



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:

Program Name

Sample/Artifact Types

M01 - Standard Microbiology<sup>1</sup>

Matrix: Mashed Potatoes  
Organisms: 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>

Matrix: Mashed Potatoes  
Organisms: Quantitative:  
Coliform, E. coli, Yeast and Mold,  
Aerobic Plate Count

M03 - Meat Microbiology 1<sup>2</sup>

Matrix: Ground Meat  
Organisms: Qualitative:  
Salmonella species

M04 - Meat Microbiology 2<sup>2</sup>

Matrix: Ground Meat  
Organisms: Qualitative:  
E. coli O157:H7

M05 - Meat Microbiology 3<sup>2</sup>

Matrix: Processed Meat  
Organisms: Qualitative:  
Listeria monocytogenes

Program Name

M08 - Standard Microbiology  
without E. coli O157:H7<sup>1</sup>

M09 - Standard Microbiology  
without E. coli O157:H7  
and Listeria<sup>1</sup>

M10 - Combination Pathogen  
Program in Meat Matrix<sup>2</sup>

M12 - Combination Pathogen  
Program in Meat Matrix<sup>2</sup>

C01 - Meat Chemistry<sup>1</sup>

C02 - Cheese Chemistry<sup>1</sup>

Sample/Artifact Types

Matrix: Mashed Potatoes  
Organisms: Qualitative:  
Salmonella Species, Listeria species  
Quantitative:  
Coliform, E. coli, Coagulase Positive  
Staphylococcus, Yeast and Mold,  
Aerobic Plate Count, Bacillus cereus,  
Enterobacteriaceae

Matrix: Mashed Potatoes  
Organisms: Qualitative:  
Salmonella species  
Quantitative:  
Coliform, E. coli, Coagulase Postive  
Staphylococcus, Yeast and Mold,  
Aerobic Plate Count, B. cereus,  
Enterobacteriaceae

Matrix: Ground and Processed Meat  
Organisms: Salmonella species  
in ground meat, E. coli O157:H7  
in ground meat, L. monocytogenes  
in processed meat

Matrix: Ground and Processed Meat  
Organisms: Salmonella species in  
ground meat, L. monocytogenes in  
processed meat

Matrix: Meat  
Analytes: 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

Matrix: Processed Cheese  
Analytes: Nutritional Labeling  
% Moisture  
% Fat  
% Protein  
% Ash

Program Name

C02 - Cheese Chemistry (cont.)<sup>1</sup>

P01 - Pesticide Residues in Fruits  
Vegetables<sup>2</sup>

E01 - Salmonella in Liquid Egg<sup>2</sup>

IF01 – Vitamins and Nutrients in  
Infant Formula and Adult Nutritionals<sup>2</sup>

Sample/Artifact Types

% Carbohydrate  
Cholesterol, Sodium, Potassium  
Magnesium, Iron, Calcium, Salt  
Calories  
% Phosphorus  
% Saturated Fat  
% Monounsaturated Fat  
% Polyunsaturated Fat  
% Trans Fatty Acids  
pH  
Water activity (aw)

Matrix: Fruits and Vegetables  
Pesticide Categories: Organophosphates,  
Organochlorines, N-methyl-carbamates

Matrix: Liquid egg product  
Organisms: Qualitative:  
Salmonella species

Matrix: Infant Formula or Adult  
Nutritionals

Analytes:

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

Matrix: Swab

Qualitative Analyses

Target Organism:  
Listeria monocytogenes

Other Possible Organisms:  
Listeria innocua

<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 4<sup>th</sup> day of June 2021.

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

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.*