



SCOPE OF ACCREDITATION TO ISO/IEC 17043:2010

AMERICAN PROFICIENCY INSTITUTE
 1159 Business Park Drive
 Traverse City, MI 49686
 Daniel C. Edson 231 668 9700

PROFICIENCY TESTING PROVIDER

Valid To: December 31, 2018

Certificate Number: 3094.01

In recognition of the successful completion of the A2LA evaluation process, this Proficiency Testing Provider has been found to meet the ISO/IEC 17043:2010, “Conformity assessment - General Requirements for Proficiency Testing”. Accreditation is granted to this organization to provide proficiency testing samples in the following analyte/matrix combinations:

BIOLOGICAL

SUB-DISCIPLINE / SAMPLE TYPE	RANGE OF MEASUREMENT	TYPE OF TEST	PROPERTIES MEASURED	FREQUENCY
Food Microbiology – Bacteriology Microorganisms suspended in a gelatin-charcoal matrix with a choice of food product (e.g., meat or non-fat dry milk) to be added before testing if appropriate	Quantitative: 0 to 1,000,000 (10 ⁶)	Plate count or MPN	Aerobic Plate Count Anaerobic Plate Count <i>Bacillus cereus</i> <i>Campylobacter</i> <i>Clostridium</i> sp <i>C. perfringens</i> Coliforms Thermotolerant Coliforms <i>E. coli</i> Enterobacteriaceae Lactic Acid Bacteria <i>Listeria</i> sp <i>L. monocytogenes</i> <i>Pseudomonas</i> <i>S. aureus</i> / Coag Positive Staph Sulfite-Reducing Bacteria	2 unique samples per shipment, 3 shipments per year

SUB-DISCIPLINE / SAMPLE TYPE	RANGE OF MEASUREMENT	TYPE OF TEST	PROPERTIES MEASURED	FREQUENCY
Food Microbiology – Bacteriology ² Microorganisms suspended in a gelatin-charcoal matrix with a choice of food product (e.g., meat or non-fat dry milk) to be added before testing if appropriate.	Qualitative: Presence/Absence Confirmation Species Identification	Culture methods, rapid methods, or molecular techniques	<i>Campylobacter</i> <i>Cronobacter</i> <i>E. coli</i> (including O157:H7 and non-O157:H7 STECs) <i>Listeria</i> <i>Pseudomonas</i> <i>Salmonella</i> <i>Staphylococcus</i> <i>Vibrio</i>	2 unique samples per shipment, 3 shipments per year
Food Microbiology – Mycology ¹ (see sample description above)	Quantitative: 0 to 100,000 (10 ⁵)	Plate count or MPN	Mold Yeast Yeast and Mold Osmophilic Yeast and Mold	2 unique samples per shipment, 3 shipments per year

CHEMICAL

SUB-DISCIPLINE / TYPE OF TEST	MATRIX / MATERIAL TYPE	PROPERTIES MEASURED	RANGE OF MEASUREMENT	FREQUENCY
Food Chemistry ¹ – All methods	Meats Cereals Dairy powders / solids	Ash (%) Calcium (mg/100g) Fat (g/100g) Moisture (%) Protein (g/100g) Salt (g/100g) Sodium (mg/100g)	As found	2 unique samples per shipment, 3 shipments per year

¹ Assigned values and associated uncertainties determined via consensus values from participants.

² Assigned values and associated uncertainties determined via known/reference values.



Accredited Proficiency Testing Provider

A2LA has accredited

AMERICAN PROFICIENCY INSTITUTE

Traverse City, MI

This accreditation covers the specific proficiency testing schemes listed on the agreed upon Scope of Accreditation.

This provider is accredited in accordance with the recognized International Standard ISO/IEC 17043: 2010 *Conformity assessment - General requirements for proficiency testing*. This accreditation demonstrates technical competence for a defined scope and the operation of a quality management system.



Presented this 13th day of March 2015.

President and CEO
For the Accreditation Council
Certificate Number 3094.01
Valid to December 31, 2018
Revised January 30, 2017

For the proficiency testing schemes to which this accreditation applies, please refer to the provider's Scope of Accreditation.