



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: 03/23/2018-04/21/2019

Version No. 006 Issued: 03/23/2018



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 of California, Inc.

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TESTING

Valid to: April 21, 2019

Certificate Number: AT-1858

Microbiology

Table with 4 columns: Specific Tests and/or Properties Measured, Specification, Standard, Method, or Test Technique, Items, Materials or Product Tested, and Key Equipment or Technology. Rows include Aerobic Plate Count, Coliforms / Fecal Coliform / Escherichia coli, Aerobic Plate Count Petrifilm, Coliforms / E. coli, Coliforms - VRB, Lactic Acid Producing Bacteria, and Staphylococcus aureus.



Microbiology

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<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 20; FDA BAM Chapter 18	Foods, Environmental samples, Dairy and Water	Plate Count
Yeast and Mold	AOAC 995.21; SMEWW 9610	Foods, Environmental samples, Dairy and Water	Petrifilm
<i>Enterobacteriaceae</i>	AOAC 2003.01	Foods, Environmental samples, Dairy and Water	Petrifilm
<i>Listeria</i> species cultural	AOAC 993.12; FDA BAM Chapter 10; USDA/FSIS MLG Chapter 8	Foods and Environmental	Cultural
<i>Listeria</i> species - PCR	AOAC 030502; AOAC 081401	Foods and Environmental	PCR
<i>Listeria monocytogenes</i> - PCR	AOAC 080901; AOAC 121402	Foods and Environmental	PCR
<i>Listeria</i> species – ELFA	AOAC 999.06; AOAC RI981202; AOAC 2004.06; AOAC 2013.10	Foods and Environmental	ELFA
<i>Listeria monocytogenes</i> - ELFA	AOAC 2004.02	Foods and Environmental	ELFA
<i>Salmonella</i> species – ELFA	AOAC 996.08; AOAC 2004.03; AOAC 2011.03; AOAC RI020901	Foods and Environmental	ELFA
<i>Salmonella</i> species – PCR	AOAC RI 970801; AOAC 2003.09; AOAC RI100201; AOAC 2013.02; AOAC RI081201	Foods and Environmental	PCR
<i>Salmonella</i> species – cultural	AOAC 995.20; FDA BAM Chapter 5; USDA/FSIS MLG Chapter 4	Foods and Environmental	Cultural
<i>E. coli</i> O157:H7 - PCR	AOAC 050501; AOAC 031002	Foods and Environmental	PCR
<i>E. coli</i> O157:H7 – ECPT	AOAC RI 060903	Foods and Environmental	ELFA
<i>E. coli</i> O157:H7 – Confirmation	USDA MLG Chapter 5	Foods and Environmental	Cultural

Microbiology

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Bacillus cereus</i>	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
<i>Clostridium perfringens</i>	Compendium of Methods for the examination of Foods Chapter 33, FDA BAM On line Chapter	Food	Plate Count

Chemistry

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Decomposition	SOP-Z100-600-ALL, SOP-Z100-100-ALL, SOP-Z100-200-ALL	Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Organoleptic
Net Contents of Frozen Seafood	AOAC: 963.18; AOAC 967.13, SOP-Z300-100-ALL	Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Gravimetric
Ash - Acid Insoluble and Total	ASTA 4.0 and 3.0	Spices and Foods	Gravimetric
Extractable Color in Capsicums and their Oleoresins	SOP-E800-200-ALL – Extractable Color in Capsicums and Their Oleoresins ASTA 20.1	Spices and Foods	Spectrophotometric
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 and 16.0	Spices and Foods	Distillation

Chemistry

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, SOP # MACR-F0010-33	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	
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	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	
Sampling and Collection	SOP G100-100-ALL	FDA Detained Merchandise	Sampling
Sampling Meat Drilling	G-0600-001-01	Frozen Meat Products	Sampling
Artificial Colors	AOAC 988.13 (Young), JAOAC 46(6) 1963 Graichen; SOP-W700-100-ALL – FDC Color Additives in Food, Mary Young Procedure	Food and Food-Related Products	TLC
Ash	AOAC Latest Edition; SOP-W250-500-ALL – Total Ash	Food and Food-Related Products	Gravimetric

Chemistry

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Brix and Refractive Index	SOP-W600-600-ALL	Food and Food-Related Products	Refractometer
Calories	21 CFR 101.9 (c)(1)(i)(B)	Food and Food-Related Products	Calculation
Carbohydrates (by calculation)	21 CFR 101.9 (c)(6)	Food and Food-Related Products	Calculation
Fat by Ether Extraction	AOAC 991.36; SOP-W150-400-ALL	Food and Food-Related Products	Extraction / Gravimetric
Fat by Mojonnier Acid Hydrolysis	AOAC Latest Edition; SOP-W150-500-ALL	Food and Food-Related Products	Extraction / Gravimetric
Free Fatty Acids	SOP-W150-200-ALL	Food and Food-Related Products	Titration
Moisture Drying Oven	AOAC Latest Edition; SOP-W100-100-ALL	Food and Food-Related Products	Gravimetric
Moisture Vacuum Oven	AOAC Latest Edition; ASTA 2.1; SOP-W100-200-ALL	Food and Food-Related Products	Gravimetric Vacuum Oven
pH	AOAC 981.12 SOP-W600-100-ALL	Food and Food-Related Products	Potentiometric
Peroxide Value	SOP-W150-100-ALL	Food and Food-Related Products	Titration
Protein	AOAC 991.20 SOP-W300-100-ALL	Food and Food-Related Products	Digestion / Distillation / Titration (Kjeldahl)
Salt	AOAC 935.47; SOP-W400-100-ALL	Food and Food-Related Products	Titration (Volhard)
Sweeteners	AOAC 969.27; SOP-W700-500-ALL	Food and Food-Related Products	TLC
Titrateable Acidity	AOAC 930.35; SOP-W400-200-ALL	Food and Food-Related Products	Titration
Water Activity	SOP-W600-500-NCA	Food and Food-Related Products	Hygrometry

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1858.



Vice President