



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES  
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Commerce CA 90040  
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CHEMICAL

Valid To: April 30, 2027

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 AOAC Laboratory Accreditation 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 – Soy, Milk	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 by Titration	C04	AOAC 935.47, 937.09; USDA CLG-SLT
Percent Salt in Non-Meat Products by Titration	C77.3	AOAC 971.27, 983.14, 960.29
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

<b>Quantitative Test Method</b>	<b>Method SOP</b>	<b>Reference Method(s)</b>
pH in Foods	C07.6	AOAC 981.12
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 – AOAC 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 16<sup>th</sup> day of May 2025.

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, 2027

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