



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

TYSON FOOD SAFETY AND LABORATORY SERVICES
ALSO DOING BUSINESS AS
WBA ANALYTICAL LABORATORIES
1600 River Street
Wilkesboro, NC 28697
Austin Whisnant Phone: 336-651-2805

CHEMICAL

Valid to: January 31, 2026

Certificate Number: 2128.02

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 2018 “*AOAC International Guidelines for Laboratories Performing Microbiology and Chemical Analyses of Food, Dietary Supplements and Pharmaceutical Testing*”), accreditation is granted to this laboratory to perform the following tests on food products including livestock food and feed products, and research and evaluation of new technologies:

| <u>Method(s)</u> | <u>Title</u> | <u>Reference(s)</u> |
|-------------------------|---------------------------------|---|
| WI-C-001 | Ash | AOAC 942.05 AOAC 923.03 AOAC 920.153 |
| WI-C-005 | Crude Fiber | AOCS Ba6a-05 |
| WI-C-006 | Fat by Acid Hydrolysis | AOAC 922.06 |
| WI-C-007 | Fat by Soxhlet | USDA Standard Method “Fat Determination” CLG-FAT.03 AOAC 960.39 |
| WI-C-008 | Fat by Rapid Solvent Extraction | AOAC 2003.05 AOAC 991.36 |
| WI-C-009 | Free Fatty Acids | AOCS Ca 5a-40 AOAC 940.28 |
| WI-C-014 | Moisture | AOAC 930.15, 950.46 USDA Standard Method “Moisture Determination”, MOI AOCS Ca-2c-25 (Animal Fat) |
| WI-C-015 | Aflatoxin (Quantitative) | AOAC 990.32 |
| WI-C-017 | Peroxide Value | AOCS Cd 8b-90 |

| <u>Method(s)</u> | <u>Title</u> | <u>Reference(s)</u> |
|-------------------------|--|--|
| WI-C-022 | Crude Protein | AOAC 990.03 AOAC 992.15 |
| WI-C-024 | Chlorides in Animal Feed | AOAC 969.10 |
| WI-C-032 | Pesticides Residue (Analyte Annex Table 1) | USDA-FSIS Determinative Method “CHC2” |
| WI-C-040 | Oxidative Stability Index | AOCS Cd 12b-92 |
| WI-C-042 | Inductively Coupled Plasma Spectrometry (ICP-OES) Minerals (Analyte Annex Table 2) | AOAC 968.08 *AOAC 990.08 |
| WI-C-045 | Insolubles | AOCS Ca 3a-46 |
| WI-C-073 | Salt in Meat/Food Products (Potentiometric Method) | AOAC 971.27 |

*= Modified Method

Key:

AOAC = AOAC International

BAM = FDA Bacteriological Analytical Manual

Compendium = Compendium of Methods for the Microbiological Examination of Foods

MLG = Microbiology Laboratory Guidelines

ANALYTE ANNEX TABLES

Table 1:
Pesticide Residues

| Analytes |
|--|
| Aldrin |
| Alpha Benzene Hexachloride (alpha BHC) |
| Chlorpyrifos (Dursban) |
| Dieldrin |
| Endrin |
| Heptachlor |
| Heptachlor Epoxide |
| Hexachlorobenzene (HCB) |
| Lindane |
| Methoxychlor |
| Mirex |
| Polychlorinated Biphenyls (PCB) |
| pp' TDE/op' DDT |
| pp' DDE |
| pp' DDT |

Table 2:
Minerals

| Analytes |
|-----------------|
| Calcium |
| Copper |
| Iron |
| Magnesium |
| Manganese |
| Phosphorus |
| Potassium |
| Sodium |
| Zinc |



Accredited Laboratory

A2LA has accredited

TYSON FOOD SAFETY AND LABORATORY SERVICES ALSO DOING BUSINESS AS WBA ANALYTICAL LABORATORIES

Wilkesboro, NC

for technical competence in the field of

Chemical Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017 *General requirements for the competence of testing and calibration laboratories*. This laboratory also meets the requirements of A2LA R204 – *Specific Requirements – Food and Pharmaceutical Testing Laboratory Accreditation Program*. 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 April 2017).



Presented this 12th day of December 2023.

A blue ink signature of Mr. Trace McInturff, written over a horizontal line.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 2128.02
Valid to January 31, 2026

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