



# CERTIFICATE OF ACCREDITATION

## The ANSI National Accreditation Board

Hereby attests that

**JLA International**  
145 Peanut Drive  
Edenton, NC 27932

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 be 'Jason Stine', is positioned above a horizontal line.

Jason Stine, Vice President

Expiry Date: 31 October 2025

Certificate Number: AT-1581



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**

145 Peanut Drive  
Edenton, NC 27932

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**TESTING**

Valid to: **October 31, 2025**

Certificate Number: **AT-1581**

**Microbiological**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
<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
Process Control Index	MB491.01	Food Products, Pharmaceuticals and Environmental Samples	Multiplex PCR System
<i>Staphylococcus aureus</i>	MB443.01 AOAC 2003.07	Food and Environmental Samples	Petrifilm
Total <i>Enterobacteriaceae</i>	MB219.02 AOAC 2003.01	Food and Environmental Samples	Petrifilm
Aerobic Plate Count	MB073.01 AOAC 966.23	Food and Environmental Samples	Pour Plate
Total Coliform Generic <i>E. coli</i>	MB072.02 FDA BAM Ch. 4	Food and Environmental Samples	Pour Plate

### 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>	MB219.01 APHA CMMEF Ch. 8	Food and Environmental Samples	Pour Plate
Aerobic Plate Count	MB073.06 AOAC-RI 051702	Food and Environmental Samples	Microfilm
Total Coliform & Generic <i>E. coli</i>	MB072.04 AOAC-RI 051702	Food and Environmental Samples	Microfilm
Yeast and Mold	MB074.03 AOAC-RI 051702	Food and Environmental Samples	Microfilm

### Chemical

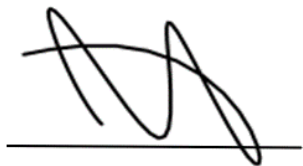
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aflatoxin	AOAC 991.31 AOAC 2005.08 USDA Official Samples Analysis for Peanut Products	Peanuts	Fluorometer / HPLC
Aflatoxin	AOAC 991.31 Manufacturer Method	Peanuts	Fluorometer
Aflatoxin	AOAC 991.31; AOAC 2005.08	Peanuts	HPLC
Aflatoxin	VICAM Afla Test Manual	Corn, other matrices	Fluorometer
Total Fat Content	AOAC 991.36	Food Samples	Soxtec
Total Fat Content	AOAC 985.15	Food Samples	Extraction
Protein Content	AOAC 981.10	Food Samples	KJELTEC
Total Fat Content	AOCS Am 1a-09	Peanuts	NIRA
Moisture Content	AOCS Am 1a-09	Peanuts	NIRA
Moisture Content	AOCS Ab 2-49	Food Samples	Forced Draft Oven
Free Fatty Acid	AOCS Ca 5a-40	Oils and Food Samples	Titration
Peroxide Value	AOCS Cd 8b-90	Oils and Food Samples	Titration

**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Salt Content	AOAC 960.29	Food Samples	Titration
Fatty Acid Composition or Oleic/Linoleic Ratio	AOCS Ce 1a-13	Oils and Food Samples	Gas Chromatograph
Pesticide Residue; Organochlorine & Organophosphorus	FDA PAM Section 304	Oils, Fatty Foods and Fatty Food Products	GPC/GC-MS/MS

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1581.



Jason Stine, Vice President

