



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

SILLIKER INC.
DBA MÉRIEUX NUTRISCIENCES
SPRINGFIELD LABORATORY
2835 N. Oak Grove Avenue
Springfield, MO 65803
Mamatha Whitwell Phone: 817 703 4705

CHEMICAL

Valid To: June 30, 2025

Certificate Number: 2552.02

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 the 2018 "AOAC International Accreditation 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 food, dairy, pet food, feed, and beverages:

Test Method	In-House Method(s)	Reference Method(s)
Allergens by ELISA using Neogen Veratox, r-Biopharm AG Ridascreen, Morinaga, and BioFront Test Kits – Egg, Milk (Total), Peanut, and Soy	AS-CC-016	-----
Ash of Foods and Feeds by Ignition	QA-0225-2001	AACC 08-01, AOAC 920.153, 930.30, 935.42, 942.05, 945.46
Chloride by Titration	NA-NC-C-022	AOAC 983.14 (Modified)
Crude Fiber in Feeds by Ankom	QA-9901-1000	AOCS Ba 6a-05
Fat in Foods by Mojonnier Extraction with Acid Hydrolysis	QA-0210-4212	AOAC 933.05, 950.54, 954.02
Fat in Foods by Mojonnier Extraction with Base Hydrolysis	QA-0210-4213	AOAC 932.06, 989.05 SMEDP Ch. 15.086
Insolubility Index	NA-CM-C-006	GB 5413.29
Moisture by Forced Air Oven	QA-0200-4102	AOAC 920.116, 931.04, 930.15, 941.08, 950.46, SMEDP 15.114
Moisture by Vacuum Oven	QA-0200-4101	AOAC 925.09, 926.08, 927.05, 934.01, 945.43 SMEDP 15.110-119
pH of Various Materials	QA-0270-5304	AOAC 981.12 SMEDP 15.022
Protein by the Kjeldahl Method (Boric Acid Rapid Distillation)	QA-0215-4350	AOAC 920.123, 930.29, 981.10, 984.13, 991.20
Salt by Potentiometric Titration	QA-0245-2305	AOAC 983.14 SMEDP 15.050

<u>Test Method</u>	<u>In-House Method(s)</u>	<u>Reference Method(s)</u>
Scorched Particles	QA-0205-4108	ADPI (1990) p. 32
Titrateable Acidity	QA-0270-5305	AOAC 920.124, 942.15, 947.05 SMEDP 15. 021
Undenatured Whey Protein Nitrogen (WPN) in Nonfat Dry Milk	NA-NC-C-025	ADPI Bulletin 916
Water Activity Determination of Foods	QA-0200-4116	AOAC 978.18

Key:

AACC	American Association of Cereal Chemists
ADPI	American Dairy Products Institute
AOAC	AOAC INTERNATIONAL Official Methods of Analysis
AOCS	The American Oil Chemists' Society
ASTA	American Spice Trade Association
CRA	Corn Refiners Association
ISO	International Organization for Standardization
SMEDP	Standard Methods for the Examination of Dairy Products





Accredited Laboratory

A2LA has accredited

SILLIKER INC. DBA MERIEUX NUTRISCIENCES SPRINGFIELD LABORATORY

Springfield, MO

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 17th day of July 2023.

A blue ink signature of Mr. Trace McInturff.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 2552.02
Valid to June 30, 2025
Revised April 15, 2024

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