



# 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 17043:2010

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).

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

Jason Stine, Vice President

Expiry Date: 19 November 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 17043:2010**

**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: **November 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"> <li>• Butterfat %</li> <li>• Moisture %</li> <li>• pH</li> <li>• Protein %</li> <li>• Salt %</li> </ul>	<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"> <li>• Butterfat %</li> <li>• Moisture %</li> <li>• pH</li> <li>• Protein %</li> <li>• Salt %</li> </ul>	<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"> <li>• Butterfat %</li> <li>• Moisture %</li> <li>• pH</li> <li>• Protein %</li> <li>• Salt %</li> </ul>	<p>Varies</p>	<p>Consensus Value from Participants</p>

**Microbiological**

Description of Item	Properties Measured	Range of Property	Procedure for Establishing Assigned Value
<p><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"> <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>	<p>Varies</p>	<p>Consensus Value from Participants</p>
<p><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"> <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>	<p>Varies</p>	<p>Consensus Value from Participants</p>

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