, RTE foods (meats, dairy, produce, salads, cereals), raw meats, poultry, seafood, mixed leafy greens, green onions, fruits, seeds, grains, nuts and their derivatives, spices, swabs, water, animal food and feeds	Pour Plate
Aerobic Plate Count	MB072.06 AOAC RI-PTM 051702	Food and Environmental Samples	Microfilm
Total Coliform Generic <i>E. coli</i>	MB072.04 AOAC RI-PTM 051702	Food and Environmental Samples	Microfilm
Lactic Acid Bacteria	MB231.01 CMMEF 4 th Ed.	Food and Environmental Samples	Pour Plate
Total Coliform Generic <i>E. coli</i>	MB072.01 AOAC 991.14; AOAC 998.08	Food and Environmental Samples	Petrifilm
<i>Staphylococcus aureus</i>	MB443.01 AOAC 2003.07; AOAC 2003.08; AOAC 2003.11	Food and Environmental Samples	Petrifilm
Yeast and Mold Count	MB074.02 AOAC 997.02	Food and Environmental Samples	Petrifilm
Total Coliform Generic <i>E. coli</i>	FDA-BAM Chapter 4	Food	MPN
Total Coliform Generic <i>E. coli</i>	MB706 MI Medium; EPA 1604	Water	Membrane Filtration
<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
Yeast and Mold Count	MB074.03 AOAC-RI 151702	Food and Environmental Samples	Microfilm

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Cronobacter sakazakii</i>	MB708.01 FDA BAM, Ch. 29 (Modified)	Infant Formula Environmental Swabs	Multiplex
<i>Salmonella</i> spp.	MB708.01 FDA BAM, Ch. 29 (Modified) MB217.01 AOAC-RI PTM 100701	Infant Formula Environmental Swabs	Multiplex
<i>Staphylococcus aureus</i>	MB443.04 AOAC RI PTM 111703	Food and Environmental samples	Easy Plate

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Fat in Meat	AOAC 960.39	Foods	Soxhlet
Fat in Foods	AOAC 922.06	Foods	Acid Hydrolysis
Protein	AOAC 981.10	Foods	Kjeldahl
Peroxide Value	AOAC 965.33	Foods	Titration
Free Fatty Acid	AOCS 5a-40	Oils	Titration
Water Activity	Aqualab	Foods	Chilled Dew Point
Aflatoxin	AOAC 991.31	Tree Nuts, Peanuts	VICAM Fluorometer
Moisture	AOAC 950.46B	Foods	Gravimetric



Jason Stine, Vice President