



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FOOD SAFETY NET SERVICES, LTD.
258 West Turbo
San Antonio TX 78216
Ann Muriu Phone: 210-308-0675 ext 216

CHEMICAL

Valid to: September 30, 2012

Certificate Number: 1698.07

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 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Foods and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on foods, beverages, feeds, bread, butter, cheese, cocoa, eggs, seafood, fruits, mayonnaise and dressings, ice cream, meat & oils, milk, nuts, spices, sugars, vegetables, water and environmental swabs:

<u>Method Number</u>	<u>Title</u>	<u>Official Method ID</u>
C01.1	Percent Fat - Soxtec (AOAC)	#991.36
C02.1	Percent Moisture - Forced Air (AOAC)	#950.46B
C03.1	Percent Protein - Kjeldahl (AOAC)	#981.10
C04.1	Percent Salt (USDA - FSIS)	#CLG-SLT.03
C05.1	Percent Ash (AOAC)	#923.03



World Class Accreditation

The American Association for Laboratory Accreditation

Accredited Laboratory

A2LA has accredited

FOOD SAFETY NET SERVICES, LTD.

San Antonio, TX

for technical competence in the field of

Chemical Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *General Requirements for the Competence of Testing and Calibration Laboratories*. 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 8 January 2009*).

Presented this 23rd day of November 2010.





Peter Abney

President & CEO
For the Accreditation Council
Certificate Number 1698.07
Valid to September 30, 2012

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