



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

SILLIKER, INC.
dba MÉRIEUX NUTRISCIENCES
CYPRESS LABORATORY
6360 Gateway Drive
Cypress, CA 90630
Mamatha Whitwell Phone: (817) 703-4705

CHEMICAL

Valid To: January 31, 2026

Certificate Number: 1105.16

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 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 oilseed, grains, foods, and beverages (nutrients):

Wet Chemistry

<u>Test Method Name</u>	<u>In-House Method(s)</u>	<u>Reference Method(s)</u>
Ash (Gravimetric)	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
Fat (Ankom)	QA-0210-4205	AOAC Am 5-04
Fat (Mojonnier)	QA-0210-4212, QA-0210-4213	AOAC 950.54, 905.02, 933.05, 945.44, 954.02, 989.05 SMEDP 15.086
Free Fatty Acid	QA-0250-4901	AOCS Ca5a40, AOCS Ca5a40 (mod)
Moisture by Forced Air Oven (Gravimetric)	QA-0200-4102	AACC 44-15A AOAC 920.116, 925.10, 925.23, 931.04, 950.46Bb, 952.08, 984.25 AOCS Ac 2-41, Ca 2c-25 SMEDP 15.10, 15.114 USDA-FSIS CLG-MOI
Moisture by Vacuum Oven (Gravimetric)	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, 934.01 Corn Refiners Association: MOIST.04 SMEDP 15.110-119

<u>Test Method Name</u>	<u>In-House Method(s)</u>	<u>Reference Method(s)</u>
Peroxide Value	QA-0250-4909	AOCS Cd 8b-90, AOCS Cd 8b-90 (mod)
pH	QA-0270-5304	AOAC 981.12 AACC 02-52 AOCS G7-56 SMEDP 15.022
Protein (Kjeldahl)	QA-0215-4350	AOAC 920.123, 930.29, 935.46, 950.48, 979.09, 981.10, 984.13, 991.20, 920.123
Salt by Potentiometric Titration	QA-0245-2305	AOAC 983.14
Water Activity	QA-0200-4116	AOAC 978.18

Key:

AACC	American Association of Cereal Chemists
AOAC	AOAC INTERNATIONAL Official Methods of Analysis
AOCS	The American Oil Chemists' Society
SMEDP	Standard Methods for the Examination of Dairy Products
USDA GLG	United States Department of Agriculture Chemistry Laboratory Guidebook





Accredited Laboratory

A2LA has accredited

SILLIKER, INC. DBA MERIEUX NUTRISCIENCES CYPRESS LABORATORY

Cypress, 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 – *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 15th day of December 2023.

A blue ink signature of Mr. Trace McInturff.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1105.16
Valid to January 31, 2026

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