CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

JLA International
3016 Kensington Court
Albany, GA 31721

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.

Jason Stine, Vice President

Expiry Date: 31 October 2027

Certificate Number: AT-1580

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

JLA International

3016 Kensington Court
Albany, GA 31721

Pranell Freeman 229-220-6444
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TESTING

ISO/IEC 17025 Accreditation Granted: **27 September 2025**

Certificate Number: **AT-1580** Certificate Expiry Date: **31 October 2027**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
E. coli O157, EHEC, STEC	MB217.01 AOAC-RI PTM 100701	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey (not for STEC), mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
Salmonella sp.	MB217.01 AOAC-RI PTM 100701	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
Listeria sp. and *L. monocytogenes*	MB316.01 AOAC-RI PTM 021201	Food, raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
Enterobacteriaceae Count	MB219.02, AOAC 2003.01	Food, RTE foods (meats, dairy, produce, salads, cereals), raw meats, poultry, seafood, mixed leafy greens, green onions, fruits, seeds, grains, nuts and their derivatives, spices, swabs, water, animal food and feeds	Petrifilm

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Microbiological

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Staphylococcus aureus	MB443.01 AOAC 2003.07; AOAC 2003.08; AOAC 2003.11	Food and Environmental Samples	Petrifilm
Process Control Index	MB491.01	Food, Raw ground beef, raw beef trim, raw poultry, RTE turkey, mixed leafy greens, nuts, green onions, fruits, swabs, water	PCR System
Aerobic Plate Count	MB073.01 AOAC 966.23; FDA BAM Ch. 3	Food, RTE foods (meats, dairy, produce, salads, cereals), raw meats, poultry, seafood, mixed leafy greens, green onions, fruits, seeds, grains, nuts and their derivatives, spices, swabs, water, animal food and feeds	Agar Plate
Total Coliform/*E. coli*	MB072.02 FDA BAM Ch. 4; CMMEF 4th Ed Ch. 8	Food and Environmental Samples	Agar Plate
Aerobic Plate Count	MB073.06 AOAC-RI PTM 051702	Food and Environmental Samples	Microfilm
Total Coliform/*E. coli*	MB072.04 AOAC-RI PTM 051702	Food and Environmental Samples	Microfilm
Yeast & Mold Count	MB074.03 AOAC-RI PTM 051702	Food and Environmental Samples	Microfilm
Total Coliform/*E. coli*	MB706.01 EPA 1604 modified	Water Samples	Membrane Filtration
Yeast & Mold Count	AOAC OMA 2014.05	Food and Environmental Samples	Rapid Petrifilm
Coliform/*E. coli* Count	MB072.09	Food and Environmental Samples	Easy Plate
Aerobic Plate Count	MB073.09	Food and Environmental Samples	Easy Plate
Yeast & Mold	MB074.09	Food and Environmental Samples	Easy Plate
Staphylococcus aureus	MB443.04	Food and Environmental Samples	Easy Plate

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Total *Staphylococcal* Enterotoxins	*Staphylococcal Enterotoxin* SET Total (With Official European Sample Preparation Method) CBM-MB-538	Food Samples, Bacterial Cultures	Sandwich ELISA BioTek Elx800 Microplate Reader

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aflatoxin	USDA Official Sample Analysis for Peanut Products AOAC 991.31; AOAC 2005.08	Peanuts	Fluorometer / HPLC
Aflatoxin	Manufacturer Method AOAC 991.31	Peanuts	Fluorometer
Aflatoxin	AOAC 991.31; AOAC 2005.08	Peanuts	HPLC
Aflatoxin	VICAM Afla Test Manual	Peanuts, other matrices	Fluorometer
Free Fatty Acid	AOCS Ca 5a-40	Oils and Food Samples	Titration
Fatty Acid Composition OR Oleic/Linoleic Acid Ratio	AOCS Ce 1a-13	Oils and Food Samples	Gas Chromatograph
Peroxide Value	AOCS Cd 8b-90	Oils and Food Samples	Titration
Moisture Content	AOCS Ab 2-49	Food Samples	Forced Draft Oven
Moisture Content	AOCS Am 1a-09	Peanuts	NIRA
Protein Content	AOCS Am 1a-09	Peanuts	NIRA
Total Fat Content	AOCS Am 1a-09	Peanuts	NIRA

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