



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

ELEMENT MATERIALS TECHNOLOGY – FORT WAYNE
328 Ley Road, Suite 150
Fort Wayne, IN 46825
Tristan Davis Phone: 574 267 3305

BIOLOGICAL

Valid To: August 31, 2025

Certificate Number: 6190.06

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2018 “AOAC *International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, and Pharmaceuticals*”), accreditation is granted to this laboratory to perform the following tests on food products, swabs, ingredients, meat, animal feed, and pet treats:

<u>Test(s)/Technology(ies)</u>	<u>Test Method(s)</u>
Enterobacteriaceae (Petrifilm™)	AOAC 2003.01
<i>Escherichia coli</i> (Petrifilm™)	AOAC 990.11E; AOAC 991.14; AOAC 998.08;
<i>E. coli</i> O157:H7 (PCR)	AOAC RI 021501
<i>Listeria monocytogenes</i> (PCR)	AOAC RI 061302
<i>Listeria</i> spp. (PCR)	AOAC RI 071304
<i>Salmonella enteritidis</i> (PCR)	SOP No. 7011
<i>Salmonella enteritidis</i> (Reveal)	AOAC RI 041602
<i>Salmonella</i> spp. (PCR)	AOAC RI 051303
<i>Staphylococcus aureus</i> (Petrifilm™)	AOAC 2003.07; AOAC 2003.08; AOAC 2003.11
Total Bacterial Count (Petrifilm™)	AOAC 986.32; AOAC 990.12
Total Coliform (Petrifilm™)	AOAC 990.11; AOAC 991.14
Yeast and Mold; (ISO Grid)	AOAC 995.21
Yeast & Mold (Petrifilm™)	AOAC 997.02

<u>Test(s)/Technology(ies)</u>	<u>Test Method(s)</u>
Yeast & Mold (Rapid Petrifilm™)	AOAC 2014.05

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the FDA Laboratory Accreditation for Analyses of Foods, contained in the FDA Document Number 2021-25716¹), accreditation is granted to this laboratory to perform the following tests:

<u>Test(s)/Technology(ies)</u>	<u>Test Method(s)</u>
<i>Salmonella enteritidis</i> (Reveal)	AOAC RI 041602

¹These methods have been assessed by A2LA according to A2LA's FDA LAAF Program requirements. Please visit <https://datadashboard.fda.gov/ora/fd/laaf.htm> for a list of current LAAF-Accredited Laboratories.

CHEMICAL

In recognition of the successful completion of the A2LA evaluation process (including an assessment of the laboratory's compliance with the A2LA Food Testing Program Requirements, containing the 2018 "AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, and Pharmaceuticals"), accreditation is granted to this laboratory to perform the following tests on food products, swabs, ingredients, meat, animal feed, and pet treats:

<u>Test(s)/Technology(ies)</u>	<u>Test Method(s)</u>
Calcium by EDTA	AOAC 983.19 (Modified)
Fat	AOCS Am 5-04
Moisture (Loss on Drying)	AOAC 925.10; AOAC 926.08; AOAC 930.15; AOAC 950.46
pH	AOAC 981.12
Water Activity	AOAC 978.18





Accredited Laboratory

A2LA has accredited

ELEMENT MATERIALS TECHNOLOGY – FORT WAYNE

Fort Wayne, IN

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017 *General requirements for the competence of testing and calibration laboratories*. This laboratory also meets the requirements of A2LA R204 – *Specific Requirements – Food and Pharmaceutical Testing Laboratory Accreditation Program*. 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).



Presented this 22nd day of December 2023.

A blue ink signature of Trace McInturff.

Mr. Trace McInturff, Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 6190.06
Valid to August 31, 2025

For the tests to which this accreditation applies, please refer to the laboratory's Biological Scope of Accreditation.