



## 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

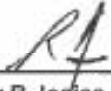
### **CHEMICAL AND PHYSICAL ANALYSIS**

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: TD118**

<p><b>Permanent Address of Laboratory:</b>                  Southern African Grain Laboratory (NPC)                  Grain Building                  477 Witherika Road                  The Willows                  0040</p> <p><b>Postal Address:</b>                  Postnet Suite # 391                  Private Bag X 1                  The Willows                  0041</p> <p>Tel: (012) 867-4018                  Fax: (086) 218-7872                  E-mail: <a href="mailto:info@sagj.co.za">info@sagj.co.za</a></p>	<p><b>Technical Signatories:</b></p> <p>Ms J Nortjé (All)                  Ms M Fourie (In-house method 012)                  Ms M Hanman (Chemical)                  Ms A de Jager (Nutrients &amp; Contaminants)                  Ms W Louw (In-house Methods 001, 002, 003, 010, and 020)                  Ms D Moliso (Physiological)                  Ms I Terblanche (Physiological)                  Ms H Meyer (Chemical, Nutrients, Contaminants &amp; Grading)                  Ms J Kruger (Chemical, including in-house method 012)                  Mr L Badenhorst (Grading)                  Ms P Moxibe (Chemical)                  Ms M Molanthe (In-house method 001, 003)</p> <p><b>Nominal Representative:</b> Ms S du Preez</p> <p><b>Management Representative:</b> Ms W Louw</p> <p>Issue No.: 24                  Date of Issue: 04 March 2015                  Expiry Date: 31 October 2018</p>	
<p align="center"><b>Materials / Products Tested</b></p> <p><b>CHEMICAL</b></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 align="center"><b>Type of Tests / Properties Measured, Range of Measurement</b></p> <p>Moisture (Oven Method)</p> <p>Moisture (Oven Method)</p> <p>Moisture (Oven method)</p>	<p align="center"><b>Standard Specifications, Equipment / Technique Used</b></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 44-16.02, Latest Edition (1 hour; 130°C) (2 hour; 105°C)</p>

Original Date of Accreditation: 01 November 1999

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**Field Manager**

## ANNEXURE A

Facility No.: TQ118  
Date of Issue: 04 March 2016  
Expiry Date: 31 October 2018

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 48-30.01, Latest Edition
Food stuff	Dietary fibre (total)	In-house method D12
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 D11
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 soyabean and sunflower, feeds and mixed feeds and foodstuffs	Crude Fat (Ether extraction by Soxhlet)	In-house method D24
Meal and flour of wheat, rye, barley, other grains, starch containing and milled products	Falling number	ICC No 107/1, Latest Edition
<b><u>NUTRIENTS &amp; CONTAMINANTS</u></b>		
Vitamin fortified food and feed products and fortification mixes grain based	Vitamin A as all trans Retinol (Saponification) (HPLC)	In-house method D01
Vitamin fortified food and feed products and fortification mixes grain based	Thiamine Mononitrate (HPLC) Riboflavin (HPLC) Nicotinamide (HPLC) Pyridoxine Hydrochloride (HPLC)	In-house method D02
Vitamin fortified food and feed products and fortification mixes grain based	Folic Acid (HPLC)	In-house method D03

Original Date of Accreditation: 01 November 1998

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Field Manager

## ANNEXURE A

Facility No.: TM118  
Date of Issue: 04 March 2016  
Expiry Date: 31 October 2019

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 B19
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 - Furocoulin B <sub>1</sub> , B <sub>2</sub> , B <sub>3</sub> - Ochratoxin A - T2, HT-2 - Zearalenone	In-house method B25
<b><u>GRADING</u></b>		
Maize	Defective kernels (white maize/yellow maize)	Government Gazette Maize Regulation, Latest Edition
Cereal as grains (wheat, barley, rye and oats)	Hectolitre mass (KernZG)	ISO 7971-3, Latest Edition
Wheat	Screenings	Government Gazette Wheat Grading Regulation, Latest Edition
<b><u>RHEOLOGICAL</u></b>		
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 B29 (based on AACCI 54-40.02, Latest Edition Mixograph Method)

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ISSUED BY THE SOUTH AFRICAN NATIONAL ACCREDITATION SYSTEM

Field Manager