



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.
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CHEMICAL

Valid to: September 30, 2022

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 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 on 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	AOAC 994.10
Determination of Vitamin D2 and D3 in Food and Supplements	C66	AOAC 2012.11
Dietary Fiber (Total)	C34	AOAC 985.29
ELISA Testing	C43	AOAC-RI 061201, 030403
Fat (Total Fat, Saturated and Trans Fat) by GC	C21	AOAC 996.06
Free Amino Acids Analysis	C53	LCMSMS
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, Tl, V)	C55	AOAC 985.01, 993.14, 999.10, 2015.01
ICP-OES Analysis	C26	AOAC 985.01, JAOAC Vol. 95 Number 1
Percent Ash	C05	AOAC 920.453, 923.03, 930.30
Percent Fat – Mojonnier Method	C01.5	AOAC 922.06
	C1.6	AOAC 989.05
	C1.8	AOAC 932.06
	C1.9	AOAC 933.05
Percent Fat – Soxtec	C01.7	AOAC 991.36
Percent Fat and Moisture – Modified Soxhlet	C37	AOCS AM 5-04, ANKOM Method
Percent Moisture – Forced Air	C02.1	AOAC 950.46 B
Percent Moisture – Vacuum Oven	C02.2	AOAC 927.05, 925.09
Percent Protein – Combustion Analyzer	C65	AOAC 990.03, 992.15, 992.23
Percent Protein – Kjeldahl Method	C03.1	AOAC 981.10
Percent Salt	C04	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	AOAC 971.27
Pungency of Capsicums and their Oleoresins, Scoville Heat by HPLC	C83	AOAC 995.03, ASTA 21.3
Sugars by HPLC-RI	C19	AOAC 982.14
Vitamin A as Retinol	C22	AOAC 2001.13
Vitamin A as Total Beta Carotene	C72	AOAC 2001.13, AOAC 2016.13
Vitamin C (as Ascorbic Acid) by HPLC	C18	AOAC 2012.22 m, Vitamin C - <i>Food Chemistry</i> , 94, (2006) 626-631, Fontannaz, et al
Water Activity	C8	Decagon Device, Inc. AquaLab Water Activity Meter Manual

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





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's 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 August 2020.

A blue ink signature of the Vice President of Accreditation Services, written over a horizontal line.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1698.07
Valid to September 30, 2022

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