



Nutrition Laboratory
 MPI Recognised Laboratory Programme
SCOPE OF ACCREDITATION

Accreditation Number 1363

**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 the AOAC International (most recent edition), except where otherwise indicated.

6.14	Calcium	968.08D (prep) / Daytona analysis
6.22	Phosphorus	968.08D (prep) / In-house analysis method
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 and Food Chemistry 36: 1202-1206

Dairy Products – Composition

(includes standards of identity, vitamins, minerals & other nutrients)

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

32.1	Fat	989.05
32.34	Lactose	Megazyme kit, AOAC 2006.06
32.36	Total solids	AOAC 990.19, 990.20 (modified)

Dairy Products – Physical & Chemical Tests

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

30.3	Freezing point (Osmolality)	Advanced Instruments Model 3D2
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