



# 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 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](http://www.anab.org).

Jason Stine, Vice President

Expiry Date: 19 June 2027

Certificate Number: AT-3036



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**

**Matrix Sciences International Inc.**

1110 S. Huron Road  
Green Bay, WI 54311

Katie Mattson, Director of Quality  
[msquality@matrixsciences.com](mailto:msquality@matrixsciences.com)

**TESTING**

ISO/IEC 17025 Accreditation Granted: **19 June 2025**

Certificate Number: **AT-3036**

Certificate Expiry Date: **19 June 2027**

**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	<u>MX1-M-0008</u> AOAC 990.12/ 986.33/ 989.10 CMMEF Ch 3 & 8	Food/ Environmental	Petrifilm
	<u>MX1-M-0002</u> FDA BAM Ch 3 SMEDP Ch 6 CMMEF Ch 3 & 8	Food/ Environmental	Plate
<i>Bacillus cereus</i> Count	<u>MX1-M-0028</u> FDA BAM Ch 14	Food	Plate
Coliform/ <i>E. coli</i> Count	<u>MX1-M-0008</u> AOAC 991.14 / 998.08/ 2018.13 CMMEF Ch 3 & 9	Food/ Environmental	Petrifilm
	<u>MX1-M-0004</u> FDA BAM Ch 4 CMMEF Ch 3 & 9 SMEDP Ch 7	Food/ Environmental	Plate
	<u>MX1-M-0044</u> SMEWW 9223	Water	Colilert

**Microbiological**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
	<u>MX1-M-0017</u> AOAC 966.24 CMMEF Ch 3 & 9 FDA BAM Ch 4	Food/ Environmental	Multiple Tube
<i>Enterobacteriaceae</i>	<u>MX1-M-0008</u> AOAC 2003.01 CMMEF Ch 8	Food/ Environmental	Petrifilm
	<u>MX1-M-0005</u> CMMEF Ch 3 & 9		Plate
Heterofermentative Lactic Acid Bacteria	<u>MX1-M-0026</u> CMMEF Ch 3 & 19 SMEDP Ch 8	Food/ Environmental	Multiple Tube
<i>Staphylococcus aureus</i> Count, coagulase positive	<u>MX1-M-0008</u> AOAC 2003.07/ 2003.08/ 2003.11 CMMEF Ch 3 & 39	Food/ Environmental	Petrifilm
	<u>MX1-M-0006</u> FDA BAM Ch 12 CMMEF Ch 3 & 39	Food/ Environmental	Plate
Yeast/Mold Count	<u>MX1-M-0008</u> AOAC 997.02/ 2014.05 CMMEF Ch 3 & 21	Food/ Environmental	Petrifilm
	<u>MX1-M-0007</u> FDA BAM Ch 18 CMMEF Ch 3 & 21 SMEDP Ch 8	Food/ Environmental	Plate
Microbial Enumeration ( <i>Suitability Excluded</i> )	<u>MX1-M-0055</u> USP 61 USP 2021	Food	Plate
Tests for Specific Microorganisms ( <i>Suitability Excluded</i> )	<u>MX1-M-0072</u> USP 62 USP 2022	Food	Presumptive/Negative
<i>Escherichia coli</i> O157:H7	<u>MX1-M-0074</u> AOAC RI 020801	Food / Environmental	BIO-RAD
	<u>MX1-M-0078</u> AOAC 2019.03	Food / Environmental	Gene-up
<i>Listeria monocytogenes</i>	<u>MX1-M-0049</u> AOAC 2004.02	Food/ Environmental	VIDAS

### Microbiological

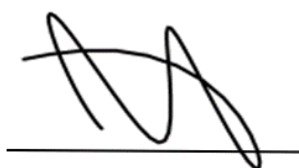
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
	<u>MX1-M-0075</u> AOAC RI 010802	Food / Environmental	BIO-RAD
	<u>MX1-M-0079</u> AOAC 2019.11	Food / Environmental	Gene-up
<i>Listeria species</i>	<u>MX1-M-0049</u> AOAC 2004.06/ RI 981202	Food / Environmental	VIDAS
	<u>MX1-M-0048</u> AOAC 2013.10	Food / Environmental	VIDAS UP
	<u>MX1-M-0075</u> AOAC RI 090701	Food / Environmental	BIO-RAD
	<u>MX1-M-0079</u> AOAC 2019.10	Food / Environmental	Gene-up
Listeria Confirmation	<u>MX1-M-0087</u> FDA BAM Ch 10	Food / Environmental	Cultural ID
<i>Salmonella</i>	<u>MX1-M-0051</u> AOAC 2011.03	Food/ Environmental	VIDAS
	<u>MX1-M-0050</u> AOAC 2013.01	Food/ Environmental	VIDAS UP
	<u>MX1-M-0076</u> AOAC 2017.06	Food / Environmental	BIO-RAD
	<u>MX1-M-0080</u> AOAC 2020.02	Food / Environmental	Gene-up
Salmonella Confirmation	<u>MX1-M-0088</u> ISO 6579-1.2	Food / Environmental	Cultural ID

### Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Butterfat %	<u>MP2-M-0012</u> SMEDP Ch. 17	Food	Extraction (Babcock)

**Chemical**

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Fat %	<u>MP2-M-0011</u> <u>MP2-M-0013</u> AOAC 989.05/ 922.06/ 933.05/ 952.06 SMEDP Ch. 17	Food	Extraction (Mojonnier)
Fat %	<u>MP2-W-0002</u> FDA CFR, Title 21 Food and drugs, Subchapter B Food for Human Consumption, Part 133 Cheeses and Cheese related Products	Food	Calculation (Fat on Dry Basis)
Moisture %	<u>MP2-M-0001</u> SMEDP Ch. 17	Food	Vacuum Oven
Natamycin	<u>GB2-M-0004</u> ISO 9233-1	Food	Spectrophotometric
pH	<u>MX2-M-0001</u> SMEDP Ch. 18	Food	Meter
Protein %	<u>GB2-M-0001</u> SMEDP Ch. 17	Food	Kjeldahl Method
Salt %	<u>MP2-M-0043</u> SMEDP Ch. 18	Food	Chloride Analyzer



Jason Stine, Vice President