CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

Matrix Sciences International Inc.

1110 S. Huron Road
Green Bay, WI 54311

Fulfills the requirements of

ISO/IEC 17043:2010

In the field of

PROFICIENCY TESTING PROVIDER

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.

Jason Stine, Vice President

Expiry Date: 19 June 2025

Certificate Number: AP-3037

This proficiency testing provider is accredited in accordance with the recognized International Standard ISO/IEC 17043:2010. This accreditation demonstrates technical competence for a defined scope and the operation of a proficiency testing provider quality management system.

SCOPE OF ACCREDITATION TO ISO/IEC 17043:2010

Matrix Sciences International Inc.

1110 S. Huron Road
Green Bay, WI 54311

Katie Mattson, Director of Quality
msquality@matrixsciences.com

PROFICIENCY TEST PROVIDER

Valid to: **June 19, 2025** Certificate Number: **AP-3037**

Chemical

Description of Item	Properties Measured	Range of Property	Procedure for Establishing Assigned Value
Semi Hard Cheese Ground Mild Cheddar or Colby Cheese	Chemical analytes including but not limited to the following categories: • Butterfat % • Moisture % • pH • Protein % • Salt %	Varies	Consensus Value from Participants
Pasta Filata Cheese Ground Provolone or Mozzarella Cheese	Chemical analytes including but not limited to the following categories: • Butterfat % • Moisture % • pH • Protein % • Salt %	Varies	Consensus Value from Participants
Hard Cheese Ground Parmesan or Romano Cheese	Chemical analytes including but not limited to the following categories: • Butterfat % • Moisture % • pH • Protein % • Salt %	Varies	Consensus Value from Participants

Microbiological

Description of Item	Properties Measured	Range of Property	Procedure for Establishing Assigned Value
Food Microbiology Basic Microbiology	Microbiological analytes including but not limited to the following categories: • Aerobic Plate Count • *Enterobacteriaceae* Count • Total Coliform Count • Combined Yeast and Mold Count • *E. coli* Count • *S. aureus* Count	Varies	Consensus Value from Participants
Food Chemistry and Microbiology Dry Whey	Chemical and Microbiological analytes including but not limited to the following categories: • Ash % • Fat % • Moisture % • pH • Protein % • Scorched Particles[2] • Titratable Acidity • Aerobic Plate Count • *Enterobacteriaceae* Count • Total Coliform Count • Combined Yeast and Mold Count	Varies	Consensus Value from Participants

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. AP-3037.
2. Results are not evaluated. Participant values are listed for interlaboratory comparison.

Jason Stine, Vice President