



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

FOOD SAFETY NET SERVICES, LTD.  
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Grand Prairie TX 75050  
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CHEMICAL

Valid to: March 31, 2021

Certificate Number: 1698.11

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 Food, 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	Reference Method
Percent Ash	C05.7	AOAC 923.03, 930.30
Percent Fat and Moisture by Modified Soxhlet	C37	AOCS AM 5-04; ANKOM Method
Percent Fat by the Mojonnier Method	C01.5	AOAC 922.06
	C1.9	AOAC 933.05
Percent Moisture – Forced Air	C02.1	AOAC 950.46
Percent Moisture – Vacuum Oven	C02.2	AOAC 927.05, 925.09
Percent Protein – Kjeldahl	C03.1	AOAC 981.10
Percent Salt	C04.1	USDA CLG-SLT.03, AOAC 935.47, 937.09
pH in Foods	C07.6	AOAC 981.12
Water Activity	C08.4	AOAC 978.18

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.**

*Grand Prairie, 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 additional requirements in *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 31<sup>st</sup> day of May 2019

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

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.11  
Valid to March 31, 2021

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