



# CERTIFICATE OF ACCREDITATION

## ANSI-ASQ National Accreditation Board

500 Montgomery Street, Suite 625, Alexandria, VA 22314, 877-344-3044

This is to certify that

**Northland Laboratories - Northbrook**  
**1818 Skokie Boulevard**  
**Northbrook IL 60062**

has been assessed by ANAB  
and meets the requirements of international standard

**ISO/IEC 17025:2005**

while demonstrating technical competence in the field of

**TESTING**

Refer to the accompanying Scope of Accreditation for information regarding the types of tests to which this accreditation applies.

AT-1491  
Certificate Number

  
ANAB Approval

Certificate Valid: 10/18/2016-10/22/2018  
Version No. 002 Issued: 10/18/2016



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005. 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 January 2009).



# ANSI-ASQ National Accreditation Board

## SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

### Northland Laboratories - Northbrook

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### TESTING

Valid to: October 22, 2018

Certificate Number: AT - 1491

#### I. Microbiological

ITEMS, MATERIALS OR PRODUCTS TESTED	SPECIFIC TESTS OR PROPERTIES MEASURED	SPECIFICATION, STANDARD METHOD OR TECHNIQUE USED	*KEY EQUIPMENT OR TECHNOLOGY
Food / Environmental	Aerobic Plate Count	FDA/BAM Ch 3	Plate
Food / Environmental	Aerobic Plate Count by Petrifilm	AOAC 990.12	Petrifilm
Food / Environmental	Coliform/ <i>E. coli</i> Count by VRBA	FDA/BAM Ch 4	Plate
Food / Environmental	Coliform/ <i>E. coli</i> Count by MPN	FDA/BAM Ch 4	Multiple Tube
Food / Environmental	Coliform/ <i>E. coli</i> Count by Petrifilm	AOAC 991.14 / 991.99	Petrifilm
Food / Environmental	<i>Enterobacteriaceae</i> by Petrifilm	CMMEF 8.63/ AOAC 2003.01	Petrifilm
Food / Environmental	<i>Staphylococcus aureus</i> Count, coagulase positive	FDA/BAM Ch 12	Plate
Food / Environmental	<i>Staphylococcus aureus</i> Count, coagulase positive by Petrifilm	AOAC 2003.07	Petrifilm
Food / Environmental	Yeast/Mold Count	FDA/BAM Ch 18	Plate



<b>ITEMS, MATERIALS OR PRODUCTS TESTED</b>	<b>SPECIFIC TESTS OR PROPERTIES MEASURED</b>	<b>SPECIFICATION, STANDARD METHOD OR TECHNIQUE USED</b>	<b>*KEY EQUIPMENT OR TECHNOLOGY</b>
Food / Environmental	Yeast/Mold Count by Petrifilm	AOAC 997.02	Petrifilm
Food / Environmental	Rapid Yeast/Mold Count by Petrifilm	3M Petrifilm 6475/6477 (AOAC PTM 121301)	Petrifilm
Food	Listeria genus by ELFA	AOAC 2004.06	BioMerieux VIDAS
Environmental	Listeria genus by ELFA	Listeria spp. VIDAS 30700 (AOAC RI 981202)	BioMerieux VIDAS
Food / Environmental	Listeria genus by PCR	iQ Check Listeria spp. 730003459 (AOAC RI 090701)	Bio-Rad iQCheck
Food / Environmental	<i>Listeria monocytogenes</i> by ELFA	AOAC 2004.02	BioMerieux VIDAS
Food / Environmental	<i>Listeria monocytogenes</i> by PCR	iQ Check Listeria monocytogenes 730003592 (AOAC RI 010802)	Bio-Rad iQCheck
Food / Environmental	Salmonella genus by ELFA	AOAC 2011.03	BioMerieux VIDAS
Food / Environmental	Salmonella genus by PCR	iQ Check Salmonella 730003613 (AOAC RI 010803)	Bio-Rad iQCheck
Food / Environmental	<i>E. coli</i> O157:H7 by ELFA	<i>E. coli</i> O157:H7 VIDAS 30112 (AOAC RI 060903)	BioMerieux VIDAS
Food / Environmental	<i>E. coli</i> O157:H7 by PCR	iQ Check <i>E. coli</i> O157:H7 730003460 (AOAC RI 020801)	Bio-Rad iQCheck

## II. Chemical

<b>ITEMS, MATERIALS OR PRODUCTS TESTED</b>	<b>SPECIFIC TESTS OR PROPERTIES MEASURED</b>	<b>SPECIFICATION, STANDARD METHOD OR TECHNIQUE USED</b>	<b>*KEY EQUIPMENT OR TECHNOLOGY</b>
Food	Ash	AOAC 923.03	Muffle Furnace
Food	Fat (Modified Mojonnier / Roese Gottlieb)	AOAC 989.05	Fat Extraction (Mojonnier Flask)
Food	Fat (Acid Hydrolysis)	AOAC 922.06	Fat Extraction (Mojonnier Flask)

ITEMS, MATERIALS OR PRODUCTS TESTED	SPECIFIC TESTS OR PROPERTIES MEASURED	SPECIFICATION, STANDARD METHOD OR TECHNIQUE USED	*KEY EQUIPMENT OR TECHNOLOGY
Food	Fat (Soxhlet)	AOAC 960.39	Fat Extraction (Heated Reflux)
Food	Moisture	AOAC 926.08	Vacuum oven
Food	Moisture	AOAC 950.46B	Drying oven
Food	Protein (combustion)	AOAC 990.03	LECO Analyzer
Food	Total Dietary Fiber	AOAC 991.43	TDF Analyzer (Ankom)
Food	Vitamin A	AOAC 992.04 / 974.29 (Modified)	HPLC
Food	Vitamin C	Journal of Liquid Chromatography & Related Technology	HPLC
Food	Salt (Volhard)	AOAC 935.43	
Food	Metals and Minerals (Ca, Mg, Fe, K, Na)	Modified AOAC 2011.14	ICP-MS
Food	Heavy Metal Contaminants (As, Pb, Cd, Hg)	Modified AOAC 2013.06	ICP-MS
Food	Cholesterol	AOAC 994.10 (modified extraction)	GC
Food	Fatty Acid Profile	AOAC 996.06, Modified	GC
Food	Sugar Profile	AOAC 982.14, 984.22 Modified	HPLC

**Notes:**

1. \* = As Applicable
2. This scope is formatted as part of a single document including the Certificate of Accreditation No. AT-1491

  
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 Vice President