

CERTIFICATE OF ACCREDITATION

This is to attest that

SGS ARGENTINA

C. COMOLLI 522 ESQ. DEAN FUNES ALEJANDRO ROCA, BA, X2686ALL, ARGENTINA

Testing Laboratory TL-1204

has met the requirements of AC89, *IAS Accreditation Criteria for Testing Laboratories*, and has demonstrated compliance with ISO/IEC Standard 17025:2017, *General requirements for the competence of testing and calibration laboratories*. This organization is accredited to provide the services specified in the scope of accreditation.

Effective Date November 23, 2025



International Accreditation Service Issued under the authority of IAS management

SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 101, Brea, California 92821, U.S.A. | www.iasonline.org

SGS ARGENTINA

www.sgs.com

Contact Name Daniel Tamayo

Contact Phone +54 11 4304 5500

Accredited to ISO/IEC 17025:2017

Effective Date November 23, 2025

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Food Chemistry	Nuts, Grains and paste	Aflatoxins (B1, B2, G1, G2 and Total)	SGS.ME.003 Determination of Aflatoxins in peanuts by HPLC
	Nuts, Grains, Oils	Acidity and acid number	ISO 660: 2020 Point 9.1 Animal and vegetable oils- Determination of acid value and acidity - Cold solvent method using indicator (reference method)
		Peroxide value	ISO 3960:2017 Animal and vegetable fats and oils Determination of peroxide value — Iodometric (visual) endpoint determination
	Oilseeds	Moisture and volatile content	ISO 665:2020 Oilseeds-Determination of moisture and volatile content
	Nuts, Grains	Physical parameters, Commercial Quality	SAGYP Res.1075/94 Norma XIII (SENASA) Quality standards, sampling and methodology for grains and by-products. Rule XIII - Peanuts
		Physical parameters, Commercial Quality	SGS.ME.132 (in house method) Commercial Quality in Blanched Peanuts
		Moisture	SGS.ME.032 (in house method) Moisture determination by rapid method

