



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

Deerland Probiotics and Enzymes
2995 Cobb International Blvd.
Kennesaw, GA 30152

Fulfills the requirements of

ISO/IEC 17025:2017

In the field of

TESTING

This certificate is valid only when accompanied by a current scope of accreditation document.
The current scope of accreditation can be verified at www.anab.org.

A handwritten signature in black ink, appearing to read 'R. Douglas Leonard Jr.', is positioned above a horizontal line.

R. Douglas Leonard Jr., VP, PILR SBU

Expiry Date: 26 July 2023

Certificate Number: AT-2486



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017.
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 April 2017).

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

Deerland Probiotics and Enzymes

2995 Cobb International Blvd.
Kennesaw, GA 30152

Elizabeth Goodwin Phone: 678-391-7391

lgoodwin@deerlandenzymes.com

TESTING

Valid to: **July 26, 2023**

Certificate Number: **AT-2486**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aerobic Plate Count	AOAC 990.12	Food / Enzyme / Nutraceutical	Petrifilm
Coliform/E.coli	AOAC 991.14	Food / Enzyme / Nutraceutical	Petrifilm
Enterobacteriaceae	AOAC 2003.01	Food / Enzyme / Nutraceutical	Petrifilm
Rapid Yeast/ Mold	AOAC 2014.05	Food / Enzyme / Nutraceutical	Petrifilm
Staphylococcus aureus	USP <2022>	Food / Enzyme / Nutraceutical	Pour Plate
Salmonella	USP <2022>	Food / Enzyme / Nutraceutical	Pour Plate
E. coli	USP <2022>	Food / Enzyme / Nutraceutical	Pour Plate
DE111 Count	Internal Method	Food / Enzyme / Nutraceutical	Petrifilm

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
α -Galactosidase (GALU)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Glucoamylase	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Pancreatin Protease	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Fungal Protease (HUT)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Plant Protease (PU)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Lactase (ALU)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Bacterial Protease (PC)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Beta Glucanase (BGU)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Pancreatin Amylase	FCC	Food / Enzyme / Nutraceutical	Titration
Pancreatin Lipase	FCC	Food / Enzyme / Nutraceutical	Titration
Fungal Lipase (FIP)	FCC	Food / Enzyme / Nutraceutical	Titration
Cellulase (CU)	FCC	Food / Enzyme / Nutraceutical	Viscometric
Hemicellulase (HCU)	FCC	Food / Enzyme / Nutraceutical	Viscometric
Bacterial Alpha Amylase (BAU)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Phytase (FTU)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Invertase (SU)	FCC	Food / Enzyme / Nutraceutical	Spectrophotometric
Serratiopeptidase (SPU)	Japanese Pharmacopeia	Food / Enzyme / Nutraceutical	Spectrophotometric
Nattokinase (FU)	Internal Method	Food / Enzyme / Nutraceutical	Spectrophotometric

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-2486.



R. Douglas Leonard Jr., VP, PILR SBU