



THE AMERICAN ASSOCIATION FOR
LABORATORY ACCREDITATION

ACCREDITED LABORATORY

A2LA has accredited

QUANTA LAB
Selma, TX

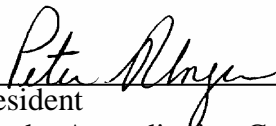
for technical competence in the field of

Biological 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 18 June 2005*).



Presented this 7th day of April 2008.



President
For the Accreditation Council
Certificate Number 2619.01
Valid to February 28, 2010
REVISED November 25, 2009

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

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

QUANTA LAB
9330 Corporate Drive
Selma, Texas 78154
Emmanuel Casasola Phone: 210 651 5799

BIOLOGICAL

Valid To: February 28, 2010

Certificate Number: 2619.01

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 analyses on feeds, bread, butter, cheese, cocoa, eggs, seafood, fruits, mayonnaise & dressings, ice cream, meat & oils, milk, nuts, spices, sugars and vegetables:

<u>Test</u>	<u>Method(s)</u>
<u>Quantitative</u>	
Aerobic Plate Count	(FDA-BAM) Chapter 3
Coliform	(AOAC) 991.14 (AOAC) 989.10 (FDA-BAM) Chapter 4
<i>Escherichia coli</i>	(AOAC) 991.14 (AOAC) 989.10 (FDA-BAM) Chapter 4
<i>Staphylococcus aureus</i>	(AOAC) 2001.05
Yeast and Mold	(AOAC) 997.02

Qualitative

<i>E. coli</i> O157:H7	(AOAC) 2000.13 (USDA-FSIS) Chapter 5
<i>Listeria monocytogenes</i>	ELFA (AOAC) 2004.02
Salmonella	ELFA (AOAC) 2004.03 (USDA-FSIS) Chapter 4
<i>Listeria spp.</i>	ELFA (AOAC) 996.06 (USDA-FSIS) Chapter 8

CHEMICAL TESTING

<u>Test</u>	<u>Method(s)</u>
Kits	
Aflatoxin–Neogen	USDA GIPSA 2007-101
Spectroscopy	
Free Fatty Acid	AOCS Ab 5-49 (Nuts) AOCS Ca 5a-40(Oils)
Wet Chemistry	
Acid Digestion	
- Protein	AOAC 981.10
Fat by Acid Hydrolysis	AOAC 922.06
Fat by Soxhlet	AOAC 960.39
Moisture–Forced Air	AOAC 950.46B
Salt	AOAC 935.47
Peroxide Value	AOAC 965.33
Water Activity	Aqualab