



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

JLA International

**208 W. Main Street
Brownfield, TX 79316**

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.

A handwritten signature in black ink, appearing to be 'Jason Stine', is positioned above a horizontal line.

Jason Stine, Vice President

Expiry Date: 30 November 2025

Certificate Number: AT-1592



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

208 W. Main Street
Brownfield, TX 79316

Kayla Castleberry 806-637-9598 (lab) 806-891-3626 (cell)
kaylacastleberry@jlaglobal.com www.jlaglobal.com

TESTING

Valid to: **November 30, 2025**

Certificate Number: **AT-1592**

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 USDA Official Sample Analysis Products	Peanuts	Fluorometer
Aflatoxin	AOAC 991.31 Manufacturer Method	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
Peroxide Value	AOCS Cd-8B-90	Oils and Food Samples	Titration
Oleic/Linoleic Ratio	AOCS Am 1a-09	Peanuts	NIR
Protein	AOCS Am 1a-09	Peanuts	NIR
Fat Content	AOCS Am 1a-09	Peanuts	NIR
Moisture Content	AOCS Am 1a-09	Peanuts	NIR
Moisture Content	AOCS Ab2-49	Food Samples	Forced Draft Oven

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Fatty Acid Composition OR Oleic/Linoleic Acid Ratio	AOCS Ce 1a-13	Oils and Food Samples	Gas Chromatography

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1592.



Jason Stine, Vice President

