



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

Foreign Trade Service Corporation, FTS Laboratories
1500 Technology Dr., Suite 103
Chesapeake, VA 23320

Fulfills the requirements of

ISO/IEC 17025:2017
and

**FDA Laboratory Accreditation for Analyses of Foods
(LAAF) Accreditation**

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.

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

Jason Stine, Vice President

Expiry Date: 31 May 2025

Certificate Number: L2351.01



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

FDA Laboratory Accreditation for Analysis of Foods (LAAF) Accreditation Program ³

Foreign Trade Service Corporation, FTS Laboratories

1500 Technology Dr., Suite 103
Chesapeake, VA 23320
Jeffrey Abels
757-609-3302

TESTING

Valid to: **May 31, 2025**

Certificate Number: **L2351.01**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>Listeria monocytogenes</i> ³	AOAC PTM 091103	Foods, Tree Nuts, Dried Fruit, Grain, Beans, Meat and Produce	VIDAS-ELFA
<i>Listeria monocytogenes</i> ³	AOAC 2016.08	Foods, Environmental, Food manufacturing HACCP	3M-MDA
<i>Listeria spp.</i>	AOAC 2014.06	Foods, Environmental	3M-MDA
<i>Salmonella spp.</i> ³	AOAC 2013.01	Foods, Tree Nuts, Dried Fruit, Grain, Beans, Seafood	VIDAS-ELFA
<i>Salmonella spp.</i> ³	AOAC 2016.01	Foods, Environmental, Food manufacturing HACCP	3M-MDA
<i>E. coli</i> O157:H7 ³	AOAC-RI 060903	Foods, Tree Nuts, Dried Fruit, Grain, Beans, Meat and Produce	VIDAS-UP
<i>E. coli</i> O157:H7 ³	AOAC 2017.01	Foods, Food manufacturing HACCP, Environmental samples	3M-MDA
STEC <i>E. coli</i> ³	3M STEC Gene Screen AOAC PTM-Cert#071902	Foods	3M-MDA
<i>Salmonella</i> Confirmation ³	AOAC 2013.01	Foods, Tree Nuts, Dried Fruit, Grain, Beans, Seafood	ASAP Agar
<i>Listeria</i> Confirmation ³	AOAC 2013.11	Foods	ALOA Agar
<i>E. coli</i> and Coliforms	AOAC 991.14	Foods	Petrifilm



ANSI National Accreditation Board

Enterobacteriaceae	AOAC 2003.01	Foods	Petrifilm
Aerobic Plate Count	AOAC 990.12	Foods	Petrifilm
<i>Staphylococcus aureus</i> Coagulase Staph Positive	AOAC 2003.07	Foods	Petrifilm
<i>Bacillus cereus</i>	FDA-BAM (online)	Foods	BACARA™ agar plate
Yeast and Mold Count	AOAC 997.02	Foods	Petrifilm
Osmophilic Yeast/Mold	CMMEF 17.3	Foods	Plate Count

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Water Activity	FTS 4509-P (AOAC 978.18 M)	Foods	Water Activity Meter
Moisture (Loss on Drying)	FTS 4519-P (AACCI 44-15 M)	Tree Nuts Coffee	Moisture Balance
Moisture	FTS 4520-P (AOAC 972.20 M)	Dried Fruit	Moisture Tester Meter
Moisture	FTS 4521-P (AOAC 934.06 M)	Dried Fruit	Vacuum Oven
Moisture	FTS 4521b-P (AOAC 934.06 M)	Tree Nuts	Vacuum Oven
Color	FTS 4526-P	Foods	Tristimulus Colorimeter, CIELAB L*, 0-100 color scale
Aflatoxin	FTS 4505-P (AOAC 991.31 M)	Tree Nuts, Peanuts, Seed and Grain	Fluorometer
Aflatoxin ³ (B1, G1, B2, G2)	FTS 4503-P (AOAC 991.31 M)	Tree Nuts, Peanuts, Seed, Grain and Dried Fruit	UPLC
Ochratoxin	FTS 4579a-P	Tree Nuts, Peanuts, Seed, Grain and Dried Fruit	Lateral Flow Reader Immunoassay
Vomitoxin (DON)	FTS 4579b-P	Tree Nuts, Peanuts, Seed, Grain and Dried Fruit	Lateral Flow Reader Immunoassay
Heavy Metals ³ As, Cd, Hg, Pb	FTS-4588 FDA-EAM 4.7	Foods, Spices (pepper, ground and whole)	ICP-MS
Free Fatty Acids	AOAC 940.28, AOCS Ca 5a-40 (modified)	Fats and Oils from Nuts and other Foods	Pressurized Solvent Extraction, Titration

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Peroxide Value	AOCS Cd 8b-90	Fats and Oils from Nuts and other Foods	Pressurized Solvent Extraction, Titration
Oxidative Stability Index	AOCS Cd12b_92	Fats and Oils from Nuts and other Foods	Rancimat
Cashew Nut Shell Liquid (CNSL)	FTS 4571-P	Cashew Nut Kernels	Spectrophotometric
Gluten	AOAC 2015.16	Foods	Immunochemical Dipstick
Brix	AOAC 932.14	Foods	Refractometer
pH	AOAC 945.10	Foods	pH Meter
Sugar (Sucrose, Glucose, Fructose)	FTS 4548-P	Foods	Spectrophotometric
Salt (NaCl)	FTS 4597-P	Salted nuts	Salt analyzer (conductance)
Field Sampling and inspection ²	FTS 4300-P	Foods	Visual Inspection
Grading	FTS 4102-P	Cashews	Grading
Grading	FTS 4100-P	Dried Fruits, Nuts and Edible Seed	Grading
Wharf Exam Procedure ^{2,3}	FTS 4300-P, 6.24 FDA MPM VI (FDA-IOM, Ch. 4 – Chart 8)	Foods, Beans, Nuts and similar free-flowing solid objects	Whole package contents sieving, Macroscopic
Macroscopic Analysis ³	FDA MPM V9. F (V-53) Macroscopic methods	Dried Fruit	Visual Inspection
Macroscopic Analysis ³	FDA MPM V10.A (V-81) Macroscopic methods	Nuts and Nut Products	Visual Inspection
Macroscopic Analysis ³	FDA MPM V.8 (V-32) Macroscopic methods	Spices, Herbs and Botanicals	Visual Inspection
Macroscopic Analysis ³	FDA MPM V.3 (V-15) Macroscopic methods	Grain	Visual Inspection
Macroscopic Analysis ³	FDA MPM V.1 Macroscopic methods	Coffee beans	Visual Inspection
Macroscopic Analysis ³	FDA MPM V.4 (V-18) Macroscopic methods	Cocoa beans	Visual Inspection
Macroscopic Analysis ³	ASTA 14.0	Black and white pepper	Visual Inspection

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Macroscopic Analysis ³	ASTA 14.1	Spices (other than pepper)	Visual Inspection
Macroscopic Analysis	ASTA 14.2	Light berries in whole black and white pepper	Visual Inspection
Macroscopic ³ Analysis	FDA Guidelines for the Sampling of Basmati Rice from India (received FDA Los Angeles District 1/14/88(3)) FTS 4570-P	Rice	Visual Inspection



Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<p>Microscopic Analysis: Light and Heavy Filth³</p>	<p>AOAC 970.66 FDA LIB 1613 FDA LIB 2657 FDA LIB 2957 FDA LIB 3156 FDA LIB 3172 FDA LIB 3379 FDA LIB 3947 AOAC 945.75 AOAC 945.81 AOAC 945.87 AOAC 950.81 AOAC 950.86 AOAC 950.89 AOAC 964.23 AOAC 967.24 AOAC 965.38 AOAC 968.35 E-F AOAC 971.34 AOAC 972.40(A) AOAC 972.59 AOAC 975.48(B) AOAC 976.27 AOAC 978.22 AOAC 981.18 AOAC 981.21 AOAC 985.37 AOAC 991.40 AOAC 992.12 AOAC 992.13 AOAC 993.28</p>	<p>Light and heavy filth, general Frozen food breading mushroom powder dried fish preserved fruit, frozen shrimp rice flower products; (sticks, crackers, noodles) dried apricots extraneous matter weevils in beans, peas whole tamarind pulp grains and seeds jams and jellies fig and fruit paste; mushrooms cocoa, chocolate and press cake (powder) candy peanut, nut butters candy ground black pepper pepper sauce spices crabmeat (canned) capsicums (ground) tea allspice (ground) spearmint, peppermint leaves dried bean curd soy sauce tofu bean paste</p>	<p>Stereo Microscope Compound Microscope</p>

Sampling^{2,3}

Sampling Type	Specification, Standard, Method, or Sampling Technique	Activity
Food and Feed (Aseptic Technique)	FDA IOM Ch.4 and Sampling Schedules: FDA BAM, FDA-ORA LM, Ch.7, FTS 4300-P, CPG 7304.018, SPG 7307.001, SPG 7303.884	Sampling foods for laboratory analysis
Environmental (Aseptic Sponge)	FDA IOM Ch.4, FTS 4300-P	Food processing and food storage environments

Note:

1. This scope is formatted as part of a single document including Certificate of Accreditation No. L2351.01
2. On-site sampling and inspection of commodities.
3. Testing to meet the requirements of ANAB Supplemental Requirements SR 2440, FDA Laboratory Accreditation for Analysis of Foods (LAAF) Accreditation Program. Recognition by the FDA can be confirmed by visiting their website <https://www.fda.gov>.



Jason Stine, Vice President

