SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.
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CHEMICAL

Valid To: September 30, 2028 Certificate Number: 1698.07

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 A2LA's *R204 – Specific Requirements – AOAC Laboratory Accreditation Program*, containing the 2024 "*AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, Pharmaceuticals, and Cannabis*"), 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:

Test/Technology	Method SOP(s)	Reference Method(s)
Cholesterol by GC	C20, 9934	AOAC 994.10
Determination of Vitamin D2 and D3 in Food and Supplements	C66, 9965	AOAC 2012.11
Dietary Fiber (Total)	C34, 7382	AOAC 991.43
Allergens By ELISA Testing	C43, 9952	AOAC-RI 061201 (Gluten) Veratox® 8470 (Milk) Veratox® 8410 (Soy)
Fat (Total Fat, Saturated and Trans Fat) by GC	C21, 9935	AOAC 996.06
ICP-MS Analysis of Trace Metals in Food, Supplements, and Water (Ag, Al, As, Ba, Be, Bi, Cd, Co, Cr, Cs, Cu, Hg, In, Li, Ni, Pb, Sb, Se, Sn, Sr, Ti, TI, V)	C55, 7368	AOAC 985.01, 993.14, 999.10, 2015.01
ICP-OES Analysis (Al, B, Ca, Cu, Fe, K, Mg, Mn, Mo, Na, P, S and Zn)	C26, 7368	AOAC 985.01, JAOAC Vol. 95 Number 1
Percent Ash	C05, 9921	AOAC 920.153, 923.03, 930.30
Percent Fat – Mojonnier Method	C01.5, 9911	AOAC 922.06
	C1.6, 9911	AOAC 989.05
	C1.8, 9911	AOAC 932.06
	C1.9, 9911	AOAC 933.05
Percent Fat and Moisture – Modified Soxhlet	C37, 9947	AOCS AM 5-04, ANKOM Method
Percent Moisture – Forced Air	C02.1, 9916	AOAC 950.46 B
Percent Moisture – Vacuum Oven	C02.2, 9916	AOAC 927.05, 925.09
Percent Protein – Combustion Analyzer	C65, 9964	AOAC 990.03, 992.15, 992.23
Percent Protein – Kjeldahl Method	C03.1, 7359	AOAC 981.10
Percent Salt	C04, 7360	AOAC 935.47, 937.09, USDA CLG-SLT.03

Test/Technology	Method SOP(s)	Reference Method(s)
Percent Salt in Food Products using Direct Titration (Chloride as Sodium Chloride)	C84, 7377	AOAC 971.27
Pesticides by LC-MS/MS and GC-MS/MS[1]	C91, 7384	AOAC 2007.01 (modified)
Ractopamine by LC-MS/MS	C87.1, 7380	USDA CLG-AGON1 (modified)
Vitamin D2 and D3 in Food and Supplements by LC/MS/MS	C66, 9965	AOAC 2012.11
Pungency of Capsicums and their Oleoresins, Scoville Heat by HPLC	C83, 9977	AOAC 995.03, ASTA 21.3
Sugars by HPLC-RI	C19, 9932	AOAC 982.14
Vitamin A as Retinol by HPLC	C22, 9936	AOAC 2001.13
Vitamin A as Total Beta Carotene by HPLC	C72, 9970	AOAC 2001.13, AOAC 2016.13
Vitamin C (as Ascorbic Acid) by HPLC	C18, 9931	AOAC 2012.22 (modified), Vitamin C - *Food Chemistry*, 94, (2006) 626-631, Fontannaz, et al
Water Activity	C8, 9924	Decagon Device, Inc. AquaLab Water Activity Meter Manual

[1]LIST OF PESTICIDES

Atrazine	Azoxystrobin	Bifenazate	Carbaryl (NAC)
Chlorothalonil	Chlorpyrifos	Cyprodinil	o,p-DDD
Dichlorvos	Endosulfan sulfate	Imazalil	Imidacloprid
Linuron	Methamidophos	Methomyl	Procymidone
Pymetrozine	Tebuconazole	Tolylfluanid	Trifluralin

KEY:
AOAC = Association of Official Analytical Chemists International
AOAC-RI = Association of Official Analytical Chemists International – Research Institute
AOCS = American Oil Chemists Society
USDA CLG = United States Department of Agriculture – Chemistry Laboratory Guidebook
JAOAC = Journal of AOAC International

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Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LTD.

San Antonio, TX

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 25th day of September 2026.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.07
Valid to September 30, 2028

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