



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

Jason Stine, Vice President

Expiry Date: 19 June 2027

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  
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### PROFICIENCY TEST PROVIDER

Valid to: **June 19, 2027**

Certificate Number: **AP-3037**

#### Chemical

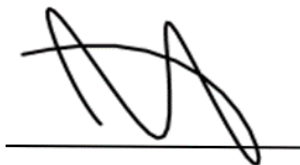
Description of Item	Properties Measured	Range of Property	Procedure for Establishing Assigned Value
<u>Semi Hard Cheese</u> Ground Mild Cheddar or Colby Cheese	Chemical analytes including but not limited to the following categories: <ul style="list-style-type: none"><li>• Butterfat %</li><li>• Moisture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

## Microbiological

Description of Item	Properties Measured	Range of Property	Procedure for Establishing Assigned Value
<u>Food Microbiology</u> Basic Microbiology	Microbiological analytes including but not limited to the following categories: <ul style="list-style-type: none"> <li>• Aerobic Plate Count</li> <li>• <i>Enterobacteriaceae</i> Count</li> <li>• Total Coliform Count</li> <li>• Combined Yeast and Mold Count</li> <li>• <i>E. coli</i> Count</li> <li>• <i>S. aureus</i> Count</li> </ul>	Varies	Consensus Value from Participants
<u>Food Chemistry and Microbiology</u> Dry Whey	Chemical and Microbiological analytes including but not limited to the following categories: <ul style="list-style-type: none"> <li>• Ash %</li> <li>• Fat %</li> <li>• Moisture %</li> <li>• pH</li> <li>• Protein %</li> <li>• Scorched Particles<sup>2</sup></li> <li>• Titratable Acidity</li> <li>• Aerobic Plate Count</li> <li>• <i>Enterobacteriaceae</i> Count</li> <li>• Total Coliform Count</li> <li>• Combined Yeast and Mold Count</li> </ul>	Varies	Consensus Value from Participants
<u>Environmental Microbiology</u> Indicator Organism	Microbiological analytes including but not limited to the following categories: <ul style="list-style-type: none"> <li>• Aerobic Plate Count</li> <li>• <i>Enterobacteriaceae</i> Count</li> <li>• Total Coliform Count</li> <li>• Combined Yeast and Mold Count</li> </ul>	Varies	Consensus Value from Participants
<u>Environmental Microbiology</u> Pathogen	Microbiological analytes including but not limited to the following categories: <ul style="list-style-type: none"> <li>• <i>Listeria</i> genus</li> <li>• <i>Salmonella</i> genus</li> </ul>	Positive or Negative	Comparison of Expected Value

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

