



## 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



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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

<b>Permanent Address of Laboratory:</b> Southern African Grain Laboratory Grain Building 477 Witherite Road The Willows 0040		<b>Technical Signatories</b> : Ms J Nortjé (All) : Ms M Hammes (Chemical) : Ms M E Vorster (Physical) : Mr B van der Linde (Grading) : Ms A de Jager (Vitamins & Minerals) : Mrs M Henning (In House Method 11) : Ms H Schoeman (In House Method 24)	
<b>Postal Address:</b> PostNet Suite # 391 Private Bag X 1 The Willows 0041		<b>Nominated Representative</b> : Mrs S du Preez  <b>Management Representative</b> : Mrs W Louw	
Tel : (012) 807-4019 Fax : (012) 807-4160 E-mail : <a href="mailto:info@sagl.co.za">info@sagl.co.za</a>		Issue No. : 15 Date of issue : 17 February 2011 Expiry date : 31 October 2014	
Materials/Products Tested	Types of Tests/Properties Measured, Range of Measurement	Standard Specifications, Equipment/ Techniques Used	
<b>CHEMICAL</b>			
Ground barley	Moisture (Oven method)	Analytical EBC 3.2, 1997	
Ground grains, semolina and flour	Moisture (Oven method)	ICC No 110/1, 1976	
Whole and milled maize and soya beans	Moisture (Oven method)	AACC 44-15.02, 1999	
All flours, cereal grains, oil seeds and animal feeds	Nitrogen and protein (Combustion method)	AACC 46-30.01, 1999	
Food stuffs	Dietary fibre (total)	In-House Method 12	
Food Stuff and Feeds	Carbohydrates (by difference) (calculation) Energy Value (calculation) Total Digestible Nutritional Value (calculation)	SOP MC 23	
Food Stuffs and Feeds, Semolina and Milled Pasta	Determination of Ash	In-House Method 11	
Wheat Kernels	Moisture (oven method)	Wheat Grading Regulation No. R905 including amendments	
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	

Original date of accreditation: 01 November 1999

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**Field Manager**



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Laboratory No: T0116  
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Materials/Products Tested	Types of Tests/Properties Measured, Range of Measurement	Standard Specifications, Equipment/ Techniques Used
<b>VITAMINS &amp; MINERALS</b>		
Grain based vitamin-fortified food and feed products and fortification mixes	Vitamin A as all trans Retinol (Saponification)	In-House Method 1
	Thiamine Mononitrate	In-House Method 2
	Riboflavin (Vitamin B2)	In-House Method 2
	Nicotinamide	In-House Method 2
	Pyridoxine Hydrochloride	In-House Method 2
	Folic Acid	In-House Method 3
Grain based fortified food and feed products and fortification mixes	Iron and Zinc (total) by AA	In-House Method 10
<b>GRADING</b>		
Maize	Defective Kernels (white maize, yellow maize)	Government Gazette 32190 (08 May 2009) Regulation R.473 including amendments
Cereals as grain (Wheat, barley, rye and oats)	Hectolitre mass (Kern 222)	ISO 7971-3
Wheat	Screenings	Government Gazette No. 19036 (10 July 1998), Regulation No. R905 including amendments.
Meal and flour of wheat, rye, barley, other grains, starch containing and malted products	Falling Number	ICC No 107/1, 1995
<b>PHYSICAL</b>		
Wheat flour	Alveograph (Rheological properties)	ICC No 121, 1992
Wheat Flour and brown bread flour	Farinograph (Rheological properties)	AACC 54-21.01, 1999 – Constant Flour Weight Procedure
Wheat flour and whole wheat flour of hard/soft/durum wheat	Mixograph (Rheological properties)	Industry Accepted Method 020 (Based on AACC 54-40.02, 1999)

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ISSUED BY THE SOUTH AFRICAN NATIONAL ACCREDITATION SYSTEM

  
**Field Manager**