



SCOPE OF ACCREDITATION TO ISO/IEC 17043:2010

AOAC INTERNATIONAL  
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PROFICIENCY TESTING PROVIDER

Valid To: July 31, 2021

Certificate Number: 1782.01

In recognition of the successful completion of the A2LA evaluation process, this proficiency testing provider has been found to meet the ISO/IEC 17043:2010, "Conformity assessment-General Requirements for Proficiency testing". Therefore, in recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this organization to provide proficiency testing samples in the following analyte/matrix combinations:

<u>Program Name</u>	<u>Frequency</u>	<u>Sample/Artifact Types</u>
M01 - Standard Microbiology <sup>1</sup>	<u>Quarterly</u>	<u>Matrix:</u> Mashed Potatoes <u>Organisms:</u> Qualitative: Salmonella species, Listeria species, Escherichia coli O157:H7 Quantitative: Coagulase Positive Staphylococcus, Coliform, E. coli, Yeast and Mold, Aerobic Plate Count, B. cereus, Enterobacteriaceae
M02 - Pathogen-Free Microbiology <sup>1</sup>	<u>Quarterly</u>	<u>Matrix:</u> Mashed Potatoes <u>Organisms:</u> Quantitative: Coliform, E. coli, Yeast and Mold, Aerobic Plate Count
M03 - Meat Microbiology 1 <sup>2</sup>	<u>Quarterly</u>	<u>Matrix:</u> Ground Meat <u>Organisms:</u> Qualitative: Salmonella species
M04 - Meat Microbiology 2 <sup>2</sup>	<u>Quarterly</u>	<u>Matrix:</u> Ground Meat <u>Organisms:</u> Qualitative: E. coli O157:H7
M05 - Meat Microbiology 3 <sup>2</sup>	<u>Quarterly</u>	<u>Matrix:</u> Processed Meat <u>Organisms:</u> Qualitative: Listeria monocytogenes

<u>Program Name</u>	<u>Frequency</u>	<u>Sample/Artifact Types</u>
M08 - Standard Microbiology without E. coli O157:H7 <sup>1</sup>	<u>Quarterly</u>	<u>Matrix</u> : Mashed Potatoes <u>Organisms</u> : Qualitative: Salmonella Species, Listeria species Quantitative: Coliform, E. coli, Coagulase Positive Staphylococcus, Yeast and Mold, Aerobic Plate Count, Bacillus cereus, Enterobacteriaceae
M09 - Standard Microbiology without E. coli O157:H7 and Listeria <sup>1</sup>	<u>Quarterly</u>	<u>Matrix</u> : Mashed Potatoes <u>Organisms</u> : Qualitative: Salmonella species Quantitative: Coliform, E. coli, Coagulase Postive Staphylococcus, Yeast and Mold, Aerobic Plate Count, B. cereus, Enterobacteriaceae
M10 - Combination Pathogen Program in Meat Matrix <sup>2</sup>	<u>Quarterly</u>	<u>Matrix</u> : Ground and Processed Meat <u>Organisms</u> : Salmonella species in ground meat, E. coli O157:H7 in ground meat, L. monocytogenes in processed meat
M12 - Combination Pathogen Program in Meat Matrix <sup>2</sup>	<u>Quarterly</u>	<u>Matrix</u> : Ground and Processed Meat <u>Organisms</u> : Salmonella species in ground meat, L. monocytogenes in processed meat
C01 - Meat Chemistry <sup>1</sup>	<u>Quarterly</u>	<u>Matrix</u> : Meat <u>Analytes</u> : Nutritional Labeling % Moisture % Fat % Protein % Ash % Carbohydrate Cholesterol, Sodium, Potassium, Magnesium, Iron, Calcium, Salt, Calories % Saturated fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids pH
C02 - Cheese Chemistry <sup>1</sup>	<u>Quarterly</u>	<u>Matrix</u> : Processed Cheese <u>Analytes</u> : Nutritional Labeling % Moisture % Fat % Protein % Ash

<u>Program Name</u>	<u>Frequency</u>	<u>Sample/Artifact Types</u>
C02 - Cheese Chemistry (cont.) <sup>1</sup>	<u>Quarterly</u>	% Carbohydrate Cholesterol, Sodium, Potassium Magnesium, Iron, Calcium, Salt Calories % Phosphorus % Saturated Fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids pH
P01 - Pesticide Residues in Fruits Vegetables <sup>2</sup>	<u>3 per year</u>	<u>Matrix:</u> Fruits and Vegetables <u>Pesticide Categories:</u> Organophosphates, Organochlorines, N-methyl-carbamates
E01 - Salmonella in Liquid Egg <sup>2</sup>	<u>2 per year</u>	<u>Matrix:</u> Liquid egg product <u>Organisms:</u> Qualitative: Salmonella species
IF01 – Vitamins and Nutrients in Infant Formula and Adult Nutritionals <sup>2</sup>	<u>3 per year</u>	<u>Matrix:</u> Infant Formula or Adult Nutritionals  <u>Analytes:</u>  Water Soluble Vitamins Vitamin B1 Vitamin B2 Vitamin B3 Vitamin B6 Vitamin B12 Pantothenic Acid (B5) Vitamin C Biotin Folic Acid Oil Soluble Vitamins Vitamin A Vitamin D, D2, D3 Vitamin E Vitamin K Other Nutrients Fatty Acids Iodine Myo-inositol Nucleotides Ultratrace Minerals (Selenium)

<sup>1</sup>Assigned values and associated uncertainties determined by participant consensus values.

<sup>2</sup>Assigned values and associated uncertainties determined by known values.



## *Accredited Proficiency Testing Provider*

A2LA has accredited

**AOAC INTERNATIONAL**

*Rockville, MD*

This accreditation covers the specific proficiency testing schemes listed on the agreed upon Scope of Accreditation.

This provider is accredited in accordance with the recognized International Standard ISO/IEC 17043: 2010 *Conformity assessment - General requirements for proficiency testing*. This accreditation demonstrates technical competence for a defined scope and the operation of a quality management system.



Presented this 12<sup>th</sup> day of June 2017.

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 1782.01  
Valid to July 31, 2021  
Revised on February 13, 2020

*For the proficiency testing schemes to which this accreditation applies, please refer to the provider's Scope of Accreditation.*