



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

Matrix Sciences International Inc.

**1061 Feehanville Dr.
Mount Prospect, IL 60056**

Fulfills the requirements of

ISO/IEC 17025:2017

In the field of

TESTING

The current scope of accreditation can be verified at www.anab.org.

Jason Stine, Vice President

Expiry Date: 14 May 2028

Certificate Number: AT-1491



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.

1061 Feehanville Dr.
Mount Prospect, IL 60056

Katie Mattson, Director of Quality
msquality@matrixsciences.com

TESTING

ISO/IEC 17025 Accreditation Granted: **03 June 2026**

Certificate Number: **AT-1491**

Certificate Expiry Date: **14 May 2028**

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 AOAC 2015.13 CMMEF Ch 3 & 8	Food/ Environmental	Petrifilm
	<u>MX1-M-0002</u> FDA BAM Ch 3 CMMEF Ch 3 & 8	Food/ Environmental	Plate
<i>Clostridium perfringens</i>	<u>MX1-M-0011</u> AOAC 976.30 FDA BAM Ch 16	Food/ Environmental	Plate
Coliform/ <i>E. coli</i> Count	<u>MX1-M-0008</u> AOAC 991.14 / 998.08 AOAC 2018.13 CMMEF Ch 3 & 9	Food/ Environmental	Petrifilm
	<u>MX1-M-0004</u> FDA BAM Ch 4 CMMEF Ch 3 & 9	Food/ Environmental	Plate
	<u>MX1-M-0017</u> FDA BAM Ch 4 CMMEF Ch 3 & 9 AOAC 966.24	Food/ Environmental	Multiple Tube
	<u>MX1-M-0022</u> SMEWW 9221 A-F	Water	Multiple Tube
	<u>MX1-M-0044</u> SMEWW 9223	Water	Colisure

Microbiological

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<i>Enterobacteriaceae</i>	<u>MX1-M-0008</u> AOAC 2003.01	Food/ Environmental	Petrifilm
<i>Enterobacteriaceae/ E. coli</i> Count	<u>MX1-M-0029</u> BioMerieux, REF 620027	Food/ Environmental	Plate
Heterotrophic Plate Count	<u>MX1-M-0010</u> SMEWW 9215 B	Water	Plate
Lactic Acid Bacteria	<u>MX1-M-0043</u> CMMEF Ch 3 & 19	Food / Environmental	Plate
	<u>MX1-M-0008</u> AOAC RI 041701 CMMEF Ch. 3 & 19	Food / Environmental	Petrifilm
<i>Staphylococcus aureus</i> Count, coagulase positive	<u>MX1-M-0008</u> AOAC 2003.07 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 AOAC 2014.05 CMMEF Ch 3 & 21	Food/ Environmental	Petrifilm
	<u>MX1-M-0007</u> FDA BAM Ch 18 CMMEF Ch 3 & 21	Food/ Environmental	Plate
<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
<i>Listeria species</i>	<u>MX1-M-0049</u> AOAC 2004.06 AOAC 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

Microbiological

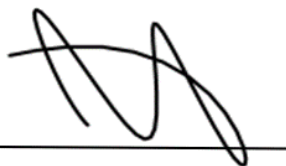
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
	<u>MX1-M-0079</u> AOAC 2019.10	Food/ Environmental	Gene-up
Listeria Confirmation	<u>MX1-M-0087</u> FDA BAM Ch 10	Food / Environmental	Cultural ID
<i>Listeria monocytogenes</i>	<u>MX1-M-0049</u> AOAC 2004.02	Food/ Environmental	VIDAS
	<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>Escherichia coli O157:H7</i>	<u>MX1-M-0074</u> AOAC RI 020801	Food/ Environmental	BIO-RAD
	<u>MX1-M-0078</u> AOAC 2019.03	Food/ Environmental	Gene-up

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Ash	<u>MP2-M-0009</u> AOAC 923.03	Food	Furnace
Fat	<u>MP2-M-0013</u> AOAC 989.05	Food	Extraction (Mojonnier)
	<u>MP2-M-0011</u> AOAC 922.06	Food	Extraction (Acid Hydrolysis)
	<u>MP2-M-0003</u> AOAC 960.39	Food	Extraction (Soxhlet)
Moisture	<u>MP2-M-0001</u> AOAC 926.08	Food	Vacuum Oven
	<u>MP2-M-0004</u> AOAC 950.46B	Food	Drying Oven
Protein (combustion)	<u>MP2-M-0007</u> AOAC 990.03	Food	Nitrogen Analyzer
Vitamin A	<u>MP2-M-0019</u> AOAC 992.04 / 974.29, modified	Food	HPLC

Chemical

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Vitamin C	<u>MP2-M-0020</u> Journal of Liquid Chromatography & Related Technology	Food	HPLC
Vitamin D	<u>MP2-M-0021</u> AOAC 982.29, modified	Food	HPLC
Salt	<u>MP2-M-0002</u> AOAC 935.43	Food	Titration (Volhard)
Metals and Minerals (Hg, Pb, Cd, As, Na, Ca, Fe, K)	MP2-M-0024 AOAC 2011.14/ 2013.06, modified	Food	ICP-MS
Cholesterol	<u>MP2-M-0010</u> Modified AOAC 994.10	Food	GC
Fatty Acid Profile	<u>MP2-M-0014</u> Modified AOAC 996.06	Food	GC
Sugar Profile	<u>MP2-M-0018</u> AOAC 982.14/ 984.22, modified	Food	HPLC
Aflatoxins	<u>MP2-M-0008</u> Neogen Veratox #8030/ AOAC RI 050901	Food	ELISA
Gluten	<u>MP2-M-0015</u> AOAC RI 061201 Neogen Veratox #8510	Food	ELISA
Milk	<u>MP2-M-0016</u> Neogen Veratox #8470	Food	ELISA
Soy	<u>MP2-M-0017</u> Neogen Veratox #8410	Food	ELISA



Jason Stine, Vice President