



REFERENCE LIST OF CHECK SAMPLE PROGRAMS & COLLABORATIVE STUDIES (Current & Past)

CERTIFICATIONS

Laurie Forseille with POS Pilot Plant Corp., is certified as an approved chemist by AOCS for the year August 1, 2006 to July 31, 2007 for the following analyses:

- Cholesterol
- Trans Fatty Acid by GC
- Phosphorus in oil (FIRST PLACE)
- Marine Oil FAP
- Oilseed Meal

Laurie Forseille with POS Pilot Plant Corp., is certified as an approved chemist by AOCS for the year August 1, 2005 to July 31, 2006 for the following analyses:

- Cholesterol
- Trans Fatty Acid by GC
- Phosphorus in oil
- Marine Oil FAP (HONORABLE MENTION)
- Oilseed Meal

Laurie Forseille with POS Pilot Plant Corp., is certified as an approved chemist by AOCS for the year August 1, 2004 to July 31, 2005 for the following analyses:

- Cholesterol
- Trans Fatty Acid by GC
- Phosphorus in oil
- Marine Oil FAP

POS Pilot Plant is qualified as a Research Institute Independent Laboratory by AOAC Research Institute.

AWARDS

2004-2005 AOCS LPP Award - Marine Oil FAP – Honorable Mention

MONTHLY

Flour Mill Check Sample Service
Canadian Grain Commission
Grain Research Laboratory
1404 – 303 Main Street
Winnipeg, MB
R3C 3G8

1 sample of whole wheat - Crude Protein

QUARTERLY

Performance Erucic Acid Testing
Canadian Food Inspection Agency
Laboratory Services Division
Building No. 22, C.E.F.
Ottawa, ON
K1A 0C6

2 samples of canola oil

1993 – 2003

AOCS Laboratory Proficiency Program
1608 Broadmoor Drive
Champaign, IL
61821-5930

2005-2006

2 samples of soybean oil - phosphorus
2 samples of hydrogenated soybean oil - trans fatty acids

- 2 samples of marine oil – fatty acid profile (22:5n3 & 22:6n3 reported in mg/g)
- 2 samples(powdered eggs, cheese, chicken, beef) – cholesterol
- 2 oilseed meal samples – crude fiber, moisture, oil (pet ether), and nitrogen

AOCS Laboratory Proficiency Program

1608 Broadmoor Drive
Champaign, IL
61821-5930

2004-2005

- 2 samples of soybean oil - phosphorus
- 2 samples of hydrogenated soybean oil - trans fatty acids
- 2 samples of marine oil – fatty acid profile (22:5n3 & 22:6n3 reported in mg/g)
- 2 samples(powdered eggs, cheese, chicken, beef) – cholesterol
- 2 oilseed meal samples – crude fiber, moisture, oil (pet ether), and nitrogen

AOCS Laboratory Proficiency Program

1608 Broadmoor Drive
Champaign, IL
61821-5930

2003-2004

- 2 samples of soybean oil - phosphorus
- 2 samples of hydrogenated soybean oil - trans fatty acids
- 2 samples of marine oil – fatty acid profile (22:5n3 & 22:6n3 reported in mg/g)
- 2 samples(powdered eggs, cheese, chicken, beef) - cholesterol

AOCS Laboratory Proficiency Program

1608 Broadmoor Drive
Champaign, IL
61821-5930

2002-2003

- | | |
|-------------------------|--------------------------|
| 2 samples of oil | - phosphorus |
| 3 samples of mixed seed | - foreign matter |
| | - moisture |
| | - oil content |
| | - nitrogen |
| | - free fatty acids |
| | - glucosinolates |
| | - chlorophyll |
| 2 samples of oil | - anisidine value |
| | - free fatty acids |
| | - iodine value |
| | - moisture |
| | - peroxide value |
| | - fatty acid composition |

YEARLY

WCC/RRC Certification/Proficiency Program

Canadian Grain Commission
Grain Research Laboratory
1404 – 303 Main Street
Winnipeg, MB
R3C 3G8

- | | |
|--------------------------|-------------------------------|
| 12 samples (canola seed) | - oil content |
| | - protein |
| 10 samples (canola seed) | - chlorophyll |
| 12 samples (canola seed) | - fatty acid composition |
| | - total saturated fatty acids |
| 12 samples (flax seed) | - fatty acid composition |
| | - iodine value (calculated) |
| 12 samples (flax seed) | - oil content |
| | - protein |

ONE TIME STUDIES

ISO sponsored Collaborative trial of ISO/CD 21033 – Detection of trace elements (calcium, cadmium, copper, iron, magnesium, nickel, sodium, phosphorus, lead and silicon) in vegetable oil by ICP-OES.

AOCS
2211 W. Bradley Ave.
Champaign, IL
61821
USA

2005

International Collaborative Study with ISO TC 34/SC 11 N - Monoglyceride and diglyceride contents in fats and oils by gas chromatography

Degussa AG
P.O. Box 1269
Werk Witten
Arthur-Imhausen-Str.92

2004

International Collaborative Study with ISO ISO/CD 6885 – Animal and Vegetable Fats and Oils – Determination of Anisidine Value

ITERG – Institut des Corps Gras
Rue Monge – Parc Industriel
33600 PESSAC

2004

Canadian Grain Commission
Grain Research Laboratory
1404 – 303 Main Street
Winnipeg, MB
R3C 3G8

Collaborative Study to Determine Moisture Content of Pulses

2003 – 12 samples (peas, lentils, kidney beans, pea beans)

Interlaboratory Study
Lovibond Colour of Edible Oils

Institute for Interlaboratory Studies
P.O. Box 8204
NL-3301 CE Dordrecht
The Netherlands

2002 - 6 samples

Interlaboratory Study IIS01E04
Trans fatty acids in edible oils 2001

Institute for Interlaboratory Studies
P.O. Box 8204
NL-3301 CE Dordrecht
The Netherlands

3 vegetable oil samples

International Lecithin & Phospholipid Society
Round Robin HPLC – Analysis of Phospholipids with light scattering detection

Spectral Service GmbH
Cogelsanger, Str.250
50825 Cologne
Germany

2000 – 2 samples

Determination of Low Trans Levels by Capillary GC
Unilever Research Laboratorium Vlaardingen

Physical & Analytical Sciences
P.O. Box 114
3130 AC Vlaardingen
The Netherlands

1995 – 12 vegetable oil samples
1999 – 3 vegetable oil samples

FOSFA International Collaborative Trial – DVD51
Determination of residual technical hexane

FOSFA
26 ST Dunstan's Hill
London, EC3R 8HL

1995 – 8 samples

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