



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 Josias

Chief Executive Officer

Effective Date: 01 November 2014

Certificate Expires: 31 October 2019

ANNEXURE A

SCHEDULE OF ACCREDITATION

Facility Number: T0116

<p><u>Permanent Address of Laboratory:</u> Southern African Grain Laboratory (NPC) Grain Building 477 Witherite Road The Willows 0040</p> <p><u>Postal Address:</u> Postnet Suite # 391 Private Bag X 1 The Willows 0041</p> <p>Tel: (012) 807-4019 Fax: (086) 216-7672 E-mail: info@sagl.co.za</p>	<p><u>Technical Signatories:</u></p> <p>Ms J Nortjé (All) Ms M Fourie (In-house method 012) Ms M Hammes (Chemical) Ms A de Jager (Nutrients & Contaminants) Ms W Louw (In-House Methods 001, 002, 003, 010, and 026) Ms D Moleke (Rheological) Ms I Terblanche (Rheological) Ms H Meyer (Chemical, Nutrients, Contaminants & Grading) Ms J Kruger (Chemical, excluding In-house method 012) Mr L Badenhorst (Grading) Ms P Modiba (Chemical) Ms M Motlanthe (In-house method 001, 003)</p> <p><u>Nominated Representative:</u> Ms S du Preez</p> <p><u>Management Representative:</u> Ms W Louw</p> <p>Issue No.: 24 Date of Issue: 04 March 2015 Expiry Date: 31 October 2019</p>	
<p>Materials / Products Tested</p>	<p>Type of Tests / Properties Measured, Range of Measurement</p>	<p>Standard Specifications, Equipment / Technique Used</p>
<p><u>CHEMICAL</u></p> <p>Ground Barley</p> <p>Cereal and cereal products specifically- wheat, rice, (hulled paddy), barley, millet, rye and oats as grains, semolina and flour</p> <p>Flour, semolina, bread, all kind of grains and cereal products, and food products (except those that are sugar coated)</p>	<p>Moisture (Oven Method)</p> <p>Moisture (Oven Method)</p> <p>Moisture (Oven method)</p>	<p>Analytical EBC Method 3.2, Latest Edition (2hour; 130°C)</p> <p>ICC Std No.110/1, Latest Edition (90 min; 130°C) (2 hour, 130°C)</p> <p>AACCI 44-15.02, Latest Edition (1hour; 130°C) (72 hour, 103°C)</p>

Original Date of Accreditation: 01 November 1999

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ANNEXURE A

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Materials / Products Tested	Type of Tests / Properties Measured, Range of Measurement	Standard Specifications, Equipment / Technique Used
All flours, cereal grains, oilseeds and animal feeds	Nitrogen and protein (Combustion method - Dumas)	AACCI 46-30.01, Latest Edition
Food stuff	Dietary fibre (total)	In-house method 012
Food stuff and feeds	Carbohydrates (by difference) (calculation) Energy value (calculation) Total digestible nutrition value (calculation)	SOP MC 23
Food stuff and feeds	Determination of ash	In-house method 011
Wheat kernels	Moisture (Oven method)	Government Gazette Wheat Grading 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 No 107/1, Latest Edition
<u>NUTRIENTS & CONTAMINANTS</u>		
Vitamin fortified food and feed products and fortification mixes grain based	Vitamin A as all trans Retinol (Saponification) (HPLC)	In-house method 001
Vitamin fortified food and feed products and fortification mixes grain based	Thiamine Mononitrate (HPLC) Riboflavin (HPLC) Nicotinamide (HPLC) Pyridoxine Hydrochloride (HPLC)	In-house method 002
Vitamin fortified food and feed products and fortification mixes grain based	Folic Acid (HPLC)	In-house method 003

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Materials / Products Tested	Type of Tests / Properties Measured, Range of Measurement	Standard Specifications, Equipment / Technique Used
Grain based food and feed products (fortified and unfortified) and fortification mixes	Total sodium (Na) Total Iron (Fe) Total zinc (Zn)	In-house method 010
Food and feed	Multi-Mycotoxin: - Aflatoxin G ₁ , B ₁ , G ₂ , B ₂ and total - Deoxynivalenol (DON), 15-ADON - Fumonisin B ₁ , B ₂ , B ₃ - Ochratoxin A - T2, HT-2 - Zearalenone	In-house method 026
<u>GRADING</u>		
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
<u>RHEOLOGICAL</u>		
Wheat flour	Alveograph (Rheological properties)	ICC No 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)

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ISSUED BY THE SOUTH AFRICAN NATIONAL ACCREDITATION SYSTEM

Field Manager