



**Laboratory Name:** Prairie Tide Diversified Inc.

**Client ID:** 1004240

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**Standard:** Conforms with requirements of ISO/IEC 17025:2017

**Clients Served:**

**Revised On:** 03/27/2024

**Valid To:** 09/26/2026

## 001 - Moisture

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**Field of Accreditation:** Food

**Matrix:** Food

**Analytical Method:** KARL FISCHER TITRATION

**Preparation Method:**

**Lab Method ID(s):** QUC-0002

<b>Method Reference</b>	<b>Modified From</b>	<b>Analytical Method</b>	<b>Preparation Method</b>
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AOCS CA 2E-84	Yes	Yes	No
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**Parameter**

Moisture Content

## 002 - Fatty Acids

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**Field of Accreditation:** Food

**Matrix:** Food

**Analytical Method:** GC/FID

**Preparation Method:**

**Lab Method ID(s):** QUC-0003

<b>Method Reference</b>	<b>Modified From</b>	<b>Analytical Method</b>	<b>Preparation Method</b>
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AOCS CE 1J-07	Yes	Yes	No
AOCS CE LI-07	Yes	Yes	No
AOCS CE 1B-89	Yes	Yes	No
AOCS CE 2-66	Yes	Yes	No

**Parameter**

(10E, 12Z)-Octadeca-10,12-dienoic acid (trans-10, cis-12 Conjugated Linoleic acid)

(11Z,14Z)-Icosa-11, 14-dienoic acid (Eicosadienoic acid)

(2E,4E,6E)-octadeca-2,4,6-trienoic acid (Octadecatrienoic Acid)

(2E,4E,6E,8E)-octadeca-2,4,6,8-tetraenoic acid (Octadecatetraenoic Acid)

(6Z,9Z,12Z)-octadeca-6,9,12-trienoic acid (Gamma Linolenic Acid)

(6Z,9Z,12Z,15Z)-Octadeca-6,9,12,15-tetraenoic acid (Stearidonic acid)

(7Z, 10Z)-Hexadeca-7,10-dienoic acid (7Z,10Z- hexadecadienoic acid)

(9E,12E)-octadeca-9,12-dienoic acid (Linoleaidic Acid)

(9Z,12Z,15Z)-Octadeca-9,12,15-trienoic acid (Alpha Linolenic acid)

(Z)-Heptadec-10-enoic acid (cis-10-Margaric acid)

(Z)-Heptadec-10-enoic acid (Palmitic acid)

(Z)-Hexadec-9-enoic acid (Palmitoleic acid)

(Z)-hexadec-9-enoic acid (Palmitoleic Acid)

(Z)-octadec-11-enoic acid (cis-Vaccenic Acid)

(Z)-pentadec-10-enoic acid (cis-10 Pentadecylic acid)

11,14,17-Eicosatrienoic acid

C20:0 Arachidic Acid

C22:0 Behenic Acid

C22:5 ISOMER 2 (all-cis-7,10,13,16,19-docosapentaenoic acid (DPA))

Caproic Acid (Hexanoic Acid)

Decanoic acid (Capric acid)

Docosahexaenoic acid (DHA)

Docosanoic Acid (Behenic acid)

Docosatetraenoic acid (Adrenic acid)

Dodecanoic acid (Lauric acid)

Eicosapentaenoic acid (EPA)

Eicosatetraenoic acid (Arachidonic acid)

Eicosatrienoic acid (Dihomo-linolenic acid)

Erucic Acid

Fatty Acids

Heptadecenoic (cis-10) acid (cis-10-Margaric acid)

Lignoceric acid

Linoleic acid (Octadecadienoic acid)

Myristic acid (Tetradecanoic Acid)

Myristoleic (9Z-tetradecenoic)

**Parameter**

Nervonic (cis-15-tetracosenoic)  
Oleic Acid & trans-Oleic Acid  
Omega-3  
Omega-6  
Pentadecanoic acid (Pentadecyclic acid)  
Polyunsaturated Fatty Acids  
Saturated Fatty Acids  
Stearic acid (Octadecanoic acid)  
Tridecanoic acid (Tridecyclic acid)  
Undecanoic Acid (Undecylic Acid)

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**003 - Free Fatty Acid**

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**Field of Accreditation:** Food**Matrix:** Food**Analytical Method:** TITRIMETRIC**Preparation Method:****Lab Method ID(s):** QUC-0001**Method Reference    Modified From    Analytical Method    Preparation Method**

AOCS CA 5A-40	No	Yes	No
AOCS CD 3d-63	Yes	Yes	No

**Parameter**

Free Fatty Acid (FFA)

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**004 - Ethanol**

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**Field of Accreditation:** Food**Matrix:** Beverages**Analytical Method:** GC/FID**Preparation Method:****Lab Method ID(s):** SOP QUC-0009**Method Reference    Modified From    Analytical Method    Preparation Method**

USP ALCOHOL MONOGRAPH - STAGE 6	Yes	Yes	No
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**Parameter**

Ethanol

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**005 - Alcohols**

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**Field of Accreditation:** Food**Matrix:** Beverages**Analytical Method:** NEAR-INFRARED SPECTROSCOPY (NIR)**Preparation Method:****Lab Method ID(s):** SOP EQP-0014**Method Reference    Modified From    Analytical Method    Preparation Method**

ALEX MANUAL	No	Yes	No
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**Parameter**

Ethanol

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**006 - Methanol**

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**Field of Accreditation:** Food**Matrix:** Beverages**Analytical Method:** GC/FID**Preparation Method:****Lab Method ID(s):** SOP QUC-0009**Method Reference    Modified From    Analytical Method    Preparation Method**

USP ALCOHOL MONOGRAPH - STAGE 6	Yes	Yes	No
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**Parameter**

Methanol

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**007 - Peroxide Value**

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**Field of Accreditation:** Food**Matrix:** Food**Analytical Method:** TITRIMETRIC**Preparation Method:****Lab Method ID(s):** SOP QUC-0013**Method Reference    Modified From    Analytical Method    Preparation Method**

AOCS CD 8-53	Yes	Yes	No
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**Parameter**

Peroxide Value

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**008 - Iodine**

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**Field of Accreditation:** Food**Matrix:** Food**Analytical Method:** TITRIMETRIC**Preparation Method:**

**Lab Method ID(s):** QUC-0022

**Method Reference** Modified From Analytical Method Preparation Method  
AOCS CD 1D- 92 No Yes No

**Parameter**

Iodine Value

## 009 - Colour

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**Field of Accreditation:** Food **Matrix:** Food

**Analytical Method:** COLORIMETRIC-TINTOMETER **Preparation Method:**

**Lab Method ID(s):** QUC-0017

**Method Reference** Modified From Analytical Method Preparation Method  
AOCS TD 1A- 64 No Yes No

**Parameter**

Gardner Color

## 010 - p-Anisidine Value

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**Field of Accreditation:** Food **Matrix:** Food

**Analytical Method:** SPECTROPHOTOMETRIC (UV/VISIBLE) **Preparation Method:**

**Lab Method ID(s):** QUC-0015

**Method Reference** Modified From Analytical Method Preparation Method  
AOCS CD 18- 90 No Yes No

**Parameter**

p-Anisidine Value (p-AV)

## 011 - Colour

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**Field of Accreditation:** Food **Matrix:** Food

**Analytical Method:** SPECTROPHOTOMETRIC (UV/VISIBLE) **Preparation Method:**

**Lab Method ID(s):** QUC-0016

**Method Reference** Modified From Analytical Method Preparation Method  
AOCS CC 13B- 45 No Yes No

**Parameter**

Lovibond Color

## 012 - Insoluble Impurity

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**Field of Accreditation:** Food **Matrix:** Food

**Analytical Method:** GRAVIMETRIC **Preparation Method:**

**Lab Method ID(s):** QUC-0023

**Method Reference** Modified From Analytical Method Preparation Method  
AOCS CA 3A-46 Yes Yes No

**Parameter**

Insoluble Impurity

† "OSDWA" indicates the appendix is used for the analysis of Ontario drinking water samples, which is subject to the rules and related regulations under the Ontario "Safe Drinking Water Act" (2002).

The list of tests and measurement capabilities for which a laboratory is accredited can change at any time due to circumstances such as scope extensions, voluntary withdrawal of tests by the laboratory and suspension. Scopes are published by the CALA via the Internet at [http://www.cala.ca/cala\\_directories.html](http://www.cala.ca/cala_directories.html)