



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
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 & 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 Josias
Chief Executive Officer

Effective Date: **01 November 2009**
Certificate Expires: **31 October 2014**

ANNEXURE A

SCHEDULE OF ACCREDITATION

Testing Laboratory Number: T0116

<p>Permanent Address of Laboratory: Southern African Grain Laboratory Grain Building 477 Witherite Road The Willows 0040</p> <p>Postal Address: PostNet Suite # 391 Private Bag X 1 The Willows 0041</p> <p>Tel : (012) 807-4019 Fax : (012) 807-4160 E-mail : info@sagl.co.za</p>	<p>Technical Signatories</p> <ul style="list-style-type: none"> Ms J Nortjé (All) Ms M Hammes (Chemical) Ms M E Vorster (Physical) Mr B van der Linde (Grading) Ms A de Jager (Nutrients & Contaminants) Mrs M Henning (Chemical) Ms H Schoeman (In House Method 24 & Grading) Ms D Moleke (Physical) Ms J Delport (Physical) Mrs W Louw (In House Methods 1, 2, 3, 10 & 26) Ms J Kruger (Chemical excluding In-House Method 12) <p>Nominated Representative : Mrs S du Preez</p> <p>Management Representative : Mrs W Louw</p> <p>Issue No. : 18 Date of issue : 22 November 2011 Expiry date : 31 October 2014</p>	
Materials/Products Tested	Types of Tests/Properties Measured, Range of Measurement	Standard Specifications, Equipment/ Techniques Used
CHEMICAL		
<p>Ground barley</p> <p>Ground grains, semolina and flour, milled-wheat, bran, rice (hulled, paddy), millet, rye & oats as grains, milled pasta, brown bread flour.</p> <p>Whole and milled maize and soya beans, milled maize products</p> <p>All flours, cereal grains, oil seeds and animal feeds</p> <p>Food stuffs</p> <p>Food Stuff and Feeds</p> <p>Food Stuffs and Feeds, Semolina and Milled Pasta</p> <p>Wheat Kernels</p>	<p>Moisture (Oven method)</p> <p>Moisture (Oven method)</p> <p>Moisture (Oven method)</p> <p>Nitrogen and protein (Combustion method)</p> <p>Dietary fibre (total)</p> <p>Carbohydrates (by difference) (calculation) Energy Value (calculation) Total Digestible Nutritional Value (calculation)</p> <p>Determination of Ash</p> <p>Moisture (oven method)</p>	<p>Analytical EBC 3.2, Latest Edition</p> <p>ICC No 110/1, Latest Edition</p> <p>AACC 44-15.02, Latest Edition</p> <p>AACC 45-30.01, Latest Edition</p> <p>In-House Method 12</p> <p>SOP MC-23</p> <p>In-House Method 11</p> <p>Government Gazette Wheat Grading Regulation, Latest Edition</p>

Original date of accreditation: 01 November 1999

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Field Manager

ANNEXURE A

Laboratory No: T0116
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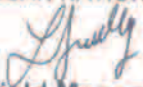
Expiry date: 31 October 2017

Materials/Products Tested	Types of Tests/Properties Measured, Range of Measurement	Standard Specifications, Equipment/ Techniques Used
CHEMICAL Continued...		
Flours of grains, e.g. barley, triticale, maize, rye, sorghum and wheat, oilseeds, feeds, mixed feeds and foodstuffs	Crude fat (Ether extraction by Soxhlet)	In-House Method 24
Meal and flour of wheat, rye, barley, other grains, starch containing and malted products	Falling Number	ICC No 107/1, Latest Edition
NUTRIENTS & CONTAMINANTS		
Grain based fortified food and feed products and fortification mixes	Vitamin A as all trans Retinol (Saponification) (HPLC)	In-House Method 1
	Thiamine Mononitrate (HPLC)	In-House Method 2
	Riboflavin (HPLC)	In-House Method 2
	Nicotinamide (HPLC)	In-House Method 2
	Pyridoxine Hydrochloride (HPLC)	In-House Method 2
	Folic Acid (HPLC)	In-House Method 3
Grain based fortified food and feed products and fortification mixes	Total Iron and Total Zinc (AA)	In-House Method 10
Food and Feed	Mycotoxins	In-House Method 26 UPLC-MS/MS
	- Aflatoxins	
	- Deoxynivalenol (DON)	
	- Fumonisin	
	- Ochratoxin A	
	- T2	
	- Zearalenone	
GRADING		
Maize	Defective Kernels (white maize/ yellow maize)	Government Gazette Maize Grading Regulation, Latest Edition
Cereals as grain (Wheat, barley, rye and oats)	Hectolitre mass (Kern 222)	ISO 7971-3, Latest Edition
Wheat	Screenings	Government Gazette Wheat Grading Regulation, Latest Edition
PHYSICAL		
Wheat flour	Alveograph (Rheological properties)	ICC No 121, Latest Edition
Wheat Flour and brown bread flour	Farinograph (Rheological properties)	AACC 54-21.01, Latest Edition Constant Flour Weight Procedure
Wheat flour and whole wheat flour of hard/soft wheat	Mixograph (Rheological properties)	Industry Accepted Method 020 (Based on AACC 54-40.02, Latest Edition.)

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ISSUED BY THE SOUTH AFRICAN NATIONAL ACCREDITATION SYSTEM


Field Manager