



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, Inc.

65 Marcus Drive

Melville, NY 11747

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-1830

Certificate Number


ANAB Approval

Certificate Valid: 02/07/2018-12/23/2019

Version No. 008 Issued:02/07/2018



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 April 2017).

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

Certified Laboratories, Inc.

65 Marcus Drive

Melville, NY 11747

Mary Lee 516 576 1400

mlee@certified-laboratories.com www.certified-laboratories.com

TESTING

Valid to: **December 23, 2019**

Certificate Number: **AT-1830**

Microbial

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|--|---|---|------------------------------------|
| Aerobic Plate Count | Compendium of Methods for the Examination of Foods Chapter 8; FDA BAM Chapter 3; SMEWW 9215; SMEDP Chapter 6 | Foods, Environmental samples, Dairy and Water | Plate Count |
| Coliforms / Fecal Coliform / <i>Escherichia coli</i> | AOAC 966.24; FDA BAM Chapter 4; SMEWW 9221; SMEDP Chapter 7 | Foods, Dairy and Water | MPN |
| Aerobic Plate Count Petrifilm | AOAC 990.12; AOAC 986.33; AOAC 989.10 | Foods, Environmental samples, Dairy and Water | Petrifilm |
| Coliforms / <i>E. coli</i> | AOAC 991.14; AOAC 996.02; AOAC 998.08 | Foods, Environmental samples, Dairy and Water | Petrifilm |
| Coliforms – VRB | FDA BAM Chapter 4 | Foods, Environmental samples, Dairy and Water | Plate Count |
| Lactic Acid Producing Bacteria | Compendium of Methods for the Examination of Foods Chapter 19 | Foods, Environmental samples, Dairy and Water | Plate Count |
| Bacillus cereus | Compendium of Methods for the Examination of Foods Chapter 31; AOAC 980.31; FDA BAM Chapter 14; USDA FSIS MLG Chapter 12 | Foods, Environmental samples, Dairy and Water | Spread Plate |

Microbial

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|--|--|---|------------------------------------|
| Enterobacteriaceae | AOAC 2003.01 | Foods, Environmental samples, Dairy and Water | Petrifilm |
| <i>Staphylococcus aureus</i> | Compendium of Methods for the Examination of Foods Chapter 39; AOAC 975.55; FDA BAM Chapter 12 | Foods, Environmental samples, Dairy and Water | Spread Plate |
| <i>Staphylococcus aureus</i> | AOAC 2003.07; AOAC 2003.08; AOAC 2003.11 | Foods, Environmental samples, Dairy and Water | Petrifilm |
| Yeast and Mold | Compendium of Methods for the Examination of Foods Chapter 21; FDA BAM Chapter 18 | Foods, Environmental samples, Dairy and Water | Plate Count |
| Yeast and Mold | AOAC 997.02; AOAC 121301 | Foods, Environmental samples, Dairy and Water | Petrifilm |
| <i>Listeria species</i> cultural | AOAC 993.12; FDA BAM Chapter 10; USDA/FSIS MLG Chapter 8 | Foods, dairy and Environmental | Cultural |
| <i>Listeria species</i> – ELFA | AOAC 999.06; AOAC RI 981202; AOAC 2004.06; AOAC 2013.10 | Foods, dairy and Environmental | ELFA |
| <i>Listeria monocytogenes</i> - ELFA | AOAC 2004.02 | Foods, dairy and Environmental | ELFA |
| <i>Listeria monocytogenes</i> - PCR | AOAC RI 080901 | Foods, dairy and Environmental | PCR |
| <i>Listeria species</i> - PCR | AOAC RI 050903 | Foods, dairy and Environmental | PCR |
| <i>Salmonella species</i> – ELFA | AOAC 996.08; AOAC 2004.03; AOAC 2011.03; AOAC RI 020901 | Foods, dairy and Environmental | VIDAS |
| <i>Salmonella species</i> – PCR | AOAC RI 970801; AOAC 2003.09; AOAC RI 100201; AOAC 2013.02 | Foods, dairy and Environmental | PCR |
| <i>Salmonella species</i> – cultural | AOAC 995.20; FDA BAM Chapter 5; USDA/FSIS MLG Chapter 4 | Foods, dairy and Environmental | Cultural |
| <i>E coli</i> O157:H7 - PCR | AOAC 050501; AOAC 031002 | Foods, dairy and Environmental | PCR |

Microbial

| 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:H7 – ECPT | AOAC RI 060903 | Foods, dairy and Environmental | VIDAS |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|---|--|--|-----------------------------|
| Decomposition Net Contents of Frozen Seafood | SOP-Z100-600-ALL; SOP-Z100-100-ALL; SOP-Z100-200-ALL; AOAC: 963.18; AOAC 967.13; SOP-Z300-100-ALL | Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi | Organoleptic |
| Ash - Acid Insoluble and Total | ASTA 4.0; ASTA 3.0 | Spices and Foods | Gravimetric |
| Curcumin Content of Turmeric Spice and Oleoresins | ASTA 18.0 | Spices and Foods | Spectrophotometric |
| Extractable Color in Capsicums and their Oleoresins | ASTA 20.1 | Spices and Foods | Spectrophotometric |
| Moisture (Distillation Method) | ASTA 2.0 | Spices and Foods | Distillation |
| Piperine Content of Black and White Pepper, their Oleoresins and Soluble Pepper Seasoning | ASTA 12.1 | Spices and Foods | Spectrophotometric |
| Steam Volatile Oil in Cassia (revised) and other Spices | ASTA 5.2; ASTA 16.0 | Spices and Foods | Distillation |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|---|--|--|-----------------------------|
| Light Filth | AOAC Chapter 16, Subchapter 4, 5, 8, 9, 10, 11, 12, 14, 15, LIB#: 2957, 3172, 3156 | 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 | Microscopy Macroscopy |
| Filth - Macroanalytical | ASTA 14.1; AOAC MAPM Chapter 5, Subchapters 3, 8, 9, 10, 11, ASTA 14.0, 22.1; ASTA 26.0 | 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 | Microscopy Macroscopy |
| Aflatoxin | AOAC Chapter 49, Natural Toxins, ASTA 24.2; Vicam Aflatest Manual, USDA Modification of AOAC 991.3; SOP-W850-200-ALL | Food, nuts, spices and Food-Related Products | VICAM |
| Cholesterol | AOAC: 941.09; AOAC 954.03; AOAC 976.26; GC (Internal) SOP-N200-150-ALL | Food and Food-Related Products | GC |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|---|--|--|------------------------------------|
| Determination of Oil Soluble Dyes in Capsicum and Turmeric Samples and Products by HPLC | ASTA 29.4; SOP-N500-500-ALL | Food, spices and Food-Related Products | LC/MS/MS |
| Nitrofurans by LC/MS/MS | FDA LIB4482; SOP-N500-300-ALL | Seafood and Seafood Related Products | LC-MS/MS |
| Decomposition Net Contents of Frozen Seafood | SOP-Z100-600-ALL; SOP-Z100-100-ALL; SOP-Z100-200-ALL; AOAC: 963.18; AOAC 967.13; SOP-Z300-100-ALL | Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi | Organoleptic |
| Ash - Acid Insoluble and Total | ASTA 4.0; ASTA 3.0 | Spices and Foods | Gravimetric |
| Curcumin Content of Turmeric Spice and Oleoresins | ASTA 18.0 | Spices and Foods | Spectrophotometric |
| Extractable Color in Capsicums and their Oleoresins | ASTA 20.1 | Spices and Foods | Spectrophotometric |
| Moisture (Distillation Method) | ASTA 2.0 | Spices and Foods | Distillation |
| Piperine Content of Black and White Pepper, their Oleoresins and Soluble Pepper Seasoning | ASTA 12.1 | Spices and Foods | Spectrophotometric |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|---|--|--|------------------------------------|
| Steam Volatile Oil in Cassia (revised) and other Spices | ASTA 5.2; ASTA 16.0 | Spices and Foods | Distillation |
| Light Filth | AOAC Chapter 16, Subchapter 4, 5, 8, 9, 10, 11, 12, 14, 15, LIB#: 2957, 3172, 3156 | 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 | Microscopy Macroscopy |
| Filth - Macroanalytical | ASTA 14.1; AOAC MAPM Chapter 5, Subchapters 3, 8, 9, 10, 11, ASTA 14.0; ASTA 22.1; ASTA 26.0 | 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 | Microscopy Macroscopy |
| Aflatoxin | AOAC Chapter 49, Natural Toxins, ASTA 24.2; Vicam Aflatest Manual, USDA Modification of AOAC 991.3 SOP-W850-200-ALL | Food, nuts, spices and Food-Related Products | VICAM |
| Cholesterol | AOAC: 941.09; AOAC 954.03; AOAC 976.26 GC (Internal); SOP-N200-150-ALL | Food and Food-Related Products | GC |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|---|--|---|------------------------------------|
| Determination of Oil Soluble Dyes in Capsicum and Turmeric Samples and Products by HPLC | ASTA 29.4 SOP-N500-500-ALL | Food, spices and Food-Related Products | LC/MS/MS |
| Ethylene Oxide (ETO) | ASTA 23.2, Jensen, Lebensm Unters, Forsch – 1988 Vol. 187 pgs 535-540; SOP-N200-660-ALL | Food, spices and Food-Related Products | GC |
| Ethylene Chlorohydrin Residues | ASTA 23.3 Jensen, Lebensm Unters Forsch – 1988; SOP-N200-650-ALL | Food, spices and Food-Related Products | GC |
| Fatty Acid Profile including Transfat | AOAC 963.22; AOCS Ce 1F-96 SOP-N200-100-ALL | Food and Food-Related Products | GC |
| Malachite Green, Gentian Violet, Leucomalachite Green, & Leucogentian Violet | AOAC 2012.25 SOP-N500-100-ALL | Seafood and Seafood Related Products | LC/MS/MS |
| Melamine / Cyanuric Acid | FDA LIB 4422 SOP-N500-400-ALL | Food, dairy and Food-Related Products | LC/MS/MS |
| Metals by AA | Nitric Acid Dig / AA, AOAC 971.21 modified; AOAC 974.14 modified, (Internal SOP-N700-200); FDA Elemental Analysis Manual (EAM); AOAC Chapter 9, (Metals and Other Elements) SOP-N700-200-ALL | Food and Food-Related Products | AA |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|--|---|---|------------------------------------|
| Nitrofurans by LC/MS/MS | FDA LIB4482; SOP-N500-300-ALL | Seafood and Seafood Related Products | LC-MS/MS |
| Pesticides | Pesticide Analytical Manual (3 rd Ed.) Vol.1, Chapt. 3 with 1999 updates; FDA LIB# 4110; Quechers Modification of PAM I 303, (Internal SOP-N100-800); SOP-N300-800-ALL; SOP-N300-820-ALL; SOP-N200-800-ALL; JAOAC Int. 2004 Sept-Oct 87(5):1224-36; JAOAC Int. 2005 Sept-Oct 88(5):1452-62; AOAC 2007.01; USDA CLG-PST5.07 | Food, spices and Food-Related Products | GC-FPD, GC-MS, LC-MS/MS, GC-MS/MS |
| Pungency of Capsicum and their Oleoresins | ASTA 21.3 ASTA 21.1; AOAC 955.03; SOP-N400-300-ALL; SOP-N400-310-ALL | Food, spices and Food-Related Products | HPLC UPLC |
| Sudans | ASTA 28 SOP-N400-500-All | Food, spices and Food-Related Products | HPLC |
| Sugars | AOAC 982.14; AOAC 996.04; SOP-N400-200-ALL | Food and Food-Related Products | IC |
| Total Hexane Content | ASTA 27.1 SOP-N200-220-ALL | Meals, spices and Grain Products | GC |
| Vitamin A | AOAC 938.04 MOD. SOP-N400-700-ALL | Food and Food-Related Products | HPLC |
| Vitamin D | AOAC 2011.11 SOP-N500-700-ALL | Food and Food-Related Products | LC/MS/MS |
| Chloramphenicol | FDA LIB 4302; SOP-N500-900-ALL; USDA CLG-CAM.03 | Seafood and Seafood Related Products | LC/MS/MS |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|--|---|---|------------------------------------|
| Fluoroquinolones | Schneider, et al, Multiresidue Determination of Fluoroquinolones in Shrimp by HPLC / Fluorescence / MS, JAOAC 88, #4.P 1160(2005); Preparation and LC/MS/MS Analysis of Honey for Fluoroquinolone Residues, Method Developed by Florida Dept. of Agriculture & Consumer Svcs SOP-N500-200-ALL | Seafood and Seafood Related Products | HPLC HPLC-MS |
| Metals by ICP/MS | FDA EAM Section 4.7 SOP-N900-000-ALL | Food and Food-Related Products | ICP-MS |
| Metals by ICP/OES | FDA EAM Section 4.4 SOP-N950-000-ALL | Food and Food-Related Products | ICP-OES |
| Sampling | SOP G100-100-ALL | Food and Food Related Products | Sampling |
| Artificial Colors | AOAC 988.13 (Young); JAOAC 46(6) 1963 Graichen; SOP-W-700-100-All | Food and Food-Related Products | TLC |
| Ash | AOAC Latest Edition SOP-W-250-500-All | Food and Food-Related Products | Gravimetric |
| Calories | Methods of Analysis for Nutritional Labeling AOAC International, 1993 SOP-W900-900-ALL | Food and Food-Related Products | Calculation |
| Carbohydrates (by calculation) | Methods of Analysis for Nutritional Labeling AOAC International, 1993 SOP-W900-900-ALL | Food and Food-Related Products | Calculation |
| Chloramphenicol | R1501 Ridascreen SOP-W-500-100-All | Seafood, foods and food Related Products | Immunoassay |
| Dietary Fiber (total insoluble and soluble) | AOAC 941.43 SOP -W-450-100-All | Food and Food-Related Products | Distillation |
| Fat by Ether Extraction | AOAC 960.39; USDA FAT1; SOP-W-150-400-All | Food, dairy and Food-Related Products | Extraction / Gravimetry |
| Fat by Mojonnier Acid Hydrolysis | AOAC Latest Edition; SMEDP 15.086; SOP-W-150-500-All | Food, dairy and Food-Related Products | Extraction / Gravimetry |

Chemical

| Specific Tests and/or Properties Measured | Specification, Standard, Method, or Test Technique | Items, Materials or Product Tested | Key Equipment or Technology |
|--|--|---|------------------------------------|
| Histamine | AOAC 977.13 SOP-W-800-400-All | Seafood and Seafood Related Products | Fluorometric |
| Moisture Drying Oven | AOAC Latest Edition; USDA MOI; SMEDP 15.114; SOP-W-100-100-All | Food and Food-Related Products | Gravimetric |
| Moisture Vacuum Oven | AOAC Latest Edition; ASTA 2.1; SMEDP 15.114 ; SOP-W-100-200-All | Food and Food-Related Products | Gravimetric |
| Nitrite | USDA NTII SOP-W-800-100-All | Food and Food-Related Products | Colorimetric |
| pH | AOAC 981.12 SOP-W-600-100-All | Food, dairy and Food-Related Products | Potentiometry |
| Protein | AOAC 991.20 SOP-W-300-100-All | Food, dairy and Food-Related Products | Distillation / Titration |
| Salt | AOAC 935.47; USDA SLT; SOP-W-400-100-All | Food and Food-Related Products | Titration |
| Sulfites | AOAC 990.28 SOP-W-300-200-All | Food and Food-Related Products | Optimized Monier Williams Method |
| Artificial Sweeteners | AOAC 969.27 SOP-W-700-500-All | Food and Food-Related Products | TLC |
| Titrateable Acidity | SOP-W-400-200-All | Food and Food-Related Products | Titration |
| Vanillin | SOP-W-800-600-All | Food and Food-Related Products | Spectrophotometric |
| Vitamin C | SOP-N400-750-ALL SOP-N400-760-ALL | Food and Food-Related Products | HPLC UPLC |
| Water Activity | SOP-W-600-500-NCal | Food and Food-Related Products | Hygrometry |
| Allergens | ELISA manufacturer kit instructions | Food, environment and Food-Related Products | ELISA |

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1830.



Vice President