



## CERTIFICATE OF ACCREDITATION

*In terms of section 22(2) (b) of the Accreditation for Conformity Assessment, Calibration and Good Laboratory Practice Act, 2006 (Act 19 of 2006), read with sections 23(1), (2) and (3) of the said Act, I hereby certify that:-*

**SOUTHERN AFRICAN GRAIN LABORATORY NPC**  
**Co. Reg. No.: 1997/018518/08**

Facility Accreditation Number: **T0116**

is a South African National Accreditation System accredited Testing laboratory  
provided that all SANAS conditions and requirements are complied with

This certificate is valid as per the scope as stated in the accompanying schedule of accreditation  
Annexure "A", bearing the above accreditation number for

### CHEMICAL AND PHYSICAL ANALYSIS

The facility is accredited in accordance with the recognised International Standard

**ISO/IEC 17025:2005**

The accreditation demonstrates technical competency for a defined scope and the operation of a  
laboratory quality management system

While this certificate remains valid, the Accredited Facility named above is authorised to use the  
relevant SANAS accreditation symbol to issue facility reports and/or certificates



  
Mr R Jorgias  
Chief Executive Officer

Effective Date: 01 November 2014  
Certificate Expires: 31 October 2019

Facility Number: T0116

**ANNEXURE A**  
**SCHEDULE OF ACCREDITATION**

Facility Number: **T0116**

**Permanent Address of Laboratory:**

South African Grain Laboratory (NPC)  
Agri-Hub Office Park - Grain Building  
477 Witherite Road  
The Willows  
Pretoria  
0040

**Technical Signatories:**

Ms J Nortje (All Methods excl. In-house method 029)  
Ms M Bothma (All Chemical Methods)  
Ms M Hammes (All Chemical Methods)  
Ms A de Jager (Nutrients & Contaminants Methods)  
Ms W Louw (In-house Methods 001, 002, 003, 010 & 026)  
Ms D Moleke (Rheological Methods)  
Ms I Terblanche (Rheological Methods)  
Ms H Meyer (All Chemical, Nutrients and Contaminants & Grading Methods)  
Ms J Kruger (All Chemical Methods)  
Ms P Modiba (All Chemical Methods)  
Ms M Motlanthe (In-house Methods 001, 003 & 026)  
Mr B van Der Linde (Grading)  
Ms M Ramare (All Chemical Methods Excl. In-House Method 012 and SOP MC23)  
Ms Z Skhosana (In-house Method 026)  
Ms T de Beer (Rheological Methods)

**Postal Address:**

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Private Bag X1  
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**Nominated Representative:**

Ms PM Modiba

**Issue No.:** 28

**Date of Issue:** 20 December 2018

**Expiry Date:** 31 October 2019

<b>Material or Products Tested</b>	<b>Type of Tests / Properties Measured, Range of Measurement</b>	<b>Standard Specifications, Techniques / Equipment Used</b>
<b>CHEMICAL</b>		
Ground Barley	Moisture (Oven Method)	Analytical EBC Method 3.2, latest Edition (2 hour; 130 <sup>0</sup> C)
Cereal and cereal products specifically-wheat, rice, (hulled paddy), barley, millet, rye, and oats as grain, semolina and flour	Moisture (Oven Method)	ICC Std No.110/1, Latest Edition (90 min; 130 <sup>0</sup> C) (2 hour; 130 <sup>0</sup> C)
Flour, semolina, bread, all kind of grains and cereal products and food products (except those that	Moisture (Oven Method)	AACCI 44-15.02, Latest Edition (1 hour; 130 <sup>0</sup> C)

Facility Number: T0116

are sugar coated)		(72 hour; 103°C)
Maize Grits	Moisture (Oven Method)	Analytical EBC Method 6.2.2, latest edition (4 hours, 130°C)
Animal feed, Plant tissue and Sunflower (Milled)	Moisture (Oven Method)	AgriLASA 2.1, Latest Edition (5 hours, 105°C)
All flours, cereal grains, oilseeds and animal feeds	Nitrogen and protein (Combustion method - Dumas)	AACCI 46-30.01, Latest Edition
Cereal based food stuff	Dietary fibres (Total)	In-house method 012
Food stuff and feeds	Carbohydrates (by difference) (calculation) Energy value (calculation) Total digestible nutritional value (calculation)	SOP MC 23
Food Stuff and feeds	Determination of Ash	In-house method 011
Wheat Kernels	Moisture (Oven Method)	Government Gazette Wheat Regulation, Latest Edition (72 hour, 103°C)
Flours of grains e.g. barley, oats, triticale, maize, rye, sorghum and wheat; oilseeds like soybeans and sunflower, feeds and mixed feeds and foodstuffs	Crude fat (Ether extraction by Soxhlet)	In-house method 024
Meal and flour of wheat, rye, barley, other grains, starch containing and malted products	Falling number	ICC Std 107/1, Latest Edition
<b>NUTRIENTS AND CONTAMINANTS</b>		
Vitamin fortified food and feed products and fortification mixes grain based	Vitamin A as all trans Retinol (Saponification) (HPLC)	In-house method 001
	Thiamine Mononitrate (HPLC) Riboflavin (HPLC) Nicotinamide (HPLC) Pyridoxine Hydrochloride (HPLC)	In-house method 002
	Folic Acid (HPLC)	In-house method 003
	Total Sodium (Na) Total Iron (Fe) Total Zinc (Zn)	In-house method 010
Grain based food and feed products (fortified and unfortified) and fortification mixes		
Yeast and Bread	Vitamin D <sub>2</sub> (HPLC)	In-House method 029

Facility Number: T0116

Food and feed	Multi-Mycotoxin: -Aflatoxin G <sub>1</sub> , B <sub>1</sub> , G <sub>2</sub> , B <sub>2</sub> and total -Deoxynivalenol (DON), 15-ADON -Fumonisin B <sub>1</sub> , B <sub>2</sub> , B <sub>3</sub> -Ochratoxin A -T2, HT-2 -Zearalenone	In-house method 026
<b>GRADING</b>		
Maize	Defective kernels (White maize/ yellow maize)	Government Gazette Maize Regulation, Latest Edition
Cereal as grains (Wheat, barley, rye and oats)	Hectolitre mass (Kern222)	ISO 7971-3, Latest edition
Wheat	Screenings	Government Gazette Wheat Grading Regulation, Latest Edition
<b>RHEOLOGICAL</b>		
Wheat flour	Alveograph (Rheological properties)	ICC Std.121, Latest Edition
Flours	Farinograph (Rheological properties)	AACCI 54.02, Latest Edition (Rheological behaviour of flour Farinograph: Constant Flour Weight procedure)
Hard, soft and durum wheat (flour and whole wheat flour)	Mixograph (Rheological properties)	Industry accepted method 020 (Based on AACCI 54-40.02, Latest Edition Mixograph Method)

Original Date of Accreditation: 01 November 1999

ISSUED BY THE SOUTH AFRICAN NATIONAL ACCREDITATION SYSTEM

  
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Accreditation Manager