

# **CERTIFICATE OF ACCREDITATION**

This is to attest that

### SGS ARGENTINA

C. COMOLLI 522 ESQ. DEAN FUNES ALEJANDRO ROCA, BA, X2686ALL, REPUBLIC OF ARGENTINA

### **Testing Laboratory TL-1204**

has met the requirements of AC89, *IAS Accreditation Criteria for Testing Laboratories*, and has demonstrated compliance with ISO/IEC Standard 17025:2017, *General requirements for the competence of testing and calibration laboratories*. This organization is accredited to provide the services specified in the scope of accreditation.

Effective Date November 12, 2023



President

Visit www.iasonline.org for current accreditation information.

# **SCOPE OF ACCREDITATION**

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | www.iasonline.org

## SGS ARGENTINA

www.sgs.com

#### Contact Name Daniel Tamayo

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Accredited to ISO/IEC 17025:2017

Effective Date November 12, 2023

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Food Chemistry	Nuts, Grains and paste	Aflatoxins (B1, B2, G1, G2 and Total)	SGS.ME.003 Determination of Aflatoxins in peanuts by HPLC
	Nuts, Grains, Oils	Acidity and acid number	ISO 660: 2020 Point 9.1 Animal and vegetable oils- Determination of acid value and acidity - Cold solvent method using indicator (reference method)
		Peroxide value	<b>ISO 3960:2017</b> Animal and vegetable fats and oils Determination of peroxide value — Iodometric (visual) endpoint determination
	Oilseeds	Moisture and volatile content	ISO 665:2020 Oilseeds-Determination of moisture and volatile content
	Nuts, Grains	Physical parameters, Commercial Quality	SAGYP Res.1075/94 Norma XIII (SENASA) Quality standards, sampling and methodology for grains and by-products. Rule XIII - Peanuts
		Physical parameters, Commercial Quality	<b>SGS.ME.132</b> (in house method) Commercial Quality in Blanched Peanuts
		Moisture	<b>SGS.ME.032</b> (in house method) Moisture determination by rapid method



