



# CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

**Certified Laboratories of California, LLC**

**6460 Dale Street  
Buena Park, CA 90621**

Fulfills the requirements of

**ISO/IEC 17025:2017**

and

**AOAC International – Guidelines for Laboratories Performing  
Microbiological and Chemical Analysis of Food, Dietary Supplements, and  
Pharmaceuticals – Revision August 2018**

In the field of

**TESTING**

This certificate is valid only when accompanied by a current scope of accreditation document.  
The current scope of accreditation can be verified at [www.anab.org](http://www.anab.org).

R. Douglas Leonard Jr., VP, PILR SBU

Expiry Date: 21 April 2023  
Certificate Number: AT-1858



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017.  
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 17025:2017

### AOAC INTERNATIONAL – GUIDELINES FOR LABORATORIES PERFORMING MICROBIOLOGICAL AND CHEMICAL ANALYSIS OF FOOD, DIETARY SUPPLEMENTS, AND PHARMACEUTICALS – REVISION AUGUST 2018

#### Certified Laboratories of California, LLC

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#### TESTING

Valid to: **April 21, 2023**

Certificate Number: **AT-1858**

#### Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aerobic Plate Count	CMMEF, Ch. 7; FDA BAM Ch. 3; SMEWW 9215; SMEDP Ch. 6	Foods, Environmental samples, Dairy and Water	Plate Count
Aerobic Plate Count	AOAC 990.12; AOAC 986.33; AOAC 989.10	Foods, Environmental samples, Dairy and Water	Petrifilm
<i>Bacillus cereus</i>	CMMEF, Ch. 31; AOAC 980.31; FDA BAM Ch 14; USDA FSIS MLG Ch. 12	Foods, Environmental samples, Dairy and Water	Spread Plate
<i>Clostridium perfringens</i>	AOAC 976.30; CMMEF, Ch. 33; FDA BAM, Ch. 16	Food, Environmental samples, Dairy and Water	Plate Count
Coliforms	CMMEF, Ch. 9; FDA BAM Ch 4	Foods, Environmental samples, Dairy and Water	Plate Count
Coliforms, Fecal Coliform, <i>Escherichia coli</i>	AOAC 966.24; FDA BAM Ch. 4; SMEWW 9221; SMEDP Ch. 7	Foods, Dairy and Water	MPN
Coliforms, <i>E. coli</i>	AOAC 991.15; SMEWW 9223	Water	Enzyme Substrate

**Microbiological**

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Coliforms, <i>E. coli</i>	AOAC 991.14; AOAC 996.02; AOAC 998.08; SMEDP, Ch. 7	Foods, Environmental samples, Dairy and Water	Petrifilm
<i>Enterobacteriaceae</i>	CMMEF, Ch. 9	Foods, Environmental samples, Dairy and Water	Plate Count
<i>Enterobacteriaceae</i>	AOAC 2003.01	Foods, Environmental samples, Dairy and Water	Petrifilm
Lactic Acid Producing Bacteria	CMMEF, Ch. 19	Foods, Environmental samples, Dairy and Water	Plate Count
<i>Staphylococcus aureus</i>	AOAC 966.23; AOAC 975.55; CMMEF, Ch. 39; FDA BAM Ch. 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	CMMEF, Ch. 21; FDA BAM, Ch. 18	Foods, Environmental samples, Dairy and Water	Plate Count
Yeast and Mold	AOAC 997.02; AOAC 2014.05	Foods, Environmental samples, Dairy and Water	Petrifilm
<i>E. coli</i> O157:H7	AOAC RI 060903; SOP-M300-100-ALL	Foods and Environmental	ELFA
<i>E coli</i> O157:H7	AOAC RI 050501; AOAC RI 031002; SOP-M300-200-ALL	Foods and Environmental	PCR
<i>E. coli</i> O157:H7	USDA MLG Ch. 5	Foods and Environmental	Cultural
<i>Listeria monocytogenes</i>	AOAC 2004.02; AOAC 2013.11	Foods and Environmental	ELFA
Listeria monocytogenes	AOAC RI 080901; AOAC RI 121402; SOP-M200-200-ALL	Foods and Environmental	PCR
<i>Listeria species</i>	AOAC 999.06; AOAC RI 981202; AOAC 2004.06; AOAC 2013.10; SOP-M200-100-ALL; SOP-M200-110-ALL	Foods and Environmental	ELFA
Listeria species	AOAC RI 030502; AOAC RI 050903; AOAC RI 081401	Foods and Environmental	PCR

**Microbiological**

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<i>Listeria</i> species	AOAC 993.12; FDA BAM Ch. 10; USDA/FSIS MLG Ch. 8	Foods and Environmental	Cultural
<i>Salmonella</i> species	AOAC 996.08; AOAC 2004.03; AOAC 2011.03; AOAC 2013.01; AOAC RI 020901; AOAC RI 071101	Foods and Environmental	ELFA
<i>Salmonella</i> species	AOAC RI 970801; AOAC 2003.09; AOAC RI 100201; AOAC 2013.02; AOAC RI 081201	Foods and Environmental	PCR
<i>Salmonella</i> species	AOAC 995.20; FDA BAM Ch. 5; USDA/FSIS MLG Ch. 4	Foods and Environmental	Cultural
Yeast, Gram Positive and Gram Negative Bacterial Identification	AOAC 2011.17; AOAC 2012.02; AOAC RI 080801; SOP-M800-540-ALL	Bacterial and Yeast Isolates	VITEK 2
Total Aerobic Plate Count	<USP 61>; <USP 2021>	Nutritional and Dietary Supplements, and Non-Sterile Products	Plate Count
<i>Candida albicans</i>	<USP 62>	Non-Sterile Products	Cultural
<i>Clostridium</i> species	<USP 62>; <USP 2022>	Nutritional and Dietary Supplements, and Non-Sterile Products	Cultural
<i>Enterobacterial</i> Count (Bile-Tolerant Gram-Negative Bacteria)	<USP 62>	Non-Sterile Products	MPN
<i>Enterobacterial</i> Count (Bile-Tolerant Gram-Negative Bacteria)	<USP 2021>	Nutritional and Dietary Supplements	Plate Count
<i>Escherichia coli</i>	<USP 62>; <USP 2022>	Nutritional and Dietary Supplements, and Non-Sterile Products	Cultural
<i>Pseudomonas aeruginosa</i>	<USP 62>	Non-Sterile Products	Cultural

### Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Salmonella</i> species	<USP 62>; <USP 2022>	Nutritional and Dietary Supplements, and Non-Sterile Products	Cultural
<i>Staphylococcus aureus</i>	<USP 62>; <USP 2022>	Nutritional and Dietary Supplements, and Non-Sterile Products	Cultural
Yeast and Mold	<USP 61>; <USP 2021>	Nutritional and Dietary Supplements, and Non-Sterile Products	Plate Count
Environmental Sampling	SOP-G000-300-ALL	Environmental	Sampling
Potable Water Sampling	SOP-G500-100-ALL	Potable Water Collection	Sampling

### Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Artificial Colors	AOAC 988.13 (Young); JAOAC 46(6) 1963 Graichen; SOP-W700-100-ALL	Food and Food-Related Products	TLC
Artificial Sweeteners	AOAC 969.27; SOP-W700-500-ALL	Food and Food-Related Products	TLC
Total Ash and Acid Insoluble Ash	AOAC 941.12; AOAC 955.03; ASTA 3.0; ASTA 4.0; SOP-W250-500-ALL	Food and Food-Related Products	Gravimetric
Brix and Refractive Index	AOAC 932.12C; SOP-W600-600-ALL	Sucrose Solutions, Syrups	Refractometric
Calories	21 CFR 101.9 (c)(1)(i)(B); SOP-W900-900-ALL	Food and Food-Related Products	Calculation
Carbohydrates (by calculation)	21 CFR 101.9 (c)(6); SOP-W900-900-ALL	Food and Food-Related Products	Calculation
Crude Fiber	AOAC 920.169; AOAC 962.09; ASTA 7.0; SOP-W450-400-ALL	Food and Food-Related Products	Extraction / Gravimetric
Decomposition	SOP-Z100-600-ALL, SOP-Z100-100-ALL, SOP-Z100-200-ALL	Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Organoleptic

**Chemical**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
Extractable Color in Capsicums and their Oleoresins	ASTA 20.1; SOP-E800-200-ALL	Spices and Foods	Spectrophotometric
Fat by Ether Extraction, Soxtec	AOAC 960.39; AOAC 991.36; USDA, CLG- FAT; SOP-W150-400-ALL	Food and Food-Related Products	Extraction / Gravimetric
Fat by Mojonnier Acid Hydrolysis	AOAC 922.06; AOAC 933.05; AOAC 950.54; AOAC 989.05; AOAC 995.19; AOAC 952.06; AOAC 948.15; AOAC 925.32 SMEDP 15.086; SOP-W150-500-ALL	Food and Food-Related Products	Extraction / Gravimetric
Filth - Macroanalytical	FDA MPM Chapter 5, Subchapters 3, 8, 9, 10, 11; ASTA 14.0; ASTA 14.1; 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
Free Fatty Acids	AOAC 940.28; SOP-W150-200-ALL	Food and Food-Related Products	Titration

**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; FDA LIB 2957; FDA LIB 3156; FDA LIB 3172	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
Moisture Drying Oven	AOAC 920.116; AOAC 931.04; AOAC 930.15; AOAC 925.10; AOAC 984.25; AOAC 941.08; AOAC 926.07; AOAC 950.46; AOAC 925.23; AOAC 990.19; AOAC 952.08; AOAC 920.193; AOAC 945.39; SMEDP 15.114; USDA, CLG-MOI; SOP-W100-100-ALL	Food and Food-Related Products	Gravimetric

**Chemical**

<b>Specific Tests and/or Properties Measured</b>	<b>Specification, Standard, Method, or Test Technique</b>	<b>Items, Materials or Product Tested</b>	<b>Key Equipment or Technology</b>
Moisture Vacuum Oven	ADPI 2016; AOAC 925.09; AOAC 925.30; AOAC 925.40; AOAC 925.45; AOAC 927.05; AOAC 926.08; AOAC 934.06; AOAC 945.62; AOAC 977.21; ASTA 2.1; SMEDP 15.114; SOP-W100-200-ALL	Food and Food-Related Products	Gravimetric Vacuum Oven
Net Contents of Frozen Seafood	AOAC: 963.18; AOAC 967.13, SOP-Z300-100-ALL	Canned Tuna, Fresh and Frozen Seafood, Mahi Mahi	Gravimetric
pH	AOAC 981.12; SOP-W600-100-ALL	Food and Food-Related Products	Potentiometric
Peroxide Value	AOAC 965.33; AOCS Cd 8b-90; SOP-W150-100-ALL	Food and Food-Related Products	Titration
Piperine Content of Black and White Pepper, their Oleoresins and Soluble Pepper Seasoning	ASTA 12.1	Spices and Foods	Spectrophotometric
Protein	AOAC 991.20; SOP-W300-100-ALL	Food and Food-Related Products	Digestion / Distillation / Titration (Kjeldahl)
Salt	AOAC 935.47; AOAC 937.09; AOAC 960.29; USDA, CLG-SLT; SOP-W400-100-ALL	Food and Food-Related Products	Titration (Volhard)
Sampling and Collection	SOP-G100-100-ALL	Food and Food Related Products	Sampling
Sampling Meat Drilling	SOP-G100-300-ALL	Frozen Meat Products	Sampling
Steam Volatile Oil in Cassia (revised) and other Spices	ASTA 5.2; ASTA 16.0	Spices and Foods	Distillation
Titrateable Acidity	AOAC 930.35; SOP-W400-200-ALL	Food and Food-Related Products	Titration

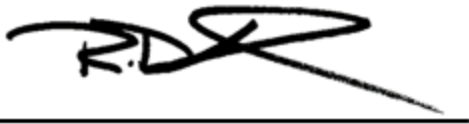


**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Water Activity	AOAC 978.18; SOP-W600-500-ALL	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.



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