



School of Food and Advanced Technology

College of Science, Massey University

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Authorised Representative

Ms Fliss Jackson
 Manager, Nutrition Laboratory

Programme

MPI Recognised Laboratory Programme

Accreditation Number 1363

Initial Accreditation Date 21 August 2020

Conformance Standard

ISO/IEC 17025:2017

General requirements for the competence of testing and calibration laboratories

Animal Products Notice – Specifications for Laboratories

Laboratory Services Summary

- Deer Velvet, Fish Chemistry
- Animal Products in General - Composition (includes vitamins, minerals and other nutrients)
- Dairy Products - Composition (includes standards of identity, vitamins, minerals & other nutrients)
- Dairy Products - Physical & Chemical Tests

Key Technical Personnel

Mr Derek Body	6.14, 6.22
Mr Karl Dale	3.1.3, 3.1.4, 6.29, 30.3, 33.3
Ms Wibha Desai	3.1.2, 3.1.3, 3.1.4, 32.1, 32.36
Mrs Adrienne Portch	6.01, 6.12, 6.27, 6.30, 32.1
Mrs Vilma Rodriguez	30.3, 33.3

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CERTIFICATE OF ACCREDITATION



Mrs Leiza Turnbull

3.1.2, 3.1.3, 6.01, 6.12, 6.14, 6.22, 6.27, 6.29, 6.30, 32.1, 32.36

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Deer Velvet, Fish Chemistry

(Mollusc meal and powder)

3.1.2	Proximate analysis - Fat	AOAC 954.02
	Proximate analysis - Fat	AOAC 991.36
3.1.3	Proximate analysis - Moisture	AOAC 950.46B
3.1.4	Proximate analysis - Protein	AOAC 968.06

**Animal Products in General - Composition
 (includes vitamins, minerals and other nutrients)**

In accordance with AOAC International Official Methods of Analysis (Online Edition) except where otherwise indicated

6.01	Vitamin A (retinol)	In house based on 974.29, 2001.13 (modified)
6.12	Vitamin E (D1-alpha-tocopherol)	In house based on 974.29, 2001.13 (modified)
6.14	Calcium	968.08D (prep) / Daytona analysis
6.22	Phosphorus	968.08D (prep) / In-house analysis method
6.27	Taurine	994.12
6.29	Dietary fibre (total, insoluble)	991.43
6.30	Fatty acid profile including EPA, DHA and total trans fatty acid contents	In-house by GLC based on Sukhija & Palmquist, 1988, Journal Agricultural & Food Chemistry 36: 1202 - 1206

**Dairy Products - Composition
 (includes standards of identity, vitamins, minerals & other nutrients)**

(milk powder, milk, yoghurt, cheese, colostrum, cream)

In accordance with AOAC International Official Methods of Analysis (Online Edition) except where otherwise indicated

32.1	Fat	989.05
32.36	Total solids	AOAC 990.19, 990.20 (modified)

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Dairy Products - Physical & Chemical Tests

(milk powder, milk, yoghurt, cheese, colostrum, cream)

30.3	Freezing point (Osmolality)	Advanced Instruments Model 3D2
33.3	Freezing point (Osmolality)	Advanced Instruments Model 3D2

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