



# CERTIFICATE OF ACCREDITATION

## The ANSI National Accreditation Board

Hereby attests that

**AgSource Cooperative Services**  
**dba AgSource Laboratories**  
3700 Downwind Drive  
Marshfield, WI 54449

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](http://www.anab.org).

Jason Stine, Vice President

Expiry Date: 13 February 2028

Certificate Number: L2312



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

### AgSource Cooperative Services dba AgSource Laboratories

3700 Downwind Drive  
Marshfield, WI 54449

Jonathan Anderson 715-898-1402

[jonathan.anderson@agsource.com](mailto:jonathan.anderson@agsource.com) [www.agsource.com](http://www.agsource.com)

### TESTING

ISO/IEC 17025 Accreditation Granted: **06 February 2026**

Certificate Number: **L2312**

Certificate Expiry Date: **February 13, 2028**

#### Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Ash	AOAC 920.153; AOAC 930.30; AOAC 935.42; AOAC 940.26A; AOAC 945.46	Food	Gravimetric
Moisture (Forced Air)	SMDP 15.114	Food	Gravimetric
Moisture (Vacuum Oven)	SMDP 15.111 AOAC 926.08	Food	Gravimetric
Mojonnier Fat	AOAC 932.06; AOAC 989.05 SMDP 15.086	Food	Gravimetric
Babcock Fat	SMDP 15.083	Food	Gravimetric
Protein TKN	AOAC 991.20; AOAC 930.29	Food	Distillation/Titration
Salt	SMDP 15.053 Modified	Food	Titration
Titrateable Acidity	SMDP 15.022; SMDP 15.023	Food	Titration

This Scope of Accreditation, version 013, was last updated on: 06 February 2026 and is valid only when accompanied by the Certificate.

Page 1 of 3

## Chemical

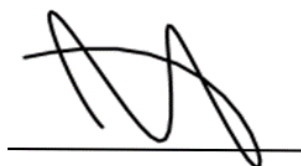
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
pH	SMDP 15.022	Food	Ion Meter
Scorched Particles	SMDP 15.172	Food	Gravimetric

## Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Salmonella	AOAC OMA 2016.01	Food	Molecular Detection
Listeria	AOAC OMA 2016.07	Food	Molecular Detection
E. coli O157.H7	AOAC OMA 2017.01	Food	Molecular Detection
Total Coliform	AOAC 989.10; SMDP 7.071	Food	Petrifilm
E. coli/Coliform	AOAC 991.14; AOAC 998.08; SMDP 7.074	Food	Petrifilm
Staph. Aureus (Petrifilm)	AOAC 2003.07, AOAC 2003.08; AOAC 2003.11; AOAC 2001.05	Food	Petrifilm
Yeast and Mold (PDA)	SMDP 8.112	Food	Agar Plate
Yeast and Mold (48 hr)	AOAC RI 121301	Food	Petrifilm
Yeast and Mold (SMA)	SMDP 8.111	Food	Agar Plate
Aerobic Plate Count (SPC)	AOAC 990.12	Food	Petrifilm
Aerobic Plate Count (SMA)	AOAC 966.23	Food	Agar Plate
Bacillus cereus	AOAC 980.31	Food	Agar Plate
Enterobacteriaceae	AOAC 2003.01	Food	Petrifilm

## Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Lactic Acid Bacteria	AOAC RI 041701	Food	Petrifilm
E. sakazakii (Cronobacter)	AOAC OMA 2018.01	Food	Molecular Detection



Jason Stine, Vice President

