



TECHNICAL ANNEX
to the accreditation certificate (convention no. 2 785)
Standard NF EN ISO/IEC 17025 v2005

The legal entity designated below:

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| NAME: AJINOMOTO EUROLYSINE SAS Address: 153, Rue de Courcelles 75817 PARIS CEDEX 17 |
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is accredited by Cofrac – Laboratories Section – for the following laboratory or laboratories, site(s) and technical unit(s):

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| <u>SITE CONCERNED</u> | Name: LABORATOIRE CLIENTS – AJINOMOTO EUROLYSINE Address: Espace Industriel Nord – Rue de Vaux 80084 AMIENS CEDEX 2 |
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Technical Unit:

- **Technical Unit 1: LABORATOIRE CLIENTS**

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The initial accreditation is granted according to the following criteria:

- **Physical/chemical analyses with a view to establishing the composition, quality and technological criteria, and nutritional labelling in human and animal foodstuffs (LAB GTA 25/81)**

It refers to the following tests:

| OBJECT | CHARACTERISTIC MEASURED OR SOUGHT | METHOD PRINCIPLE | METHOD REFERENCE |
|---|--|---|--|
| Animal foodstuffs (raw materials and finished products) | Establishment of the free and total amino acid content | Preparation: Acid hydrolysis Analysis: HPLC/UV | NF EN ISO 13903 EC Regulation 152/2009 |
| Animal foodstuffs (raw materials and finished products) | Establishment of the nitrogen content | DUMAS: O ₂ combustion Detection by katharometry | NF EN ISO 16634-1 |
| Animal foodstuffs (raw materials and finished products) | Establishment of the total tryptophan content | Preparation: Alkaline hydrolysis Analysis: HPLC/FLUO | Internal method MOD 0094 – Version F from the abrogated standard XP V18-114 |
| Pure amino acids premix | Establishment of the lysine, threonine, methionine content | Preparation: Acid hydrolysis Analysis: HPLC/UV | AOAC 999.13 |

Done at Paris on 08/02/2010

The Accreditation Manager

David BAILLOUX



Effective date:

15 February 2010