

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 the

AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analysis 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.

SDS

R. Douglas Leonard Jr., VP, PILR SBU

Expiry Date: 23 December 2023 Certificate Number: AT-1598









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)

IEH – JL Analytical

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TESTING

Valid to: December 23, 2023 Certificate Number: AT-1598

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items <mark>, M</mark> aterials 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
Bacillus cereus	MB206 FDA BAM	Food	Spread Plate
Total Coliform/ E. coli	MB072.04 AOAC RI PTM #051702	Food and Environmental Samples	Microfilm
Total Coliform / E. coli	MB072.01 AOAC 991.14; AOAC 998.08	Food and Environmental Samples	Petrifilm
Total Coliform / E. coli	MB072.02 FDA BAM Ch 4	Food	Agar Plate





Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Pr <mark>o</mark> duct Tested	Key Equipment or Technology
Total Coliform / E. coli	MB923.03 FDA BAM Ch 4	Food	Multiple Fermentation
E. coli	MB707.01 IEH-MPN	Food <mark>, En</mark> vironmental swabs/sponges	Multiple Fermentation
E. coli O157, EHEC, STEC, Salmonella	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
Enterobacteriaceae	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
Listeria spp. and L. monocytogenes	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
Campylobacter	MB216.01	Food	PCR System
Staphylococcus aureus	MB443.02 FDA BAM Ch 12; AOAC 975.55	Food and Environmental Samples	Agar Plate
Staphylococcus aureus	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





Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Pr <mark>o</mark> duct Tested	Key Equipment or Technology
Yeast & Mold	MB074.03 AOAC RI PTM #051702	Food a <mark>nd</mark> 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

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aflatoxin	SOP 3A00150 and 3A00151 AOAC 991.31; AOAC 2005.08	Food	HPLC
Aflatoxin	SOP 3A00164; Modified USP 561	Food	HPLC
Ochratoxin	SOP 3A00168 and 3A00161	Food	HPLC
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



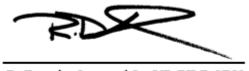


Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Pr <mark>od</mark> uct Tested	Key Equipment or Technology
pН	SOP 3A00066 AOAC 981.12; AOAC 943.02; IDF 115	Food	Electrode
Protein	SOP 9A00017 AOAC 988.05; AOAC 991.20 (Kjeldahl)	Food	Kjeldahl apparatus
Salt	SOP 3A00071 AOAC 935.47	Food	Titration
Titratable Acidity	SOP 3A00097 SMEDP 17 th Ed.15.021; IDF 86	Food	Titration
Solubility	SOP 8A00004 New Zealand TM 4.13.15; New Zealand TM 4.6.3; SMEDP 17 th 15.171	Food	Centrifuge
Protein	AOAC 990.03	Food/Dairy	Combustion

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1598.



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