



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES
6281 Chalet Drive
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CHEMICAL

Valid To: April 30, 2025

Certificate Number: 1698.17

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 and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on foods, pet foods, beverages, feeds, bread, butter, cheese, cocoa, eggs, seafood, fruits, mayonnaise and dressings, ice cream, meat & oils, milk, nuts, spices, sugars, vegetables, water and environmental swabs:

| Quantitative Test Method | Method SOP | Reference Method(s) |
|--|------------|--|
| Allergens by ELISA | C43 | AOAC-RI 061201, 030403 |
| Percent Fat – Mojonnier Method | C01.5 | AOAC 922.06 (Acid Hydrolysis) |
| | C01.6 | AOAC 989.05 (Alkaline Hydrolysis) |
| | C01.8 | AOAC 932.06 (Alkaline Hydrolysis) |
| | C01.9 | AOAC 933.05 (Acid Hydrolysis) |
| Percent Fat – Soxtec | C01.7 | AOAC 991.36 |
| Percent Salt | C04 | AOAC 935.47, 937.09; USDA CLG-SLT.03 |
| Percent Moisture - Forced Air | C02 | AOAC 950.46 |
| Percent Moisture - Vacuum Moisture | C02.2 | AOAC 927.05, 926.08, 925.09, 945.38, 925.40, 934.01, 925.45 |
| Percent Protein – Kjeldahl Method | C03.11 | AOAC 981.1, 991.20, 930.33, 930.29 , 962.10 , 976.05, 954.01 , 920.152, 950.48, 920.87, 950.36, 935.39, 930.25 |
| pH in Foods | C07.6 | AOAC 981.12 |
| Salt in Non-Meat Products – Manual Titration | C77.3 | AOAC 971.27, 983.14, 960.29 |

| Quantitative Test Method | Method SOP | Reference Method(s) |
|---------------------------------|-------------------|----------------------------|
| Water Activity | C08 | AOAC 978.18 |

KEY:

AOAC = Association of Official Analytical Chemists International

AOAC-RI = AOAC-RI = Association of Official Analytical Chemists International – Research Institute

USDA CLG = United States Department of Agriculture – Chemistry Laboratory Guide Book



Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LP

Commerce, 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 22nd day of May 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 1698.17
Valid to April 30, 2025

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