

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

CERTIFIED LABORATORIES

3241 Liberty Square Parkway Turlock, CA 95380

Randal Garrett Phone: 210-213-9125 Randal.Garrett@FSNS.com

BIOLOGICAL

Valid To: October 31, 2024 Certificate Number: 1698.32

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2018 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Foods, Dietary Supplements, and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests and sampling on foods, food products, dietary supplements, water, and environmental samples:

| Quantitative Test Method | Method SOP(s) | Reference Method(s) |
|--------------------------------------|---------------|------------------------------------------------------------------|
| | 9360 9362 | CMMEF Ch. 8, FDA BAM Ch. 3, SMEDP Ch. 6, SMEWW 9215 |
| Aerobic Plate Count | 9361 | AOAC 986.33, 989.10, 990.12 |
| Bacillus cereus | 9350 | AOAC 980.31, CMMEF Ch. 31, FDA BAM Ch. 14, USDA MLG Ch. 12 |
| Clostridium perfringens | 9368 | AOAC 976.30, CMMEF Ch. 33, FDA BAM Ch. 16 |
| Enterobacteriaceae 9359 9359 9201 | CMMEF Ch. 9 | |
| | 9201 | AOAC 2003.01 |
| Enumeration of Treated Food Products | 13338 | Almond Board of California, NRRL B02354 |
| Escherichia coli and Coliforms | 9356 9357 | AOAC 966.23, 966.24, CMMEF Ch. 9, FDA BAM Ch. 4, SMEWW 9221 |
| | 9354 | FDA BAM Ch. 4 (VRB) |
| | 9358 | SMEWW 9223 (Colilert) |
| | 9355 | AOAC 991.14, 996.02, 998.08, SMEDP Ch. 7 |
| Lactic Acid Bacteria | 9366 | CMMEF Ch. 19 |
| Staphylococcus aureus 9351 9352 | 9351 | AOAC 966.23, 975.55, CMMEF Ch. 39, FDA BAM Ch. 12 |
| | 9352 | AOAC 2003.07, 2003.08, 2003.11 |

| Quantitative Test Method | Method SOP(s) | Reference Method(s) |
|--------------------------|---------------|------------------------------|
| Yeast and Mold | 9363 9364 | AOAC 997.02, 2014.05 |
| | 9365 | CMMEF Ch. 21, FDA BAM Ch. 18 |

| Qualitative Platform | Method SOP(s) | Reference Method(s) |
|---------------------------------------|---------------|----------------------------------|
| | 9344 9345 | AOAC 993.12, FDA BAM Ch. 10, |
| | | USDA MLG Ch. 8 |
| Cultural Confirmation | 9343 | (Listeria spp.) |
| Cultural Committation | 9336 | AOAC 995.20, FDA BAM Ch. 5, |
| | 9337 | USDA MLG Ch. 4 |
| | 7331 | (Salmonella spp.) |
| | 9346 | AOAC-RI 060903 |
| | | (E. coli O157:H7- ECPT) |
| | 9338 | AOAC 2004.02, 2013.11 |
| | 9339 | (Listeria monocytogenes) |
| ELFA (VIDAS) Analysis | 9338 | AOAC 999.06, 2004.06, 2013.10, |
| DELTY (VIDING) THIRTYSIS | 9339 | AOAC-RI 981202 |
| | 7337 | (Listeria spp.) |
| | 9331 | AOAC 996.08, 2004.03, 2011.03, |
| | 9332 | 2013.01, AOAC-RI 020901, 071101 |
| | 9332 | (Salmonella spp.) |
| | 7832 | AOAC 2016.01 |
| 3M Molecular Detection Assay Analysis | | (Salmonella spp.) |
| 3W Wolcedia Detection Assay Amarysis | 7824 | AOAC 2017.01 |
| | | (E. coli O157:H7) |
| Microbiological Inoculation of Food | 13336 | Almond Board of California, |
| Products | 13330 | NRRL B02354 |
| | 9347 | AOAC-RI 031002, 050501 |
| | | (E. coli O157:H7) |
| | 9341 | AOAC 2003.12, AOAC-RI 070202, |
| | | 080901, 121402 |
| PCR Analysis | | (L. monocytogenes) |
| | 9341 | AOAC-RI 030502, 050903, 081401 |
| | | (Listeria spp.) |
| | 9333 | AOAC 2013.02, AOAC-RI 081201 |
| | | (Salmonella spp.) |
| VITEK 2 | 9369 | AOAC 2011.17, 2012.02, |
| | | AOAC-RI 080801 |
| | | (Gram Positive and Gram Negative |
| | | Bacteria Identification) |

| Sampling Technique | Sampling Method | Matrix |
|--------------------|-----------------|--------------------------------|
| | 13332 | Environmental Swabbing |
| Sampling | 37611 | Food and Food-Related Products |
| | 37610 | Potable Water Sampling |

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Accredited Laboratory

A2LA has accredited

CERTIFIED LABORATORIES

Turlock, CA

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017 General requirements for the competence of testing and calibration laboratories. This laboratory also meets the requirements of A2LA R204 – Specific Requirements – Food and Pharmaceutical Testing Laboratory Accreditation Program. 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).



Presented this 6th day of June 2023.

Mr. Trace McInturff, Vice President, Accreditation Services

For the Accreditation Council

Certificate Number 1698.32

Valid to October 31, 2024



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CHEMICAL

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| Test / Technology(ies) | Method SOP(s) | Reference Method(s) |
|------------------------------------------------------------|----------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| Aflatoxin - Fluorometric | SOP-W850-200 | 991.31 (modified) |
| Aflatoxin - HPLC | SOP-N100-410 SOP-N100-420 SOP-N100-405 SOP-N100-415 SOP-N400-410 SOP-N100-450 | AOAC 980.21, 990.33, 991.31 (modified), 999.07, 2000.08, 2005.08 |
| Carbohydrates - HPLC | SOP-N200-200-NCA | AOAC 977.20 (Modified) |
| Fat by Ether Extraction - Gravimetry | SOP-W150-410 | AOAC 960.39, SUDA FAT1 |
| Fat by Mojonnier Acid Hydrolysis - Extraction / Gravimetry | SOP-W150-500 | AOAC 922.06, 925.32, 933.05, 948.15, 950.54, 952.06, 989.05, 995.19, SMEDP 15.086 |
| Foreign Matter Identification - Microscopy | SOP-E400-100 | AOAC 945.75, 960.51, ASTA 14.00, 14.01 |
| Free Fatty Acids - Titration | SOP-W150-200 | AOAC 940.28 |
| Light Filth in Tomato Products - Microscopy | SOP-E300-250 SOP-E600-950 SOP-E600-960 | AOAC 970.66 |
| Moisture Drying Oven - Gravimetric | SOP-W100-100 | AOAC 920.116, 920.193, 925.10, 925.23, 926.07, 930.15, 931.04, 941.08, 945.39, 950.46, 952.08, 984.25, 990.19, SMEDP 15.114, USDA MOI |

| Test / Technology(ies) | Method SOP(s) | Reference Method(s) |
|------------------------------------------------|---------------|-------------------------------------------------------------------------------------------------------------------------|
| Moisture Vacuum Oven - Gravimetric | SOP-W100-200 | ADPI 2016, AOAC 925.09, 925.30, 925.40, 925.45, 926.08, 927.05, 934.06, 945.62, 977.21, ASTA 2.1, SMEDP 15.114 |
| Peroxide Value - Titration | SOP-W150-100 | AOAC 965.33, AOCS Cd 8b-90 |
| pH - Potentiometry | SOP-W600-100 | AOAC 981.12 |
| Protein - Distillation / Titration | SOP-W300-100 | AOAC 991.20 |
| Salt - Titration | SOP-W400-100 | AOAC 935.47, 937.09, USDA SALT |
| Titratable Acidity - Titration | SOP-W400-200 | ADPI 916, AOAC 920.124, 930.35, 935.57, 942.15, 947.05, SMEDP 15.021, 15.023 |
| Total Ash and Acid Insoluble Ash - Gravimetric | SOP-W250-500 | AOAC 941.12, ASTA 3.0, 4.0 |
| Water Activity - Hygrometry | SOP-W600-500 | AOAC 978.18 |



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Presented this 6th day of June 2023.

Mr. Trace McInturff, Vice President, Accreditation Services

For the Accreditation Council Certificate Number 1698.33

Valid to October 31, 2024

For the tests to which this accreditation applies, please refer to the laboratory's Chemical Scope of Accreditation.