



CERTIFICATE OF ACCREDITATION

ANSI-ASQ National Accreditation Board

500 Montgomery Street, Suite 625, Alexandria, VA 22314, 877-344-3044

This is to certify that

Columbia Food Laboratories
12423 NE Whitaker Way
Portland, OR 97230

has been assessed by ANAB
and meets the requirements of international standard

ISO/IEC 17025:2005

while demonstrating technical competence in the field of

TESTING

Refer to the accompanying Scope of Accreditation for information regarding the types of tests to which this accreditation applies.

AT-1508
Certificate Number


ANAB Approval

Certificate Valid: 01/06/2017-01/06/2019
Version No. 002 Issued: 01/06/2017



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005. 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 January 2009).



ANSI-ASQ National Accreditation Board

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

Columbia Food Laboratories

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TESTING

Valid to: January 6, 2019

Certificate Number: AT-1508

I. Chemical

Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Animal Products	Cholesterol	Internal SOP N202 Based on AOAC 994.10	GC/FID
Dairy products, flour, plant products, animal feeds	Fat	SOP N203 Based on AOAC 922.06	Acid Hydrolysis
Foods and Feeds	Fat	AOAC 960.39	Soxhlet
Food & Feed, Dietary Supplements, Beverages	Protein	SOP N206 Based on AOAC 991.20	Kjeldahl Distillation
Food & Feed, Dietary Supplements, Beverages	Protein	SOP N275 based on AOAC 992.15 (combustion)	LECO Nitrogen Combustion Analyzer
Food & Feed, Dietary Supplements, Beverages	Sugars	SOP N207 Based on Food Chemistry 74 (2001) 499-505	GC/FID
Food Products Food & Feed, Dietary Supplements, Beverages	Moisture and solid	SOP N205 Based on AOAC 925.10	Wet Chemistry
Food Products Food & Feed, Dietary Supplements, Beverages	Ash	AOAC 923.03	Wet Chemistry
Food Products	Total Dietary Fiber	AOAC 991.43	Wet Chemistry



Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Food Dairy & Meat Products	Fatty Acid Profile	SOP N710 Based on AOCS Ce 1h-05	GC/FID
Agricultural Products Processed Foods Food & Feed Ingredients	Pesticide Multi-Residue Extraction	Fresenius J Anal Chem (1991) 339: 376-383-modified. (CDFA)	Extraction
Agricultural Products Processed Foods Food & Feed Ingredients	QuEChERS Pesticide Multi-Residue Extraction	EN 15662-modified SOP P2220	Extraction
Agricultural Products Processed Foods Food & Feed Ingredients	Pesticide Residues – Screened, Verified and Quantified Profiles and mycotoxins	SOP P2200 SOP P2210 SOP P2400/2401 SOP P7000	GC-FPD, GC-ECD, GC-XSD, GC/MS, GC/MS/MS, LC/MS/MS
Agricultural Products Processed Foods Food & Feed Ingredients	Patulin	SOP M170 based on AOAC 995.10	HPLC
Agricultural Products Processed Foods Food & Feed Ingredients	pH	SOP N260 based on AOAC 981.12	pH electrode
Agricultural Products Processed Foods Food & Feed Ingredients	Water Activity	SOP N360 based on AOAC 978.18	Aqualab water activity meter
Agricultural Products Processed Foods Food & Feed Ingredients	Heavy Metals: Arsenic, Cadmium, Lead, Mercury	SOP N1700 based on AOAC 2013.06	ICP-MS
Agricultural Products Processed Foods Food & Feed Ingredients	Minerals: Calcium, Iron, Sodium, Potassium, Phosphorus	SOP N1800 based on AOAC 2014.11	ICP-OES ICP-MS
Agricultural Products Processed Foods Food & Feed Ingredients	Sorbic and Benzoic Acid	SOP N305 based on JAOAC 1995, 68, 488-492	HPLC
Agricultural Products Processed Foods Food & Feed Ingredients	Artificial Colors	SOP N306 based on ACA 583 (2007) 103-110	HPLC

II. Microbiological

Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Processed Foods Food & Feed	Aerobic Plate Count	SOP M005 based on AOAC 966.23/ FDA BAM Ch. 3	Plate Count
Processed Foods Food & Feed	Aerobic Plate Count	SOP M203 based on AOAC 990.12	3M Petrifilm

Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Processed Foods Food & Feed	<i>Bacillus cereus</i>	SOP M030 based on AOAC 980.31	MPN
Processed Foods Food & Feed	<i>Bacillus cereus</i>	SOP M031 based on AOAC 980.31	Plate Count
Processed Foods Food & Feed	<i>Campylobacter</i> Detection	SOP M041 ISO 10272-1:2006 (Alternative Method)	Chromogenic Agar
Processed Foods Food & Feed	<i>Campylobacter</i> Enumeration	SOP M042 ISO 10272-2:2006 (Alternative Method)	Chromogenic Agar
Processed Foods Food & Feed	<i>Clostridium</i> species	SOP M044 based on AOAC 976.30	Plate Count
Processed Foods Food & Feed	<i>Clostridium perfringens</i>	SOP M045 based on AOAC 976.30	Plate Count
Processed Foods Food & Feed	Coliforms / <i>E. coli</i>	SOP M075 based on AOAC 991.14	3M Petrifilm
Processed Foods Food & Feed	<i>Enterobacteriaceae</i>	SOP M204 based on AOAC 2003.01	3M Petrifilm
Processed Foods Food & Feed	<i>E. coli O157</i>	SOP M067	PCR system
Processed Foods Food & Feed	<i>E. coli O157</i>	SOP M068 AOAC RI 070801	Immunocapture Kit
Processed Foods Food & Feed	Howard Mold Count	SOP M120 based on AOAC 984.29 and 982.33	Microscope
Processed Foods Food & Feed	Lactic Acid Bacteria	SOP M137 APHA CCMEF, Ch. 19 (Modified)	Plate Count
Processed Foods Food & Feed	<i>Listeria monocytogenes</i> / <i>Listeria spp.</i>	SOP M150 AOAC RI 030406	Chromogenic Agar
Processed Foods Food & Feed	<i>Listeria monocytogenes</i>	SOP M155 AOAC RI 070401	PCR system
Processed Foods Food & Feed	<i>Pseudomonas spp.</i>	SOP M190 based on ISO 13720	Plate Count

Items, Materials or Products Tested	Specific Tests or Properties Measured	Specification, Standard Method, or Technique Used	Key Equipment or Technology*
Processed Foods Food & Feed	Salmonella spp.	SOP M213 based on FDA BAM Ch. 5	Plate Count
Processed Foods Food & Feed	Salmonella spp.	SOP M215 based on AOAC 2014.01	3M Petrifilm
Processed Foods Food & Feed	Salmonella spp.	SOP M216 AOAC RI 120301	PCR system
Processed Foods Food & Feed	<i>Staphylococcus aureus</i>	SOP M206 based on AOAC 2003.07	3M Petrifilm
Processed Foods Food & Feed	Shiga toxin producing <i>E. coli</i> (STEC) Screen	SOP M270	PCR
Processed Foods Food & Feed	Shiga toxin producing <i>E. coli</i> (STEC) ID	SOP M271	PCR
Processed Foods Food & Feed	Yeast & Mold	SOP M280 based on FDA BAM Ch. 18	Plate Count
Processed Foods Food & Feed	Yeast & Mold	SOP M207 based on AOAC 997.02	3M Petrifilm
Processed Foods Food & Feed	Rapid Yeast & Mold	SOP M283 AOAC 2014.05	3M Petrifilm

Notes:

- * = as applicable.
- This scope is formatted as part of a single document including Certificate of Accreditation No. AT-1508.



 Vice President