



CERTIFICATE OF ACCREDITATION

The ANSI National Accreditation Board

Hereby attests that

Log10, LLC
2402 Sykes Blvd.
Ponca City, OK 74601

Fulfills the requirements of

ISO/IEC 17025:2017

In the field of

TESTING

This certificate is valid only when accompanied by a current scope of accreditation document.
The current scope of accreditation can be verified at www.anab.org.

Jason Stine, Vice President

Expiry Date: 16 January 2027

Certificate Number: AT-2115



This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017.
This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory
quality management system (refer to joint ISO-ILAC-IAF Communiqué dated April 2017).

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

Log10, LLC

2402 Sykes Blvd.
Ponca City, OK 74601

Julianie Martinez 580-304-7953
laboratory@log10.com www.log10.com

TESTING

ISO/IEC 17025 Accreditation Granted: **16 January 2025**

Certificate Number: **AT-2115** Certificate Expiry Date: **16 January 2027**

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Aerobic Plate Count	AOAC 990.12	Food Products	3M™ Count Plate Petrifilm™
Generic <i>E. coli</i> /Coliforms	AOAC 991.14	Food Products	3M™ Count Plate Petrifilm™
Enterobacteriaceae	AOAC 2003.01	Select Foods	3M™ Count Plate Petrifilm™
<i>S. aureus</i>	AOAC 2003.07	Selected Processed and Prepared Foods	3M™ Count Plate Petrifilm™
Aerobic Plate Count	AFNOR – NF Validation Certificate #: 3M 01/1-09/89	All human food products, pet food & industrial environmental samples	3M™ Count Plate Petrifilm™
Coliforms	AFNOR – NF Validation Certificate #: 3M 01/02-09/89 A	All human food products, pet food & industrial environmental samples	3M™ Count Plate Petrifilm™
Generic <i>E. coli</i> / Coliforms	AOAC 2018.13; AOAC PTM #051801	Foods & Environmental Samples	3M™ Rapid Count Plate Petrifilm™
Enterobacteriaceae	AFNOR – NF Validation Certificate #: 3M 01/06-09/97	All human food products, animal feed (pet food and animal feeding stuffs) & industrial production environmental samples	3M™ Count Plate Petrifilm™
Lactic Acid Bacteria	AFNOR – NF Validation Certificate #: 3M 01/19-11/17	All human food products (excluding yogurts) and industrial environmental samples	3M™ Count Plate Petrifilm™

This Scope of Accreditation, version 010, was last updated on: 24 December 2025 and is valid only when accompanied by the Certificate.

Page 1 of 3

Microbiological

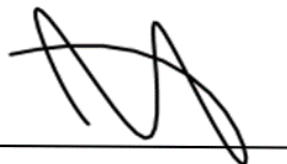
Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
<i>S. aureus</i>	AFNOR – NF Validation Certificate #: 3M 01/09-04/03	All human food products & pet food	3M™ Count Plate Petrifilm™
Yeast and Mold	AFNOR – NF Validation Certificate #: 3M 01/13-07/14	All human food products, animal feed & industrial environmental samples	3M™ Rapid Count Plate Petrifilm™
<i>Salmonella</i> spp.	AOAC-RI-100201	Frankfurters, chipped ham, cooked chicken, raw ground chicken, soy protein powder, liquid egg, cream cheese, peanut butter, alfalfa sprouts, chocolate, nonfat dry milk, black pepper, custard, liquid milk, chilled ready meal, cooked fish, seafood-prawns, elbow macaroni, pizza dough, frozen peas, orange juice, dry pet food, environmental sponges (finished product areas) ground beef, beef trim, spinach, lettuce	BAX® System
<i>Listeria</i> spp.	AOAC-RI-030502	Frankfurters, smoked salmon, spinach and other vegetables, cheese, environmental sponges, environmental swabs, multiple environmental surfaces	BAX® System
<i>L. monocytogenes</i>	AOAC 2003.12	Dairy products, fruits and vegetables, seafood, raw and processed meats & poultry	BAX® System
<i>E. coli</i> O157:H7	AOAC-RI-050501; AOAC 031002	Raw ground beef, beef trim, spinach & lettuce	BAX® System
<i>E. coli</i> 0157:H7	MFLP-30	Dairy products, raw meat products, ready-to-eat meat and poultry products, fruit- and vegetable-based products and dry cereal & dry animal feed	BAX® System
<i>L. monocytogenes</i>	MFLP-28	All foods, animal feed & environmental samples	BAX® System
<i>Salmonella</i> spp.	MFLP-29	All foods & environmental surface samples	BAX® System

Microbiological

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Lactic Acid Bacteria	APHA Chapter 19	Food samples, environmental swabs	Pour Plate Method
Yeast and Mold	MFHPB-22	Food Products	Pour plate Method
<i>Salmonella</i> spp.	AOAC-RI-081201	Raw ground beef, poultry carcass rinse, bagged lettuce, cream cheese, dry pet food, milk chocolate, chocolate liquor, cocoa powder, shell egg, stainless steel surfaces, plastic surfaces	BAX® System-Real Time
<i>Listeria</i> spp.	AOAC-RI-081401	Frankfurters, cooked shrimp, spinach, bagged lettuce, queso fresco cheese, environmental surfaces	BAX® System-Real Time
<i>L. monocytogenes</i>	AOAC-RI-121402	Frankfurters, frozen cooked shrimp, bagged spinach, queso fresco cheese, environmental sponges (stainless steel, plastic, sealed concrete)	BAX® System-Real Time
<i>E. coli</i> 0157:H7	AOAC-RI-031002	Raw ground beef, beef trim, spinach and lettuce	BAX® System-Real Time
<i>STEC</i>	AOAC-PTM-091301	Raw ground beef, raw ground beef with soy, raw beef trim, flour	BAX® System-Real Time

Chemical

Specific Tests and/or Properties Measured	Specification, Standard, Method, or Test Technique	Items, Materials or Product Tested	Key Equipment or Technology
Water Activity	MFLP-66	Food & food ingredients	Water Activity Meter Decagon Aqua-lab
Percent Moisture	USDA CLG-MOI.05	Meat, poultry & processed products	Oven
pH	AOAC 981.12	Liquid & solid foods	pH Meter



Jason Stine, Vice President

This Scope of Accreditation, version 010, was last updated on: 24 December 2025 and is valid only when accompanied by the Certificate.

Page 3 of 3