



SCOPE OF ACCREDITATION TO ISO 17034:2016

USDA FSIS, OPHS, LABORATORY QUALITY ASSURANCE, RESPONSE  
AND COORDINATION STAFF (LQARCS)

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REFERENCE MATERIAL PRODUCER

Valid To: July 31, 2024

Certification Number: 4362.01

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this Reference Material Producer for the production of the reference materials of the following types:

Reference Material/ Matrix or Artifact	Properties Characterized	Measurement Technique(s)
Foodstuffs	Food Chemistry – Moisture, Protein, Fat, Salt, Ash for homogenized meat.  Food Residues – Chlorinated pesticides, PCBs for spiked samples of fat.	ALP approved methods including: oven drying, protein analysis, solvent extraction, titration, chromatography



## Accredited Reference Material Producer

A2LA has accredited

### USDA FSIS, OPHS, LABORATORY QUALITY ASSURANCE, RESPONSE AND COORDINATION STAFF (LQARCS)

*Athens, GA*

This accreditation covers the specific materials listed on the agreed upon Scope of Accreditation.

This producer meets the requirements of ISO 17034:2016 *General Requirements for the Competence of Reference Material Producers*. This accreditation demonstrates technical competence for a defined scope and the operation of a quality management system.



Presented this 18<sup>th</sup> day of July 2022.

A blue ink signature of a person, likely the Vice President of Accreditation Services, written over a horizontal line.

Vice President, Accreditation Services  
For the Accreditation Council  
Certificate Number 4362.01  
Valid to July 31, 2024  
Revised February 15, 2024

*For reference materials to which this accreditation applies, please refer to the reference material producer's Scope of Accreditation.*



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