



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

IEH Laboratories and Consulting Group

**650 O Street
Greeley, CO 80631**

Fulfills the requirements of

ISO/IEC 17025:2017

and

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

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: 27 February 2028

Certificate Number: AT-1622



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 (August 2018)

**IEH Laboratories and Consulting Group
IEH Warren Analytical**

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TESTING

ISO/IEC 17025 Accreditation Granted: **04 February 2026**

Certificate Number: **AT-1622** Certificate Expiry Date: **27 February 2028**

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 (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>Campylobacter</i> | MB216.01 | Food, raw ground beef, raw beef trim, raw poultry, carcass rinse, RTE turkey, mixed leafy greens | PCR system |

This Scope of Accreditation, version 014, was last updated on: 04 February 2026 and is valid only when accompanied by the Certificate.

Page 1 of 4

Microbiological

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|---------------------------------------------------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| <i>Listeria</i> sp. 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 |
| Process Control Test (PCT Index) GN, GNE, GNL, MPC, MPI | MB491.01 | Food and Environmental Samples | PCR system |
| Aerobic Plate Count | MB073.02 AOAC 990.12 | 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 |
| Aerobic Plate Count | MB073.06 AOAC RI-PTM 051702 | 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 | Microfilm |
| Aerobic Plate Count | MB075.01 AOAC 977.27 | Food and Environmental Samples | Spiral Plater |
| Total Coliform Generic <i>E. coli</i> | MB072.01 AOAC 991.14; AOAC 998.08 | Food and Environmental Samples | Petrifilm |
| Total Coliform Generic <i>E. coli</i> | MB072.04 AOAC RI-PTM 051702 | Food and Environmental Samples | Microfilm |
| Total Coliform Generic <i>E. coli</i> | MB072.03 FDA BAM/ CMMEF, 5 th ed. | Food and Environmental Samples | Spread Plate |
| <i>Staphylococcus aureus</i> | MB443.01 AOAC 2003.07; AOAC 2003.08; AOAC 2003.11 | Food and Environmental Samples | Petrifilm |
| Yeast and Mold | MB074.02 AOAC 997.02 | Food and Environmental Samples | Petrifilm |
| Yeast and Mold | MB074.03 AOAC RI-PTM 051702 | Food and Environmental Samples | Microfilm |
| Yeast and Mold | MB074.01 FDA BAM, Ch. 18, 8 th Ed. | Food and Environmental Samples | Spread Plate |

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Page 2 of 4

Microbiological

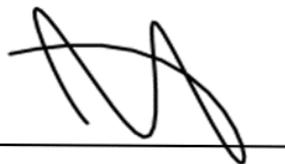
| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|-------------------------------------------|-----------------------------------------------------------|------------------------------------|-----------------------------|
| Total <i>Enterobacteriaceae</i> | MB219.02 AOAC 2003.01; FDA BAM, 8 th Ed. | Food and Environmental Samples | Petrifilm |
| Total <i>Enterobacteriaceae</i> | MB219.03 CMMEF, 5 th ed. | Food and Environmental Samples | Spread Plate |
| <i>Clostridium perfringens</i> | MB218.01 CMMEF, 5 th ed. | Food and Environmental Samples | Spread Plate |
| <i>Lactobacillus</i> | MB075.01 AOAC 977.27 | Food and Environmental Samples | Spiral plates |
| Total Coliforms / <i>E. coli</i> | MB706.01 EPA 1604 | Water | Membrane Filtration |
| Coliform/ <i>E. coli</i> | MB211.02 SMEWW 9223B | Water | Quanti-Tray |
| Coliform/ <i>E. coli</i> | MB072.09 AOAC RI 031601 | Food | Easy Plate |
| Total Plate Count | MB073.09 AOAC RI 041302 | Food | Easy Plate |
| <i>Staphylococcus aureus</i> | MB443.04 AOAC RI 111703 | Food | Easy Plate |
| Anaerobic Plate Count | MB075.01 AOAC 977.27 | Food | Spiral Plate |
| Lactic Acid Bacteria | MB343.01 | Food | Petrifilm |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|-------------------------------------------|------------------------------------------------------|------------------------------------|-----------------------------|
| Moisture | CH021.01 AOAC 950.46 | Foods | Oven |
| Fat in Meat | CH041.01 AOAC 960.39 | Foods | Soxhlet |
| Trans/Saturated Fat | RE055.01 AOAC 996.06 | Food | GC/FID |
| Total, Soluble and Insoluble Fiber | CH067.01 AOAC 991.43 | Food | Gravimetric |
| Protein Determination | CH068 AOAC 992.15; AOAC 990.03; AOAC 992.23 | Foods | LECO Combustion Method |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|-------------------------------------------|----------------------------------------------------|------------------------------------|-----------------------------|
| Salt | CH097.01 AOAC 971.27 | Foods | Potentiometric Method |
| Ash Determination | CH147.01 AOAC 920.153 | Foods | Furnace |
| Fat Determination | CH159.01 AOAC 945.44 | Foods | Acid Hydrolysis |
| Vitamin C | RE017.01 | Foods | HPLC |
| Sugar Determination | RE004.01 | Foods | HPLC |
| Peroxide Value | CH216.02 | Food | Titrimetric |
| Calories and Carbohydrates | CH029.01 | Food/Feed | Calculation |
| Cholesterol | RE053 | Food | HPLC |
| Protein | CH155.01 AOAC 981.10 | Food | Kjeldahl |
| pH | CH183 AOAC 981.12 | Food | pH Meter |
| Water Activity | CH185.01 AOAC 978.18 | Food | Aw Meter |
| Total Vitamin A | RE054.02 | Food | HPLC |
| Fat in Meat | CH041.03 AOCS AM 5-04 | Food | Ankom XT15 Extractor |



Jason Stine, Vice President