



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

FAPC ANALYTICAL SERVICES
Oklahoma State University
148 FAPC
Stillwater, OK 74078
Guadalupe Davila-El Rassi (405) 744-3954

CHEMICAL

Valid To: February 28, 2013

Certificate Number: 2790.01

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: food, dairy products and plant products:

<u>Test Name</u>	<u>FAPC SOP</u>
Percent Moisture / Loss on Drying	M2
Percent Ash	M3
Determination of Crude Protein by Leco® Combustion Method	M4
Percent Carbohydrates by Subtraction	M11
SOXTEC	
Percent Fat of Meat	M5
Percent of Fat of Animal Feeds, Grains and Plant Tissues	M6
Percent Fat of Butter and Margarine	M7
Percent Fat of Yogourt	M9
Percent Fat of Nuts and Seeds	M10



World Class Accreditation

The American Association for Laboratory Accreditation

Accredited Laboratory

A2LA has accredited

FAPC ANALYTICAL SERVICES

Stillwater, OK

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 24th day of January 2011.





Peter Abney

President & CEO
For the Accreditation Council
Certificate Number 2790.01
Valid to February 28, 2013

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