



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

SILILIKER, INC.  
dba MÉRIEUX NUTRISCIENCES  
SALIDA LABORATORY  
5262 Pirrone Court  
Salida, CA 95368  
Mamatha Whitwell Phone: 817 703 4705

CHEMICAL

Valid To: January 31, 2026

Certificate Number: 1105.18

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 the 2018 “*AOAC Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, and Pharmaceuticals*”), accreditation is granted to this laboratory to perform the following tests on foods, dairy, powders, oilseeds, nuts, grains, meat, and spices:

<b><u>Test Method Name:</u></b>	<b><u>In-House Method(s):</u></b>	<b><u>Reference Method(s):</u></b>
Aflatoxin Analysis by HPLC	QA-0120-2320	AOAC 991.31
Ash of Foods and Feeds by Ignition (Dry Ashing)	QA-0225-2001	AACC 08-16 AOAC 900.02, 920.48, 920.54, 920.67, 920.73, 920.93, 920.100, 920.108, 920.115, 920.117, 920.131, 920.138, 920.153, 920.155, 920.181, 920.187, 923.03, 925.11, 925.49, 925.51, 926.02, 930.05, 930.22, 930.30, 930.35, 935.39, 935.42, 938.08, 940.12, 940.26, 941.12, 942.05, 945.18, 945.28, 945.38, 945.39, 945.46, 945.63, 950.14, 950.49, 967.04, 969.36, 972.15, 975.12, 986.25
Determination of Fat in Dairy Products by Mojonnier Extraction (with Base Hydrolysis and Acid Hydrolysis)	QA-0210-4212 QA-0210-4213	AOAC 933.05, 989.05
Free Fatty Acids in Oil Products and Extracted Oil	QA-0250-4901	AOCS Ca 5a-40
Kohman Butter Analysis (Fat, Moisture, Chloride, Curd)	QA-0400-9000	USDA Instruction Document 918-RL Rev 01/02/2001

<b><u>Test Method Name:</u></b>	<b><u>In-House Method(s):</u></b>	<b><u>Reference Method(s):</u></b>
Moisture by Forced Air Oven	QA-0200-4102	AACC 44-15A AOAC 920.116, 925.10, 925.23, 931.04, 952.08, 984.25 AOCS Ac 2-41, Ca 2c-25 SMEDP 15.114 USDA-FSIS CLG-MOI
Moisture by Vacuum Oven	QA-0200-4101	AACC 44-40 AOAC 920.115, 920.151, 925.09, 925.30, 925.40, 925.45A, 925.45, 926.08, 926.12, 927.05, 934.06, 935.56, 945.43, 968.11 Corn Refiners Association: MOIST.04 SMEDP 15.111 and 15.113
Nitrite and Nitrate in Milk Products	QA-0300-2200	ISO 14673-1:2004 (modified)
Peroxide Value of Oils and Extracted Fats	QA-0250-4909	AOCS Cd 8b-90
pH of Various Materials	QA-0270-5304	AACC 02-52 AOAC 981.12 AOCS G7-56 SMEDP 15.022
Protein by the Kjeldahl Method - Boric Acid Rapid Distillation	QA-0215-4350	AOAC 991.20
Scorched Particles, Impurities, and Sediment in Dairy Powders	QA-0205-4108	ADPI (1990) p. 32
Solubility Index of Powders	QA-0205-4106	ADPI (1990) p. 30
Titrateable Acidity	QA-0270-5305	AOAC 920.124, 920.174, 935.57, 942.15, 945.26, 947.05, 950.07 SMEDP 15.021
Undenatured Whey Protein Nitrogen in Nonfat Dry Milk	QA-0215-4400	ADPI (1990) p. 54



## Accredited Laboratory

A2LA has accredited

**SILLIKER, INC. DBA MÉRIEUX NUTRISCIENCES**  
**SALIDA LABORATORY**

*Salida, CA*

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 24<sup>th</sup> day of January 2024.

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 1105.18

Valid to January 31, 2026

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