



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

CERTIFIED LABORATORIES INC.
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CHEMICAL

Valid To: June 30, 2012

Certificate Number: 2191.01

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 "AOAC International Guidelines for Laboratories Performing Microbiology and Chemical Analyses of Food and Pharmaceutical Testing"), accreditation is granted to this laboratory to perform the following tests on food and food products:

<u>Test</u>	<u>Test Method(s)</u>
Decomposition	
Canned Tuna	SOP F0608.00
Fresh and Frozen Seafood	SOP F0203.00
Fresh and Frozen Tuna	SOP F0203.00
Mahi Mahi	SOP F0200.06
Net Contents of Frozen Seafood	AOAC: 963.18, 967.13
Spice - Chemistry	
Ash - Acid Insoluble	ASTA 4.0
Ash - Total	ASTA 3.0
Defatted Meal in Paprika	ASTA 26.1
Curcumin Content of Turmeric Spice and Oleoresins	ASTA 18.0
Extractable Color in Capsicums and their Oleoresins	ASTA 20.1
Moisture (Distillation Method)	ASTA 2.0
Piperine Content of Black and White Pepper, their Oleoresins and Soluble Pepper Seasoning	ASTA 12.1
Steam Volatile Oil in Cassia (revised)	ASTA 16.0
Steam Volatile Oil in Spices (revised)	ASTA 5.2

<u>Test</u>	<u>Test Method(s)</u>
Filth - Light	
in Baked Goods	AOAC Chapter 16, Subchapter 6; LIB#: 2444, 3238
in Beverages and Beverage Materials	AOAC Chapter 16, Subchapter 2
in Breakfast Cereals	AOAC Chapter 16, Subchapter 7
in Dairy Products	AOAC Chapter 16, Subchapter 3
in Eggs and Egg Products	AOAC Chapter 16, Subchapter 8
in Fruits and Fruit Products	AOAC Chapter 16, Subchapter 10; LIB# 3156
in Grains and their Products	AOAC Chapter 16, Subchapter 5; SOP # MACR-F0010-33
in Miscellaneous Products	AOAC Chapter 16, Subchapter 15
in Nuts and Nut Products	AOAC Chapter 16, Subchapter 4
in Poultry, Meat, Fish and other Marine Products	AOAC Chapter 16, Subchapter 9; LIB#: 2957, 3172
in Shrimp	LIB# 3172
in Snack Food Products	AOAC Chapter 16, Subchapter 11
in Spices and other Condiments	AOAC Chapter 16, Subchapter 14
in Sugars and Sugar Products	AOAC Chapter 16, Subchapter 12
in Vegetables and Vegetables Products	AOAC Chapter 16, Subchapter 13; LIB# 3156
Filth - Macroanalytical Methods	
for Extraneous Matter in Spices (excluding pepper)	ASTA 14.1
for Fruit and Fruit Products	AOAC MAPM Chapter 5, Subchapter 9
for Grains and Grain Products	AOAC MAPM Chapter 5, Subchapter 3; SOP # MACR-F0010-33
for Ground Capsicums (Excluding Paprika)	ASTA 22.2
for Light Berries and Extraneous Matter in Pepper	ASTA 14.0
for Nuts and Nut Products	AOAC MAPM Chapter 5, Subchapter 10
for Paprika	ASTA 22.1
for Spices, Condiments, Flavors and Crude Drugs	AOAC MAPM Chapter 5, Subchapter 8
for Sumac in Oregano	ASTA 26.0
for Vegetables and Vegetable Products	AOAC MAPM Chapter 5, Subchapter 11
Instrumental Chemistry	
Aflatoxin	AOAC Chapter 49, Natural Toxins (all HPLC methods); ASTA 24.2; Vicam Aflatest Manual; USDA Modification of AOAC 991.3
Carotene	AOAC 938.04 (modif)/HPLC (Internal)
Cholesterol	AOAC: 941.09, 954.03, GC (Internal)
Determination of Oil Soluble Dyes in Capsicum and Turmeric Samples and Products by High Performance Liquid Chromatography	ASTA 28.0
Ethyl Alcohol	AOAC: 973.23 (modified), 983.13 (modified)
Ethylene Oxide (ETO)	ASTA 23.2, Jensen, Lebensm Unters Forsch – 1988 Vol. 187 pgs 535-540

<u>Test</u>	<u>Test Method(s)</u>
Instrumental Chemistry (continued)	
Ethylene Chlorohydrin Residues	ASTA 23.3 Jensen, Lebensm Unters Forsch - 1988
Fatty Acid Profile including Transfat	AOAC 963.22; AOCS Ce 1F-96
Indole in Shrimp	AOAC 981.07
Malachite Green	SOP-F-0381
Melamine/Cyanuric Acid	FDA LIB 4422
Metals by AA	Nitric Acid Dig/AA AOAC 971.21 (modif), 974.14 (modif) FDA Elemental Analysis Manual (EAM); AOAC Chapter 9 (Metals and Other Elements)
Nitrofurans by LC/MS/MS	SOP F0408
Pesticides in Foods	Pesticide Analytical Manual (3 rd Ed.) Vol.1, Chapt. 3 with 1999 updates; FDA LIB# 4110; Quechers Modifications of PAM I 303
Pungency of Capsicum and their Oleoresins	ASTA 21.3
Sudans by LC/MS/MS	SOP I0112; ASTA 29
Sugars	AOAC: 982.14, 996.04
Trans Fatty Acids in Fats and Oils	AOCS Ce 1f-96
Total Hexane Content in Extracted Meals	ASTA 27.1
Vitamin A	AOAC 2001.13
Volatiles by Heated Headspace Sampling	Gas Chromatography
Sampling	
Imported Frozen Seafood Products	SOP F-0206
Meat Drilling	G-0600-001-01
Milk Sampling	NYS Dept. of Agriculture and Markets Circular 958, Section 2.7 (a) (b)
Wet Chemistry	
Ash	AOAC Latest Edition
Calories	Methods of Analysis for Nutritional Labeling AOAC International, 1993
Carbohydrates (by calculation)	Methods of Analysis for Nutritional Labeling AOAC International, 1993
Chloramphenicol	R1501 Ridascreen
Dietary Fiber (total insoluble and soluble)	AOAC 985.29
Fat in Food Dressing	AOAC 950.54
Fat by Ether Extraction	AOAC 960.39; USDA FAT1
Fat by Mojonnier Acid Hydrolysis	AOAC Latest Edition
Histamine	AOAC 977.13
Moisture Drying Oven	AOAC 950.46; USDA MOI
Moisture Vacuum Oven	AOAC 926.08 ; ASTA 2.1
Nitrite	USDA NTI1
Non-Volatile Methylene Chloride Extract	ASTA 11.0
pH	AOAC 981.12
Protein	AOAC 991.20
Salt	AOAC 935.47; USDA SLT
Sulfites in Food, Optimized Monier Williams Method	AOAC 990.28
Titrateable Acidity	SOP C0127
Vanillin	SOP C-0189
Vitamin C	USDA VTC1
Water Activity	SOP C0089

Key:

LIB = FDA Laboratory Information Bulletins

AOAC = Official Methods of Analysis of the AOAC International

ASTA = American Spice Trade association

PAM= Pesticide Analytical Manual

USDA= United States Department of Agriculture

AOCS= American Oil Chemist's Society





The American Association for Laboratory Accreditation

World Class Accreditation

Accredited Laboratory

A2LA has accredited

CERTIFIED LABORATORIES INC.

Plainview, NY

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 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 10th day of November 2010.



A handwritten signature in black ink, appearing to read "Peter Abney".

President & CEO
For the Accreditation Council
Certificate Number 2191.01
Valid to June 30, 2012

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