



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

SILLIKER, INC.
dba MÉRIEUX NUTRISCIENCES
ALLENTOWN LABORATORY
6390 Hedgewood Drive Suite 100
Allentown, PA 18106
Mamatha Whitwell Phone: 312 938 5324

CHEMICAL

Valid to: April 30, 2022

Certificate Number: 1105.17

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 animal feed, raw meat, and food:

<u>Test Method Name</u>	<u>In-House Method(s)</u>	<u>Reference Method(s)</u>
Acidity (Titration)	QA-0270-5305	AOAC 920.124, 920.174, 935.57, 942.15, 945.26, 947.05, 950.07 SMEDP 15.021
Ash by Ignition (Muffle Furnace)	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
Crude Fiber by Fibertherm	QA-0220-5000	AOAC 962.09 (Modified)
Crude Protein (Combustion)	AS-CC-011	AOAC 990.03
Fat (Ankom)	QA-0210-4205	AOCS Am 5-04 (Modified)
Fat (by Mojonnier Ether Extraction Hydrolysis with Hydrochloric Acid)	QA-0210-4212	AOAC 950.54
Fat (by Mojonnier Ether Extraction with Ammonia)	QA-0210-4213	AOAC 905.02, 933.05, 989.05 SMEDP 15.086
Fat (Soxhlet)	QA-0210-4201	AOAC 960.39, 960.39, 991.36 USDA FSIS CLG-FAT
Fat (Acid Hydrolysis Soxhlet)	QA-0210-4203	AOAC 963.15
Moisture by Forced Air Oven (Gravimetric)	QA-0200-4102	AACC 44-15A AOAC 920.116, 925.10, 925.23, 931.04, 952.08, 984.25, 941.08

<u>Test Method Name</u>	<u>In-House Method(s)</u>	<u>Reference Method(s)</u>
		AOCS Ac 2-41, Ca 2c-25 SMEDP 15.10 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 CRA MOIST.04 SMEDP 15.110-119
pH	QA-0270-5304	AOAC 981.12 AACC 02-52 AOCS G7-56 SMEDP 15.022
Protein (Kjeldahl)	QA-0215-4350	AOAC 991.20
Salt (Potentiometric Titration)	QA-0245-2305	AOAC 983.14 SMEDP 15.050
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
CRA Corn Refiners Association
SMEDP Standard Methods for the Examination of Dairy Products
USDA CLG United States Department of Agriculture Chemistry Laboratory Guidebook



Accredited Laboratory

A2LA has accredited

SILLIKER, INC. DBA MÉRIEUX NUTRISCIENCES ALLENTOWN LABORATORY

Allentown, PA

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 10th day of August 2020.

A blue ink signature of the Vice President of Accreditation Services.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 1105.17
Valid to April 30, 2022

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