



## **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**

**Southern African Grain Laboratories NPC**

Facility Accreditation Number: **T0116**

is a South African National Accreditation System accredited facility provided that all 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 17025:2017**

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

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

A handwritten signature in black ink, appearing to be 'Mrs FS Radebe', is written over a horizontal line.

**Mrs FS Radebe**  
**Acting Chief Executive Officer**

**Effective Date: 01 November 2024**  
**Certificate Expires: 31 October 2029**



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

Facility Number: **T0116**

**Permanent Address of Laboratory:**

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

**Technical Signatories:**

- Ms J Nortje (All Chemical and Grading Methods)
- Ms A de Jager (Nutrients & Contaminants Methods excl. 026)
- Ms W Louw (In-house Methods 001, 002, 003, 010 & 026)
- Ms D Moleke (Rheological Methods)
- Ms M Motlanthe (In-house Methods 001, 003 & 026)
- Ms T de Beer (Rheological Methods)
- Ms S Makhoba (In-House Method 026)
- Ms T Mabobo (In-House Methods 001, 002, 003, 010 & 026)
- Mr J Kobola (All Grading Methods)
- Ms J Ntimane (All Chemical Methods)
- Mr J Geldenhuys (All Grading Methods)
- Dr M Brits (All Chemical, Nutrients and Contaminants Methods)
- Ms L Malahlela (All Chemical Methods)
- Ms F Mokholoane (All Chemical Methods)

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**Nominated Representative:**

Ms M Motlanthe

**Issue No.:** 38

**Date of Issue:** 11 March 2026

**Expiry Date:** 31 October 2029

Material or Products Tested	Type of Tests / Properties Measured, Range of Measurement	Standard Specifications, Techniques / Equipment Used
<b>CHEMICAL</b>		
Ground Barley	Moisture (Oven Method)	Analytical EBC Method 3.2, latest Edition (2 hour; 130°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°C) (2 hour; 130°C)

Flour, semolina, bread, all kind of grains and cereal products and food products (except those that are sugar coated)	Moisture (Oven Method)	AACCI 44-15.02, Latest Edition (1 hour; 130°C) (72 hour; 103°C)
Animal feed, Plant tissue and Sunflower (Milled)	Moisture (Oven Method)	AgriLASA 2.1 Latest Edition (% 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) (UPLC)	In-house method 001
	Thiamine Mononitrate (UPLC) Riboflavin (UPLC) Nicotinamide (UPLC) Pyridoxine Hydrochloride (UPLC)	In-house method 002
	Folic Acid (UPLC)	In-house method 003
	Total Sodium (Na) (AA) Total Iron (Fe) (AA) Total Zinc (Zn) (AA)	In-house method 010
Yeast and Bread	Vitamin D <sub>2</sub> (UPLC)	In-House method 029

Food and feed	Multi-Mycotoxin: (LCMSMS) -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
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**GRADING**

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

**RHEOLOGICAL**

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