



SCOPE OF ACCREDITATION TO ISO/IEC 17043:2010

AOAC INTERNATIONAL
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PROFICIENCY TESTING PROVIDER

Valid To: July 31, 2025

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>Matrix</u>	<u>Organisms/Analytes</u>
M01 – Standard Microbiology ¹	Mashed Potatoes	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 ¹	Mashed Potatoes	Quantitative: Coliform, E. coli, Yeast and Mold, Aerobic Plate Count, Lactic Acid Bacteria (LAB)
M03 – Meat Microbiology 1 ²	Ground Meat	Qualitative: Salmonella species
M04 – Meat Microbiology 2 ²	Ground Meat	Qualitative: E. coli O157:H7
M05 – Meat Microbiology 3 ²	Processed Meat	Qualitative: Listeria monocytogenes
M08 – Standard Microbiology without E. coli O157:H7 ¹	Mashed Potatoes	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 ¹	Mashed Potatoes	Qualitative: Salmonella species Quantitative: Coliform, E. coli, Coagulase Positive, Staphylococcus, Yeast and Mold, Aerobic Plate Count, B. cereus, Enterobacteriaceae
M10 – Combination Pathogen Program in Meat Matrix ²	Ground and Processed Meat	Salmonella species in ground meat, L. monocytogenes in processed meat

<u>Program Name</u>	<u>Matrix</u>	<u>Organisms/Analytes</u>
C01 – Meat Chemistry ¹	Meat	Nutritional Labeling, % Moisture, % Fat, % Protein, % Ash, % Carbohydrates, Cholesterol, Sodium, Potassium, Magnesium, Iron, Calcium, Salt, Calories, % Saturated Fat, % Monosaturated Fat, % Polyunsaturated Fat, % Tans Fatty Acids, pH
C02 – Cheese Chemistry ¹	Processed Cheese	Nutritional Labeling, % Moisture, % Fat, % Protein, % Ash, % Carbohydrates, Cholesterol, Sodium, Potassium, Magnesium, Iron, Calcium, Salt, Calories, % Saturated Fat, % Monosaturated Fat, % Polyunsaturated Fat, % Tans Fatty Acids, pH, Water Activity (aw)
P01 – Pesticide Residues in Fruits and Vegetables ²	Fruits and Vegetables	Oranophosphates, Organochlorines, N-methyl-carbamates
E01 – Salmonella in Liquid Egg ²	Liquid egg product	Qualitative: Salmonella species
IF01 – Vitamins and Nutrients in Infant Formula and Adult Nutritionals ²	Infant Formula or Adult Nutritionals	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)
LS01 – Listeria Environmental Swab	Swabs	Qualitative Analyses <u>Target Organism:</u> Listeria monocytogenes <u>Other Possible Organisms:</u> Listeria innocua
CH01 – Hemp (Full Panel) Concentration/Potency and Chemical Contaminants ³	Hemp – Dried Flower/Biomass	Cannabinoids, Terpenes, Moisture, Water Activity, Heavy Metals, Mycotoxins, Pesticide Residues
CH02 – Hemp Concentration/Potency ³	Hemp – Dried Flower/Biomass	Cannabinoids, Terpenes, Moisture, Water Activity, Heavy Metals
CH03 – Hemp Chemical Contaminants ³	Hemp – Dried Flower/Biomass	Mycotoxins, Pesticide Residues
CH05 – Cannabis Concentration/Potency ³	Cannabis >0.3% THC – Dried Flower/Biomass	Cannabinoids, Terpenes, Moisture, Water Activity, Heavy Metals

¹ Assigned values and associated uncertainties determined by participant consensus values.

² Assigned values and associated uncertainties determined by known values.

³ Assigned values and associated uncertainties determined by Reference Laboratory 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 4th day of June 2021.

A blue ink signature of Mr. Trace McInturff, written in a cursive style.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1782.01
Valid to July 31, 2025

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