



CERTIFICATE OF ACCREDITATION

ANSI-ASQ National Accreditation Board

500 Montgomery Street, Suite 625, Alexandria, VA 22314, 877-344-3044

This is to certify that

Certified Laboratories of California, Inc.

6460 Dale Street

Buena Park, CA 90621

has been assessed by ANAB and meets the requirements of both international standard

ISO/IEC 17025:2005

and the

**AOAC International Guidelines for Laboratories performing Microbiological and
Chemical Analysis of Food and Pharmaceuticals**

while demonstrating technical competence in the field of

TESTING

Refer to the accompanying Scope of Accreditation for information regarding the types of tests to which this accreditation applies.

AT-1858

Certificate Number


ANAB Approval

Certificate Valid: 06/06/2016-04/21/2017
Version No. 003 Issued: 06/06/2016



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005. 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 January 2009).



ANSI-ASQ National Accreditation Board

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005 AND AOAC FOOD LABORATORY REQUIREMENTS

Certified Laboratories of California, Inc.

6460 Dale Street, Buena Park, CA 90621

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TESTING

Valid to: April 21, 2017

Certificate Number: AT-1858

I. Biological

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Foods, Environmental samples, Dairy and Water	Aerobic Plate Count	Compendium of Methods for the Examination of Foods Chapter 7; FDA BAM Chapter 3; SMEWW 9215; SMEDP Chapter 6	Plate Count
Foods, Dairy and Water	Coliforms / Fecal Coliform / <i>Escherichia coli</i>	AOAC 966.24; FDA BAM Chapter 4; SMEWW 9221; SMEDP Chapter 7	MPN
Foods, Environmental samples, Dairy and Water	Aerobic Plate Count Petrifilm	AOAC 990.12, 986.33, 989.10	Petrifilm
Foods, Environmental samples, Dairy and Water	Coliforms / <i>E. coli</i>	AOAC 991.14, 996.02, 998.08	Petrifilm
Foods, Environmental samples, Dairy and Water	Coliforms – VRB	FDA BAM Chapter 4	Plate Count
Foods, Environmental samples, Dairy and Water	Lactic Acid Producing Bacteria	Compendium of Methods for the Examination of Foods Chapter 19	Plate Count
Foods, Environmental samples, Dairy and Water	<i>Staphylococcus aureus</i>	Compendium of Methods for the Examination of Foods Chapter 39; AOAC: 975.55; FDA BAM Chapter 12	Spread Plate
Foods, Environmental samples, Dairy and Water	<i>Staphylococcus aureus</i>	AOAC 2003.07, 2003.08, 2003.11	Petrifilm



Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Foods, Environmental samples, Dairy and Water	Yeast and Mold	Compendium of Methods for the Examination of Foods Chapter 20; FDA BAM Chapter 18	Plate Count
Foods, Environmental samples, Dairy and Water	Yeast and Mold	AOAC 995.21, SMEWW 9610	Petrifilm
Foods, Environmental samples, Dairy and Water	<i>Enterobacteriaceae</i>	AOAC 2003.01	Petrifilm
Foods and Environmental	<i>Listeria species</i> cultural	AOAC 993.12; FDA BAM Chapter 10; USDA/FSIS MLG Chapter 8	Cultural
Foods and Environmental	<i>Listeria species</i> – ELFA	AOAC 999.06, RI981202, 2004.06	ELFA
Foods and Environmental	<i>Listeria monocytogenes</i> - ELFA	AOAC 2004.02	ELFA
Foods and Environmental	<i>Salmonella species</i> – ELFA	AOAC 996.08, 2004.03, 2011.03, RI020901	ELFA
Foods and Environmental	<i>Salmonella species</i> – PCR	AOAC RI 970801, 2003.09, RI100201, 2013.02, RI081201	PCR
Foods and Environmental	<i>Salmonella species</i> – cultural	AOAC 995.20; FDA BAM Chapter 5 USDA/FSIS MLG Chapter 4	Cultural
Foods and Environmental	<i>E coli</i> O157:H7 - PCR	AOAC 050501, 031002	PCR
Foods and Environmental	<i>E. coli</i> O157:H7 – ECPT	AOAC RI 060903	ELFA
Foods and Environmental	<i>E. coli</i> O157:H7 – Confirmation	USDA MLG Chapter 5	Cultural

II. Chemical

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Decomposition	SOP-Z100-600-ALL, SOP-Z100-100-ALL, SOP-Z100-200-ALL	Organoleptic
Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Net Contents of Frozen Seafood	AOAC: 963.18, 967.13, SOP-Z300-100-ALL	Gravimetric
Spices and Foods	Ash - Acid Insoluble and Total	ASTA 4.0 and 3.0	Gravimetric
Spices and Foods	Extractable Color in Capsicums and their Oleoresins	SOP-E800-200-ALL – Extractable Color in Capsicums and Their Oleoresins ASTA 20.1	Spectrophotometric
Spices and Foods	Piperine Content of Black and White Pepper, their Oleoresins and Soluble Pepper Seasoning	ASTA 12.1	Spectrophotometric
Spices and Foods	Steam Volatile Oil in Cassia (revised) and other Spices	ASTA 5.2 and 16.0	Distillation
Baked Goods, Beverages and Beverage Materials, Breakfast Cereals, Dairy Products, Eggs and Egg Products, Fruits and Fruit Products, Grains and their Products, Miscellaneous Products, Nuts and Nut Products, Poultry, Meat, Fish and other Marine Products, Shrimp, Snack Food Products, Spices and other Condiments, Sugars and Sugar Products, Vegetables and Vegetables Products	Light Filth	AOAC Chapter 16, Subchapter 4, 5, 8, 9, 10, 11, 12, 14, 15 LIB#: 2957, 3172, 3156, SOP # MACR-F0010-33	
Extraneous Matter in Spices (excluding pepper), Fruit and Fruit Products, Grains and Grain Products, Ground Capsicums (Excluding Paprika), Light Berries and Extraneous Matter in Pepper, Nuts and Nut Products, Paprika, Spices, Condiments, Flavors and Crude Drugs, Foreign Leaves in Oregano, Vegetables and Vegetable Products	Filth - Macroanalytical	ASTA 14.1, AOAC MAPM Chapter 5, Subchapters 3, 8, 9, 10, 11, ASTA 14.0, 22.1 and 26.0, SOP # MACR-F0010-33	

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
FDA Detained Merchandise	Sampling and Collection	SOP G100-100-ALL	Sampling
Frozen Meat Products	Sampling Meat Drilling	G-0600-001-01	Sampling
Food and Food-Related Products	Artificial Colors	AOAC 988.13 (Young), JAOAC 46(6) 1963 Graichen; SOP-W700-100-ALL – FDC Color Additives in Food, Mary Young Procedure	TLC
Food and Food-Related Products	Ash	AOAC Latest Edition; SOP-W250-500-ALL – Total Ash	Gravimetric
Food and Food-Related Products	Brix and Refractive Index	SOP-W600-600-ALL	Refractometer
Food and Food-Related Products	Calories	21 CFR 101.9 (c)(1)(i)(B)	Calculation
Food and Food-Related Products	Carbohydrates (by calculation)	21 CFR 101.9 (c)(6)	Calculation
Food and Food-Related Products	Fat by Ether Extraction	AOAC 991.36; SOP-W150-400-ALL	Extraction / Gravimetric
Food and Food-Related Products	Fat by Mojonnier Acid Hydrolysis	AOAC Latest Edition; SOP-W150-500-ALL	Extraction / Gravimetric
Food and Food-Related Products	Free Fatty Acids	SOP-W150-200-ALL	Titration
Food and Food-Related Products	Moisture Drying Oven	AOAC Latest Edition; SOP-W100-100-ALL	Gravimetric
Food and Food-Related Products	Moisture Vacuum Oven	AOAC Latest Edition; ASTA 2.1; SOP-W100-200-ALL	Gravimetric Vacuum Oven
Food and Food-Related Products	pH	AOAC 981.12 SOP-W600-100-ALL	Potentiometric
Food and Food-Related Products	Peroxide Value	SOP-W150-100-ALL	Titration
Food and Food-Related Products	Protein	AOAC 991.20 SOP-W300-100-ALL	Digestion / Distillation / Titration (Kjeldahl)

Items, Materials, or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Food and Food-Related Products	Salt	AOAC 935.47; SOP-W400-100-ALL	Titration (Volhard)
Food and Food-Related Products	Sweeteners	AOAC 969.27; SOP-W700-500-ALL	TLC
Food and Food-Related Products	Titratable Acidity	AOAC 930.35; SOP-W400-200-ALL	Titration
Food and Food-Related Products	Water Activity	SOP-W600-500-NCA	Hygrometry

Notes:

- * = as applicable.
- Laboratory evaluated to the AOAC International Guidelines for Laboratories performing Microbiological and Chemical Analysis of Food and Pharmaceuticals.
- This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1858.


 Vice President