



SCOPE OF ACCREDITATION TO ISO 17034:2016

USDA FSIS, OPHS, LABORATORY QUALITY ASSURANCE, RESPONSE
AND COORDINATION STAFF (LQARCS)

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REFERENCE MATERIAL PRODUCER

Valid To: July 31, 2024

Certification Number: 4362.01

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this Reference Material Producer for the production of the reference materials of the following types:

Reference Material/ Matrix or Artifact	Properties Characterized	Measurement Technique(s)
Foodstuffs	Food Chemistry – Moisture, Protein, Fat, Salt, Ash for homogenized meat. Food Residues – Chlorinated pesticides, PCBs for spiked samples of fat.	ALP approved methods including: oven drying, protein analysis, solvent extraction, titration, chromatography



Accredited Reference Material Producer

A2LA has accredited

USDA FSIS, OPHS, LABORATORY QUALITY ASSURANCE, RESPONSE AND COORDINATION STAFF (LQARCS)

Athens, GA

This accreditation covers the specific materials listed on the agreed upon Scope of Accreditation.

This producer meets the requirements of ISO 17034:2016 *General Requirements for the Competence of Reference Material Producers*. This accreditation demonstrates technical competence for a defined scope and the operation of a quality management system.



Presented this 18th day of July 2022.

A blue ink signature of a person, written over a horizontal line.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 4362.01
Valid to July 31, 2024
Revised February 15, 2024

For reference materials to which this accreditation applies, please refer to the reference material producer's Scope of Accreditation.



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