



World Class Accreditation

The American Association for Laboratory Accreditation

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 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 6th day of October 2009.





President & CEO

For the Accreditation Council
Certificate Number 1765.02
Valid to May 31, 2011

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



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

rtech / LAND O'LAKES
ANALYTICAL LABORATORY
4001 Lexington Ave. N.
Arden Hills, MN 55126
Julie Honsa Phone: 651 481 2282

CHEMICAL

Valid to: May 31, 2011

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 "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 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; Hunter L.a.b.
05-4-RC005	Density, Poured Bulk
05-4-WC026	Dropping Point
05-4-RC033	Fat, Soxhlet Extraction
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-IA061	Fatty Acids, Omega 3 and 6
05-4-WC003	Fiber, Total Dietary
05-4-WC004	Free Fatty Acid
05-4-WC012	Galactose, Enzymatic (D)
05-4-WC013	Glucose, Enzymatic (D)
05-4-WC005	Iodine Value
05-4-WC030	Lactic Acid, Enzymatic
05-4-WC015	Lactose, Enzymatic
05-4-IA001	Minerals, Preparation
05-4-IA044	Minerals, AA (Varian)
05-4-IA059	Minerals, AA (Thermal)
05-4-IA062	Minerals, Preparation (Microwave)
05-4-RC024	Moisture and Solids by Vacuum or Forced Air

SOPTitle

05-4-RC029	Moisture, Karl Fischer, Volumetric Method
05-4-IA057	Natamycin in Cheese by HPLC
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 and Regulatory Services
05-4-IA015	Organic Acids, HPLC
05-4-RC006	Particle Size, Alpine Air Jet Sieve
05-4-RC007	Particle Size, Ro-tap Sieve Shaker Method
05-4-WC007	Peroxide Value
05-4-RC028	pH Determination
05-4-IA002	Phosphorus
04-4-003	Projects and Shelf Life Studies
05-4-IA048	Protein Profile in Dairy Products, HPLC
05-4-RC014	Protein, Kjeldahl
05-4-RC050	Protein, Precipitable at pH 4.6 (Casein)
05-4-IA034	Riboflavin, HPLC
05-4-IA005	Salt, Volhard
05-4-RC032	Scorched Particle
05-4-WC009	Solid Fat Index
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-IA053	Sugar Profile, HPLC
05-4-WC027	TBA Value (2-thiobarbituric acid) in Fats and Oils
05-4-IA033	Thiamine, HPLC
05-4-IA050	Vitamin A (Retinol) in Foods, HPLC
05-4-IA051	Vitamine E (α -Tocopherol) in Foods, HPLC
05-4-RC030	Water Activity