



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 17043:2023

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.

A handwritten signature in black ink, appearing to be 'Jason Stine', is positioned above a horizontal line.

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 17043:2023

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

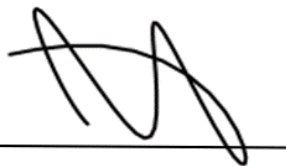
Description of Item	Properties Measured	Range of Property	Procedure for Establishing Assigned Value
<p><u>Semi Hard Cheese</u> Ground Mild Cheddar or Colby Cheese</p>	<p>Chemical analytes including but not limited to the following categories:</p> <ul style="list-style-type: none"> • Butterfat % • Moisture % • pH • Protein % • Salt % 	<p>Varies</p>	<p>Consensus Value from Participants</p>
<p><u>Pasta Filata Cheese</u> Ground Provolone or Mozzarella Cheese</p>	<p>Chemical analytes including but not limited to the following categories:</p> <ul style="list-style-type: none"> • Butterfat % • Moisture % • pH • Protein % • Salt % 	<p>Varies</p>	<p>Consensus Value from Participants</p>
<p><u>Hard Cheese</u> Ground Parmesan or Romano Cheese</p>	<p>Chemical analytes including but not limited to the following categories:</p> <ul style="list-style-type: none"> • Butterfat % • Moisture % • pH • Protein % • Salt % 	<p>Varies</p>	<p>Consensus Value from Participants</p>

Microbiological

Description of Item	Properties Measured	Range of Property	Procedure for Establishing Assigned Value
<p style="text-align: center;"><u>Food Microbiology</u> Basic Microbiology</p>	<p>Microbiological analytes including but not limited to the following categories:</p> <ul style="list-style-type: none"> • Aerobic Plate Count • <i>Enterobacteriaceae</i> Count • Total Coliform Count • Combined Yeast and Mold Count • <i>E. coli</i> Count • <i>S. aureus</i> Count 	Varies	Consensus Value from Participants
<p style="text-align: center;"><u>Food Chemistry and Microbiology</u> Dry Whey</p>	<p>Chemical and Microbiological analytes including but not limited to the following categories:</p> <ul style="list-style-type: none"> • Ash % • Fat % • Moisture % • pH • Protein % • Scorched Particles² • Titratable Acidity • Aerobic Plate Count • <i>Enterobacteriaceae</i> 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