



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

CHEMICAL

Valid To: October 31, 2024

Certificate Number: 1698.33

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 on food and food-related products:

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
Titrateable 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



Accredited Laboratory

A2LA has accredited

CERTIFIED LABORATORIES

Turlock, CA

for technical competence in the field of

Chemical 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.

A blue ink signature of Mr. Trace McInturff, written over a horizontal line.

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.



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BIOLOGICAL

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Quantitative Test Method	Method SOP(s)	Reference Method(s)
Aerobic Plate Count	SOP-M600-100 SOP-M600-300	CMMEF Ch. 8, FDA BAM Ch. 3, SMEDP Ch. 6, SMEWW 9215
	SOP-M600-200	AOAC 986.33, 989.10, 990.12
<i>Bacillus cereus</i>	SOP-M400-100	AOAC 980.31, CMMEF Ch. 31, FDA BAM Ch. 14, USDA MLG Ch. 12
<i>Clostridium perfringens</i>	SOP-660-100	AOAC 976.30, CMMEF Ch. 33, FDA BAM Ch. 16
Enterobacteriaceae	SOP-M540-100	CMMEF Ch. 9
	SOP-M540-200	AOAC 2003.01
Enumeration of Treated Food Products	SOP-P200-001-CFSC, SOP-P200-002-ABC-CFSC	Almond Board of California, NRRL B02354
<i>Escherichia coli</i> and Coliforms	SOP-M500-300 SOP-M500-310	AOAC 966.23, 966.24, CMMEF Ch. 9, FDA BAM Ch. 4, SMEWW 9221
	SOP-M500-100	FDA BAM Ch. 4 (VRB)
	SOP-M500-500	SMEWW 9223 (Colilert)
	SOP-M500-200	AOAC 991.14, 996.02, 998.08, SMEDP Ch. 7
Lactic Acid Bacteria	SOP-M650-100	CMMEF Ch. 19
<i>Staphylococcus aureus</i>	SOP-M420-100	AOAC 966.23, 975.55, CMMEF Ch. 39, FDA BAM Ch. 12
	SOP-M420-200	AOAC 2003.07, 2003.08, 2003.11

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Yeast and Mold	SOP-M640-200 SOP-M640-210	AOAC 997.02, 2014.05
	SOP-M640-400	CMMEF Ch. 21, FDA BAM Ch. 18

Qualitative Platform	Method SOP(s)	Reference Method(s)
Cultural Confirmation	SOP-M200-400 SOP-M200-500	AOAC 993.12, FDA BAM Ch. 10, USDA MLG Ch. 8 (<i>Listeria</i> spp.)
	SOP-M100-500 SOP-M100-900	AOAC 995.20, FDA BAM Ch. 5, USDA MLG Ch. 4 (<i>Salmonella</i> spp.)
ELFA (VIDAS) Analysis	SOP-M300-100	AOAC-RI 060903 (<i>E. coli</i> O157:H7- ECPT)
	SOP-M200-100 SOP-M200-110	AOAC 2004.02, 2013.11 (<i>Listeria monocytogenes</i>)
	SOP-M200-100 SOP-M200-110	AOAC 999.06, 2004.06, 2013.10, AOAC-RI 981202 (<i>Listeria</i> spp.)
	SOP-M100-100 SOP-M100-150	AOAC 996.08, 2004.03, 2011.03, 2013.01, AOAC-RI 020901, 071101 (<i>Salmonella</i> spp.)
Microbiological Inoculation of Food Products	SOP-P100-001-CFSC	Almond Board of California, NRRL B02354
PCR Analysis	SOP-M300-200	AOAC-RI 031002, 050501 (<i>E. coli</i> O157:H7)
	SOP-M200-200	AOAC 2003.12, AOAC-RI 070202, 080901, 121402 (<i>L. monocytogenes</i>)
	SOP-M200-200	AOAC-RI 030502, 050903, 081401 (<i>Listeria</i> spp.)
	SOP-M100-200	AOAC 2013.02, AOAC-RI 081201 (<i>Salmonella</i> spp.)
VITEK 2	SOP-M800-540	AOAC 2011.17, 2012.02, AOAC-RI 080801 (Gram Positive and Gram Negative Bacteria Identification)

Sampling Technique	Sampling Method	Matrix
Sampling	SOP-G000-300	Environmental Swabbing
	SOP-G100-100	Food and Food-Related Products
	WI-G500-100	Potable Water Sampling



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