

# 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 <a href="https://www.anab.org">www.anab.org</a>.

Jason Stine, Vice President

Expiry Date: 31 October 2025 Certificate Number: AT-1580





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

#### **JLA International**

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#### **TESTING**

Valid to: October 31, 2025 Certificate Number: AT-1580

#### Microbiological

Version 010 Issued: September 20, 2023

| Specific Tests and/or<br>Properties Measured | Specificat <mark>ion, St</mark> andard,<br>Method, or Test Technique | Items, Materials or<br>Product Tested   | Key Equipment or<br>Technology |
|--|--|---|--------------------------------|
| E. coli O157, EHEC, STEC                     | MB217.01<br>AOAC-RI PTM 100701                                       | Food, raw ground beef, raw<br>beef trim, raw poultry, RTE<br>turkey (not for STEC), mixed<br>leafy greens, nuts, green<br>onions, fruits, swabs, water  | PCR System                     |
| Salmonella sp.                               | MB217.01<br>AOAC-RI PTM 100701                                       | Food, raw ground beef, raw<br>beef trim, raw poultry, RTE<br>turkey, mixed leafy greens,<br>nuts, green onions, fruits,<br>swabs, water   | PCR System                     |
| Listeria sp. and<br>L. monocytogenes         | MB316.01<br>AOAC-RI PTM 021201                                       | Food, raw ground beef, raw<br>beef trim, raw poultry, RTE<br>turkey, mixed leafy greens,<br>nuts, green onions, fruits,<br>swabs, water   | PCR System                     |
| Yeast & Mold Count                           | MB074.02<br>AOAC 997.02  | Food and Environmental Samples  | Petrifilm                      |
| Enterobacteriaceae Count                     | MB219.02,<br>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 | Petrifilm                      |





#### Microbiological

| Specific Tests and/or<br>Properties Measured | Specification, Standard,<br>Method, or Test Technique        | Items, Materials or<br>Product Tested   | Key Equipment or<br>Technology |
|--|--|---|--------------------------------|
| Staphylococcus aureus                        | MB443.01<br>AOAC 2003.07;<br>AOAC 2003.08;<br>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<br>AOAC 966.23;<br>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/E. coli                       | MB072.02<br>FDA BAM Ch. 4;<br>CMMEF 4 <sup>th</sup> Ed Ch. 8 | Food and Environmental Samples  | Agar Plate                     |
| Enterobacteriaceae Count                     | MB219.01,<br>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<br>AOAC-RI PTM 051702                               | Food and Environmental Samples  | Microfilm                      |
| Total Coliform/E. coli                       | MB072.04<br>AOAC-RI PTM 051702                               | Food and Environmental Samples  | Microfilm                      |
| Yeast & Mold Count                           | MB074.03<br>AOAC-RI PTM 051702                               | Food and Environmental Samples  | Microfilm                      |
| Total Coliform/E. coli                       | MB706.01<br>EPA 1604 modified                                | Water Samples   | Membrane Filtration            |
| Yeast & Mold Count                           | AOAC OMA 2014.05   | Food and Environmental<br>Samples   | Rapid Petrifilm                |





#### Chemical

| Specific Tests and/or<br>Properties Measured           | Specification, Standard,<br>Method, or Test Technique                                | Items, Materials or<br>Product Tested | Key Equipment or<br>Technology |
|--|--|---------------------------------------|--------------------------------|
| Aflatoxin  | USDA Official Sample<br>Analysis for Peanut Products<br>AOAC 991.31;<br>AOAC 2005.08 | Peanuts                               | Fluorometer / HPLC             |
| Aflatoxin  | Manufacturer Method<br>AOAC 991.31   | Peanuts                               | Fluorometer                    |
| Aflatoxin  | AOAC 991.31;<br>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<br>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.

Jason Stine, Vice President

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