



# CERTIFICATE OF ACCREDITATION

## The ANSI National Accreditation Board

Hereby attests that

**JLA International**  
3016 Kensington Court  
Albany, GA 31721

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](http://www.anab.org).

A handwritten signature in black ink, appearing to read 'R. Douglas Leonard Jr.', is positioned above a horizontal line.

R. Douglas Leonard Jr., VP, PILR SBU

Expiry Date: 31 October 2023

Certificate Number: AT-1580



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

### JLA International

3016 Kensington Ct.  
Albany, GA 31721

Pam Cochran 229 405 6744

[pamcochran@jlaglobal.com](mailto:pamcochran@jlaglobal.com) [www.jlaglobal.com](http://www.jlaglobal.com)

### TESTING

Valid to: **October 31, 2023**

Certificate Number: **AT-1580**

#### 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, 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>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
Yeast & Mold Count	MB074.02 AOAC 997.02	Food and Environmental Samples	Petrefilm
<i>Enterobacteriaceae</i> Count	MB219.02, AOAC 2003.01	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	Petrefilm

**Microbiological**

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 2003.07; AOAC 2003.08; AOAC 2003.11	Food and Environmental Samples	Petrifilm
Process Control Index	MB491.01	Food, Raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
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	Agar Plate
Total Coliform/ <i>E. coli</i>	MB072.02 FDA BAM Ch. 4; CMMEF 4 <sup>th</sup> Ed Ch. 8	Food and Environmental Samples	Agar Plate
<i>Enterobacteriaceae</i> Count	MB219.01, CMMEF, 4 <sup>th</sup> ed. 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	Agar Plate
Aerobic Plate Count	MB073.06 AOAC-RI PTM 051702	Food and Environmental Samples	Microfilm
Total Coliform/ <i>E. coli</i>	MB072.04 AOAC-RI PTM 051702	Food and Environmental Samples	Microfilm
Yeast & Mold Count	MB074.03 AOAC-RI PTM 051702	Food and Environmental Samples	Microfilm
Total Coliform/ <i>E. coli</i>	MB706.01 EPA 1604 modified	Water Samples	Membrane Filtration

**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aflatoxin	USDA Official Sample Analysis for Peanut Products AOAC 991.31; AOAC 2005.08	Peanuts	Fluorometer / HPLC
Aflatoxin	Manufacturer Method AOAC 991.31	Peanuts	Fluorometer
Aflatoxin	AOAC 991.31; AOAC 2005.08	Peanuts	HPLC
Aflatoxin	VICAM Afla Test Manual	Peanuts, other matrices	Fluorometer
Free Fatty Acid	AOCS Ca 5a-40	Oils and Food Samples	Titration
Fatty Acid Composition OR Oleic/Linoleic Acid Ratio	AOCS Ce 1a-13	Oils and Food Samples	Gas Chromatograph
Peroxide Value	AOCS Cd 8b-90	Oils and Food Samples	Titration
Moisture Content	AOCS Ab 2-49	Food Samples	Forced Draft Oven
Moisture Content	AOCS Am 1a-09	Peanuts	NIRA
Protein Content	AOCS Am 1a-09	Peanuts	NIRA

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1580.



R. Douglas Leonard Jr., VP, PILR SBU