



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

CERTIFIED LABORATORIES
 6460 Dale Street
 Buena Park, CA 90621
 Amy Sorgnit Phone: 480-334-0350
Amy.Sorgnit@FSNS.com

BIOLOGICAL

Valid to: January 31, 2023

Certificate Number: 1698.30

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 food, food products, dietary supplements, water, and environmental samples:

Quantitative Test Method	Method SOP(s)	Reference Method(s)
Aerobic Plate Count	SOP-M600-100 SOP-M600-300	CMMEF Ch. 7, FDA BAM Ch. 3, SMEDP Ch. 6, SMEWW 9215
	SOP-M600-200	AOAC 986.33, 989.10, 990.12
	SOP-U400-100 SOP-U400-200	USP <61>, <2021>
<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-M660-100	AOAC 976.30, CMMEF Ch. 33, FDA BAM Ch. 16
Enterobacteriaceae	SOP-M540-100	CMMEF Ch. 9
	SOP- M540-200	AOAC 2003.01
Enterobacterial Count (Bile-Tolerant Gram Negative Bacteria)	SOP-U200-100	USP <62>
	SOP-U400-200	USP <2021>
<i>Escherichia coli</i> and Coliforms	SOP-M500-300 SOP-M500-310	AOAC 966.24, FDA BAM Ch. 4, SMEDP Ch. 7, SMEWW 9221
	SOP-M500-500	AOAC 991.15, SMEWW 9223
	SOP-M500-100	CMMEF Ch. 9, FDA BAM Ch. 4
	SOP-M500-200	AOAC 991.14, 996.02, 998.08, SMEDP Ch. 7
Lactic Acid Bacteria	SOP-M650-100	CMMEF Ch. 19

Quantitative Test Method	Method SOP(s)	Reference Method(s)
<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
Yeast and Mold	SOP-M640-200 SOP-M640-210	AOAC 997.02, 2014.05
	SOP-M640-400	CMMEF Ch. 21, FDA BAM Ch. 18
	SOP-U400-100 SOP-U400-200	USP <61>, <2021>

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 SOP-U200-100 SOP-U200-200	AOAC 995.20, FDA BAM Ch. 5, USDA MLG Ch. 4, USP <62>, USP <2022> (<i>Salmonella</i> spp.)
	SOP-U200-100 SOP-U200-200	USP <62>, <2022> (<i>Clostridium</i> spp., <i>E. coli</i> , <i>S. aureus</i>)
	SOP-U200-100	USP <62> (<i>Candida albicans</i> , <i>Pseudomonas aeruginosa</i>)
ELFA (VIDAS) Analysis	SOP-M300-100	AOAC-RI 060903 (<i>E. coli</i> O157:H7)
	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.)
PCR Analysis	SOP-M300-200	AOAC-RI 031002, 050501 (<i>E. coli</i> O157:H7)
	SOP-M200-200	AOAC-RI 080901, 121402 (<i>L. monocytogenes</i>)
	SOP-M200-200	AOAC-RI 030502, 050903, 081401 (<i>Listeria</i> spp.)
	SOP-M100-200	AOAC 2003.09, 2013.02, AOAC-RI 081201, 100201 (<i>Salmonella</i> spp.)
VITEK 2	SOP-M800-540	AOAC 2011.17, 2012.02, AOAC-RI 080801 (Yeast, Gram Positive and Gram Negative Bacteria Identification)

Sampling Technique	Sampling Method	Matrix(ces)
Sampling	SOP-G000-300	Environmental
	SOP-G100-100	Food and Food-Related Products
	SOP-G100-300	Frozen Meat Products
	WI-G500-100	Potable Water Collection





Accredited Laboratory

A2LA has accredited

CERTIFIED LABORATORIES

Buena Park, 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 15th day of October 2021.

A blue ink signature of the Vice President of Accreditation Services.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.30
Valid to January 31, 2023

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



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CHEMICAL

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Test / Technology(ies)	Method SOP(s)	Reference Method(s)
Artificial Colors - TLC	SOP-W700-100	AOAC 988.13 (Young), JAOAC 46(6) 1963 Graichen
Artificial Sweeteners - TLC	SOP-W700-500	AOAC 969.27
Brix and Refractive Index - Refractometric	SOP-W600-600	AOAC 932.12C
Calories - Calculation	SOP-W900-900	21 CFR 101.9 (c)(1)(i)(B)
Carbohydrates - Calculation	SOP-W900-900	21 CFR 101.9 (c)(6)
Crude Fiber - Extraction / Gravimetric	SOP-W450-400	AOAC 920.169, 962.09, ASTA 7.0
Decomposition - Organoleptic	SOP-Z100-100 SOP-Z100-200 SOP-Z100-600	FDA CPG 540.370, FDA CPG 540.525, FDA CPG 7303.844
Extractable Color in Capsicums and their Oleoresins - Spectrophotometric	SOP-E800-200	ASTA 20.1
Fat by Ether Extraction, Soxtec - Extraction / Gravimetry	SOP-W150-400	AOAC 960.39, 991.36, USDA CLG- FAT
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
Filth (Macroanalytical) - Microscopy / Macroscopy	SOP-E200 SOP-E300 SOP-E600-950 SOP-E600-960	FDA MPM Chapter 5, Subchapters 3, 8, 9, 10, 11; ASTA 14.0, 14.1, 22.1, 26.0
Free Fatty Acids - Titration	SOP-W150-200	AOAC 940.28

Test / Technology(ies)	Method SOP(s)	Reference Method(s)
Light Filth - Microscopy / Macroscopy	SOP-E200 SOP-E300 SOP-E600-950 SOP-E600-960	AOAC Chapter 16, Subchapter 4, 5, 8, 9, 10, 11, 12, 14, 15; FDA LIB 2957, 3156, 3172
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 CLG MOI
Moisture Vacuum Oven - Gravimetric	SOP-W100-200	ADPI 2002, 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
Net Contents of Frozen Seafood - Gravimetric	SOP-Z300-100	AOAC 9763.18, 967.13
Peroxide Value - Titration	SOP-W150-100	AOAC 965.33, AOCS Cd 8b-90
pH - Potentiometric	SOP-W600-100	AOAC 981.12
Piperine Content of Black and White Pepper, their Oleoresins and Soluble Pepper Seasoning - Spectrophotometric	SOP-W800-810	ASTA 12.1
Protein - Digestion / Distillation / Titration (Kjeldahl)	SOP-W300-100	AOAC 991.20
Salt - Titration (Volhard)	SOP-W400-100	AOAC 935.47, 937.09, 960.29, USDA CLG-SLT
Steam Volatile Oil in Cassia (revised) and other Spices - Distillation	ASTA 5.2, 16.0	ASTA 5.2, 16.0
Titrateable Acidity - Titration	SOP-W400-200	AOAC 930.35
Total Ash and Acid Insoluble Ash - Gravimetric	SOP-W250-500	AOAC 941.12, 955.03, ASTA 3.0, 4.0
Water Activity - Hygrometry	SOP-W600-500	AOAC 978.18



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Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.31
Valid to January 31, 2023

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