



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 – Green Bay
1030 Parkview Road
Green Bay, WI 54304

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

ISO/IEC 17043:2010

while demonstrating technical competence in the field of

Proficiency Testing Provider

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

AP-2537

Certificate Number


ANAB Approval

Certificate Valid: 10/03/2018-10/20/2020

Version No. 002 Issued: 10/03/2018





SCOPE OF ACCREDITATION TO ISO/IEC 17043:2010

Northland Laboratories – Green Bay

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PROFICIENCY TEST PROVIDER

Valid to: **October 20, 2020**

Certificate Number: **AP-2537**

Food Microbiology Testing

Description of Item	Properties Measured	Procedure for Establishing Assigned Value
Rehydrated Inoculated Potatoes	<i>Aerobic Plate Count</i>	Consensus values from expert participants or Consensus values from participants based on number of participants
Rehydrated Inoculated Potatoes	<i>Coliform</i>	Consensus values from expert participants or Consensus values from participants based on number of participants
Rehydrated Inoculated Potatoes	<i>E. coli</i>	Consensus values from expert participants or Consensus values from participants based on number of participants
Rehydrated Inoculated Potatoes	<i>Staphylococcus aureus</i>	Consensus values from expert participants or Consensus values from participants based on number of participants
Rehydrated Inoculated Potatoes	<i>Yeast</i>	Consensus values from expert participants or Consensus values from participants based on number of participants
Rehydrated Inoculated Potatoes	<i>Mold</i>	Consensus values from expert participants or Consensus values from participants based on number of participants





Dairy Chemistry Testing

Description of Item	Properties Measured	Procedure for Establishing Assigned Value
Assorted Cheese	Fat	Consensus values from expert participants or Consensus values from participants based on number of participants
Assorted Cheese	Salt	Consensus values from expert participants or Consensus values from participants based on number of participants
Assorted Cheese	Moisture	Consensus values from expert participants or Consensus values from participants based on number of participants
Assorted Cheese	pH	Consensus values from expert participants or Consensus values from participants based on number of participants

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AP-2537.

Vice President

