



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LTD.
258 West Turbo
San Antonio TX 78216
Kelly Haines Phone: 210-308-0675 ext. 1216

CHEMICAL

Valid to: September 30, 2018

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 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:

Test Technology	Method SOP	Reference Method
Percent Fat – Soxtec	C01.7	AOAC 991.36
Percent Fat by the Mojonnier Method	C01.5	AOAC 922.06
	C1.6	AOAC 989.05
	C1.8	AOAC 932.06
	C1.9	AOAC 933.05
	Percent Moisture - Forced Air	C02.1
Percent Moisture - Vacuum Oven	C02.2	AOAC 927.05, 925.09
Percent Protein – Kjeldahl	C03.1	AOAC 981.10
Percent Salt	C04	USDA CLG-SLT.03, AOAC 935.47, 937.09
Percent Ash	C05	AOAC 923.03, 920.453, 930.30
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.
Sugars by HPLC-RI	C19	AOAC 982.14
Cholesterol by GC	C20	AOAC 994.10
Fat (Total Fat, Saturated and Trans Fat) by GC	C21	AOAC 996.06
Vitamin A as Retinol	C22	AOAC 2001.13
ICP-OES Analysis	C26	AOAC 985.01, JAOAC Vol. 95 Number 1
Dietary Fiber (Total)	C34	AOAC 985.29
Percent Fat and Moisture by Modified Soxhlet	C37	AOCS AM 5-04; ANKOM Method
ELISA testing	C43	AOAC-RI 061201, 030403
Free Amino Acids Analysis	C53	LCMSMS

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

A handwritten signature in black ink, appearing to be 'L. S. S.', written in a cursive style.



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 17025:2005 *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 8 January 2009*).



Presented this 29th day of August 2016.

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President and CEO
For the Accreditation Council
Certificate Number 1698.07
Valid to September 30, 2018
Revised November 11, 2016

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