



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LTD.  
6281 Chalet Drive  
Commerce CA 90040  
Amy Sorgnit Phone: 480 334 0350

CHEMICAL

Valid to: May 31, 2019

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 2015 "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:

<b>Quantitative Test Method</b>	<b>Method SOP</b>	<b>Reference Method(s)</b>
Peanut Allergen – ELISA	C43	AOAC Status 030403
Percent Fat – Mojonnier Method	C01.5	AOAC 933.05 (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	USDA CLG-SLT.03; AOAC 935.47, 937.09
Water Activity	C08	AOAC 978.18

KEY:

AOAC = Association of Official Analytical Chemists International

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 17025:2005 *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 9<sup>th</sup> day of April 2018

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

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1698.17  
Valid to May 31, 2019  
Revised April 26, 2019

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