The American Association for Laboratory Accreditation

World Class Accreditation

Accredited Proficiency Testing Provider

A2LA has accredited

AOAC INTERNATIONAL

Gaithersburg, MD

for technical competence as a

Proficiency Testing Provider

This accreditation covers the specific proficiency testing samples listed on the agreed upon Scope of Accreditation. This provider meets the ILAC G-13:2007 Guidelines for the Requirements for the Competence of Providers of Proficiency Testing (comprising ISO Guide 43-1:1997, as well as relevant elements of ISO/IEC 17025:2005 applicable to characterization, homogeneity and stability testing of proficiency testing materials), and the management system requirements of ISO/IEC 17025:2005, which includes the principles of ISO 9000:2005.

Presented this 12th day of November 2009.

President & CEO
For the Accreditation Council
Certificate Number 1782.01
Valid to July 31, 2013

For the proficiency testing schemes to which this accreditation applies, please refer to the provider's Scope of Accreditation.

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SCOPE OF ACCREDITATION TO ILAC G-13:2007

AOAC INTERNATIONAL
481 North Frederick Avenue, Suite 500
Gaithersburg, MD 20877-2417
Arlene Fox Phone: 301 924 7077 x143

PROFICIENCY TESTING PROVIDER

Valid To: July 31, 2013 Certificate Number: 1782.01

In recognition of the successful completion of the A2LA evaluation process, this Proficiency Testing Provider has been found to meet the ILAC G-13 Guidelines for the Requirements for the Competence of Providers of Proficiency Testing (comprising ISO Guide 43-1:1997, as well as relevant elements of ISO/IEC 17025:2005 applicable to characterization, homogeneity and stability testing of proficiency testing materials, as well as other relevant ISO 9000:2005 requirements). Accreditation is granted to this organization to provide proficiency testing samples in the following analyte/matrix combinations:

Program Name	Frequency	Sample/Artifact Types
M01 - Standard Microbiology	Quarterly:	Matrix: Mashed Potatoes Organisms: Qualitative: Salmonella Species, Listeria Species, E. coli O157:H7; Quantitative: Coagulase Positive Staphylococcus, Coliform, E. coli, Yeast and Mold, Aerobic Plate Count
M02 - Pathogen-Free Microbiology	Quarterly:	Matrix: Mashed Potatoes Organisms: Quantitative: Coliform, E. coli, Yeast and Mold, Aerobic Plate Count
M03 - Meat Microbiology 1	Quarterly:	Matrix: Ground Meat Organisms: Qualitative: Salmonella Species
M04 - Meat Microbiology 2	Quarterly:	Matrix: Ground Meat Organisms: Qualitative: E. coli O157:H7
M05 - Meat Microbiology 3	Quarterly:	Matrix: Processed Meat Organisms: Qualitative: Listeria monocytogenes

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Program Name	Frequency	Sample/Artifact Types
M08 - Standard Microbiology Without E. coli O157:H7	Quarterly:	Matrix: Mashed Potatoes Organisms: Qualitative: Salmonella Species, Listeria Species, Quantitative: Coliform, E. coli, Coagulase Positive Staphylococcus, Yeast and Mold, Aerobic Plate Count
M09 - Standard Microbiology Without E. coli O157:H7 and Listeria	Quarterly:	Matrix: Mashed Potatoes Organisms: Qualitative: Salmonella Species Quantitative: Coliform, E. coli, Coagulase Postive Staphylococcus, Yeast and Mold, Aerobic Plate Count
M10 - Combination Pathogen Program in Meat Matrix	Quarterly:	Matrix: Ground and Processed Meat Organisms: Salmonella Species in ground meat, E. coli O157:H7 in ground meat, Listeria Monocytogenes in processed meat
M12 - Combination Pathogen Program in Meat Matrix	Quarterly:	Matrix: Ground and Processed Meat Organisms: Salmonella Species in ground meat, Listeria Monocytogenes in processed meat
C01 - Meat Chemistry	Quarterly:	Matrix: Meat Analytes: Nutritional Labeling % Moisture % Fat % Protein % Ash % Carbohydrate Cholesterol, Sodium, Potassium, Magnesium, Iron, Calcium, Salt, Calories % Saturated fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids
C02 - Cheese Chemistry	Quarterly:	Matrix: Processed Cheese Analytes: Nutritional Labeling % Moisture % Fat % Protein % Ash % Carbohydrate Cholesterol, Sodium, Potassium, Magnesium, Iron, Calcium, Salt

Program Name	Frequency	Sample/Artifact Types
C02 - Cheese Chemistry (cont.)	Quarterly:	Calories % Phosphorus % Saturated Fat % Monounsaturated Fat % Polyunsaturated Fat % Trans Fatty Acids
P01 - Pesticide residues in Fruits and Vegetables	3 per year:	* See Pesticide List on AOAC web site www.AOAC.org
E01 - Salmonella in Liquid Egg	2 per year	Matrix: Liquid egg product Qualitative Organisms: Salmonella Species