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.

R. Douglas Leonard Jr., VP, PILR SBU

Expiry Date: 19 November 2023
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

Krysta Renier 847-656-0186
Katie Mattson 920-569-8758
krenier@matrixsciences.com kmattson@matrixsciences.com

TESTING

Valid to: **November 19, 2023** Certificate Number: **AT-3036**

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	MX1-M-0008 AOAC 990.12/ 986.33/ 989.10 CMMEF Ch 3 & 8	Food/ Environmental	Petrifilm
	MX1-M-0002 FDA BAM Ch 3 SMEDP Ch 6 CMMEF Ch 3 & 8	Food/ Environmental	Plate
Heterotrophic Plate Count	MX1-M-0010 SMEWW 9215B	Water	Plate
Bacillus cereus Count	MX1-M-0028 FDA BAM Ch 14	Food	Plate
Coliform/*E. coli* Count	MX1-M-0008 AOAC 991.14 / 998.08/ 2018.13 CMMEF Ch 3 & 9	Food/ Environmental	Petrifilm
	MX1-M-0004 FDA BAM Ch 4 CMMEF Ch 3 & 9 SMEDP Ch 7	Food/ Environmental	Plate
	MX1-M-0044 SMEWW 9223	Water	Colilert
	MX1-M-0022 SMEWW 9221 A-F	Water	Multiple Tube

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
	MX1-M-0017 AOAC 966.24 CMMEF Ch 3 & 9 FDA BAM Ch 4	Food/ Environmental	Multiple Tube
Enterobacteriaceae	MX1-M-0008 AOAC 2003.01 CMMEF Ch 8	Food/ Environmental	Petrifilm
	MX1-M-0005 CMMEF Ch 3 & 9		Plate
Heterofermentative Lactic Acid Bacteria	MX1-M-0026 CMMEF Ch 3 & 19 SMEDP Ch 8	Food/ Environmental	Multiple Tube
Staphylococcus aureus Count, coagulase positive	MX1-M-0008 AOAC 2003.07/ 2003.08/ 2003.11 CMMEF Ch 3 & 39	Food/ Environmental	Petrifilm
	MX1-M-0006 FDA BAM Ch 12 CMMEF Ch 3 & 39	Food/ Environmental	Plate
Yeast/Mold Count	MX1-M-0008 AOAC 997.02/ 2014.05 CMMEF Ch 3 & 21	Food/ Environmental	Petrifilm
	MX1-M-0007 FDA BAM Ch 18 CMMEF Ch 3 & 21 SMEDP Ch 8	Food/ Environmental	Plate
Microbial Enumeration *(Suitability Excluded)*	USP 61 USP 2021	Food	Plate
Tests for Specific Microorganisms *(Suitability Excluded)*	USP 62 USP 2022	Food	Presumptive/Negative
Escherichia coli O157:H7	MX1-M-0074 AOAC RI 020801	Food / Environmental	BIO-RAD
	MX1-M-0078 AOAC 2019.03	Food / Environmental	Gene-up
Listeria monocytogenes	MX1-M-0049 AOAC 2004.02	Food/ Environmental	VIDAS
	MX1-M-0047 AOAC 2013.11	Food/ Environmental	VIDAS EXPRESS
	MX1-M-0075 AOAC RI 010802	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
	MX1-M-0079 AOAC 2019.11	Food / Environmental	Gene-up
Listeria species	MX1-M-0049 AOAC 2004.06/ RI 981202	Food / Environmental	VIDAS
	MX1-M-0048 AOAC 2013.10	Food / Environmental	VIDAS UP
	MX1-M-0075 AOAC RI 090701	Food / Environmental	BIO-RAD
	MX1-M-0079 AOAC 2019.10	Food / Environmental	Gene-up
	FDA BAM Ch. 10	Food / Environmental	Cultural Identification
Salmonella	MX1-M-0051 AOAC 2011.03	Food/ Environmental	VIDAS
	MX1-M-0050 AOAC 2013.01	Food/ Environmental	VIDAS UP
	MX1-M-0076 AOAC 2017.06	Food / Environmental	BIO-RAD
	MX1-M-0080 AOAC 2020.02	Food / Environmental	Gene-up
	ISO 6579-1	Food / Environmental	Cultural Identification

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Butterfat %	SMEDP Ch. 15	Food	Extraction (Babcock)
Fat %	AOAC 989.05/ 922.06/ 933.05/ 952.06 SMEDP Ch. 15	Food	Extraction (Mojonnier)
Fat %	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)

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Moisture %	SMEDP Ch. 15	Food	Vacuum Oven
Natamycin	ISO 9233-1 / IDF 140-1	Food	Spectrophotometric
pH	SMEDP Ch. 15	Food	Meter
Protein %	SMEDP Ch. 15	Food	Kjeldahl Method
Salt %	SMEDP Ch. 15	Food	Chloride Analyzer

Note:
1. This scope is formatted as part of a single document including Certificate of Accreditation No. AT-3036.

R. Douglas Leonard Jr., VP, PILR SBU