



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

rtech / LAND O'LAKES
ANALYTICAL LABORATORY
4001 Lexington Ave. N.
Arden Hills, MN 55126
Mary Pariseau Phone: 651 375 2282

CHEMICAL

Valid To: May 31, 2017

Certificate Number: 1765.02

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 2010 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on food, feed, and dairy products:

<u>SOP</u>	<u>Title</u>
05-4-WC022	Acid Degree Value (ADV)
05-4-RC019	Acidity, Titratable
05-4-WC025	Amino Nitrogen
05-4-WC028	Anisidine Value
05-4-RC031	Ash, Alkalinity
05-4-RC023	Ash, Gravimetric and Acid Insoluble
05-4-RC051	Ash, Sulfated
05-4-IA014	Cholesterol in Food Products
05-4-RC042	Color, HunterLab
05-4-RC060	Density, Powder Bulk
05-4-WC026	Dropping Point
05-4-RC052	Fat, Soxtec
05-4-RC022	Fat, Total Fat by Ether Extraction with Acid or Base Hydrolysis
05-4-IA052	Fatty Acid Composition in Food
05-4-IA060	Fatty Acid Composition in Oils and Fats
05-4-RC055	Fiber, Acid Detergent
05-4-RC054	Fiber, Crude
05-4-RC056	Fiber, Neutral Detergent
05-4-WC003	Fiber, Total Dietary
05-4-WC004	Free Fatty Acid
05-4-WC029	Galactose, Enzymatic (D)
05-4-WC032	Galactose, Automated Enzymatic (D)
05-4-WC013	Glucose, Enzymatic (D)
05-4-WC005	Iodine Value
05-4-RC021	Kohman: Fat, Moisture, Salt, and Curd
05-4-WC030	Lactic Acid, Enzymatic

<u>SOP</u>	<u>Title</u>
05-4-WC029	Lactose, Enzymatic
05-4-WC032	Lactose, Automated Enzymatic (D)
05-4-IA064	Minerals by ICP
05-4-RC024	Moisture and Solids by Vacuum or Forced Air
05-4-RC029	Moisture, Karl Fischer
05-4-IA057	Natamycin in Cheese by HPLC
05-4-IA066	Nitrate and Nitrite in Dairy by Ion Chromatography
05-4-RC013	Nitrogen, Non Protein (NPN)
05-4-RC026	Nitrogen, Undenatured Whey Protein (Spectrophotometric)
05-4-RC017	Nitrogen, Undenatured Whey Protein in Powders and Liquids (WPN)
05-4-AD006	Nutrition Labeling
05-4-IA015	Organic Acids, HPLC
05-4-RC007	Particle Size, Ro-tap Sieve
05-4-WC007	Peroxide Value
05-4-RC028	pH Determination
05-4-IA058	Protein Profile in Dairy Products, HPLC
05-4-RC057	Protein, Combustion
05-4-RC014	Protein, Kjeldahl
05-4-RC050	Protein, Precipitable at pH 4.6 (Casein)
05-4-RC053	Salt, Direct Titration
05-4-RC032	Scorched Particle
05-4-WC031	Solid Fat Content
05-4-RC024	Solids and Moisture by Vacuum or Forced Air Oven
05-4-RC043	Solids, Refractive Index and Brix
05-4-RC040	Solids, Suspended or Filterable
05-4-RC008	Solubility Index
05-4-IA012	Sorbic and Benzoic Acids, HPLC
05-4-RC048	Specific Gravity
05-4-IA053	Sugar Profile, HPLC
05-4-IA050	Vitamin A (Retinol) in Foods, HPLC
05-4-IA063	Vitamin C in Foods, HPLC
05-4-IA051	Vitamin E (α -Tocopherol) in Foods, HPLC
05-4-RC030	Water Activity



Accredited Laboratory

A2LA has accredited

RTECH / LAND O'LAKES ANALYTICAL LABORATORY

St. Paul, MN

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 laboratory also meets the requirements of any additional program requirements in the field of Chemical. 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 9th day of July 2015.

A handwritten signature in blue ink, appearing to read "Jim C. Burt".

Senior Director of Quality & Communications
For the Accreditation Council
Certificate Number 1765.02
Valid to May 31, 2017
Revised May 17, 2016

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