

Bureau of Laboratory Quality Standards Ministry of Public Health

This is to certify that

The laboratory of

Food Industry Laboratory Service Center,

Foundation for Industrial Development National Food Institute

2008 Soi Arun Ammarin 36, Arun Amarin Road, Bang Yi Khan,

Bang Phlat, Bangkok 10700, Thailand.

has been accepted as an
accredited laboratory complying with the ISO/IEC 17025:2017
and the requirements of the Bureau of Laboratory Quality Standards
The laboratory has been accredited for specific tests
listed in the scope within the field of

Food and Feeding stuffs Testing

(Dr. Patravee Soisangwan)

Director of Bureau of Laboratory Quality Standards

Date of Accreditation: 11 February 2022

Valid Until : 10 February 2026

Accreditation Number 1005/42

No.	Type of Sample	Test	Method
1.	Food	1. Fat	- AOAC (2019) 948.15
			- AOAC (2019) 960.39
			- AOAC (2019) 922.06
			- AOAC (2019) 945.38F
			- AOAC (2019) 925.12
			- AOAC (2019) 935.38
			- AOAC (2019) 935.39D
			- AOAC (2019) 989.05
			- AOAC (2019) 995.19
			- AOAC (2019) 945.18A
2.	- Cereals and cereal products	2. Fat	In-house method T 966 based on
	- Flour and flour products		AOAC (2019) 945.38F, 922.06,
	- Feed and pet food		954.02
3.	- Milk and milk products	3. Fat	In-house method T 967 based on
	- Cream and cream products		AOAC (2019) 989.05 and
	° A.		AOAC (2019) 995.19
4.	Food ²	Fatty acid :Saturated	In-house method T 974 based on
		4. Butyric acid (C4:0)	AOAC (2019) 996.06
		5. Caproic acid (C6:0)	,
1		6. Caprylic acid (C8:0)	,
	-sk	7. Capric acid (C10:0)	
		8. Undecanoic acid (C11:0)	
		9. Lauric acid (C12:0)	

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No.	Type of Sample	Test	Method
4.	Food ²	Fatty acid :Saturated	In-house method T 974 based on
		10. Tridecanoic acid (C13:0)	AOAC (2019) 996.06
		11. Myristic acid (C14:0)	
		12. Pentadecanoic acid (C15:0)	
		13. Palmitic acid (C16:0)	
		14. Heptadecanoic acid (C17:0)	
		15. Stearic acid (C18:0)	
		16. Arachidic acid (C20:0)	
		17. Heneicosanoic acid (C21:0)	
		18. Behenic acid (C22:0)	
	i	19. Tricosanoic acid (C23:0)	
		20. Lignoceric acid (C24:0)	
		Monounsaturated	, ,
		21. Myristoleic acid (C14:1)	
		22. Pentadecenoic acid (C15:1)	
,	۰ ۰ ۰	23. Palmitoleic acid (C16:1)	
		24. Heptadecenoic acid (C17:1)	
		25. Elaidic acid (C18:1 trans)	
,		26. Oleic acid (C18:1, Omega-9)	•
		27. Eicosenoic acid (C20:1, Omega-9)	,
	~4	28. Erucic acid (C22:1, Omega-9)	
		29. Nervonic acid (C24:1, Omega-9)	

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ction (Mr.Surasak Muenphon)

No.	Type of Sample	Test	Method
4.	Food ²	Polyunsaturated	In-house method T 974 based on
		30. Linolelaidic acid (C18:2 trans)	AOAC (2019) 996.06
		31. Linoleic acid (C18:2, Omega-6)	
		32. γ-Linolenic acid (C18:3, Omega-6)	
		33. Linolenic acid	
		(C18:3, ALA, Omega-3)	
		34. Eicosadienoic acid	
		(C20:2, Omega-6)	
		35. cis-8,11,14- Eicosatrienoic acid	
		(C20:3, Omega-6)	
		36. Eicosatrienoic acid	
	4	(C20:3, Omega-3)	
		37. Arachidonic acid	
		(C20:4, ARA, Omega-6)	,3
		38. Docosadienoic acid	
		(C22:2, Omega-6)	
Ę	* * .	39. Eicosapentaenoic acid	
		(C20:5, Omega-3)	
		40. Docosahexaenoic acid	
		(C22:6, DHA, Omega-3)	
5.	Food ³	41. Trans Fatty acid	In-house method T 9142 based on
	-4		AOAC (2019) 996.06

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No.	Type of Sample	Test	Method
6.	Food ⁴	42. Cholesterol	In-house method T 992 based on
			Journal of AOAC International
			Vol. 76, No.4, 1993.
7.	- Food ⁵	43. Total Nitrogen/	In-house method T 927 based on
	- Feed and pet food	Total Protein	AOAC (2019) 991.20
8.	- Meat and meat products	44. Total Carbohydrate/	Methods Analysis for Nutrition
	(Fresh, Chilled, Frozen,	Calories/Calories from fat	Labeling 1993, Chapter 1, 5
	Processed, Dried)		
	- Seafood and seafood products		
	(Fresh, Chilled, Frozen,		
	Processed, Dried)		
	- Cereals and cereal products		
	- Milk and milk products		.*
9.	- Cereals and cereal products	45. Dietary fiber	In-house method T 995 based on
	- Vegetables and vegetable		AOAC (2019) 985.29
	products		
8	(Fresh, Chilled, Frozen,	*	
	Processed, Dried)		
	- Fruits and fruit products	,47	,
ĺ ((Fresh, Chilled, Frozen,		i .
	Processed, Dried)		
10.	Feed and pet food	46. Crude fiber	AOAC (2019) 978.10
11.	Seafood and seafood products	47. Salt	AOAC (2019) 937.09
	(Fresh, Chilled, Frozen,	(Chloride as Sodium Chloride)	
	Processed, Dried)		

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No.	Type of Sample	Test	Method
12.	Meat and meat products	48. Salt	In-house method T 949 based on
	(Fresh, Chilled, Frozen,	(Chloride as Sodium Chloride)	AOAC (2019) 937.09
	Processed, Dried)	49. Nitrite/Nitrate	In-house method T 9170 based
			on AOAC (2019) 976.14
13.	Feed and pet food	50. Moisture	- AOAC (2019) 930.15
			- AOAC (2019) 934.01
14.	Food ⁶	51. Moisture	- AOAC (2019) 950.46B
			- AOAC (2019) 952.08
			- AOAC (2019) 925.10
			- AOAC (2019) 926.07
			- AOAC (2019) 945.38B
			- AOAC (2019) 935.36
			- AOAC (2019) 935.39A
			- AOAC (2019) 934.06
			- AOAC (2019) 920.151A
	9 A		- AOAC (2019) 920.151B
ę			- AOAC (2019) 925.40
			- AOAC (2019) 927.05
		197	- AOAC (2019) 948.12
			- AOAC (2019) 920.116
1	rej.		- AOAC (2019) 964.22
			- AOAC (2019) 945.39A
			- AOAC (2019) 990.19

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No.	Type of Sample	Test	Method
15.	Flour and flour products	52. Moisture	In-house method T 923 by
			Gravimetric technique
16.	Cereals and cereal products	53. Moisture	In-house method T 923 by
			Gravimetric technique
17.	Milk and milk products	54. Moisture	In-house method T 923 by
			Gravimetric technique
18.	Feed and pet food	55. Ash	AOAC (2019) 942.05
19.	Food ⁷	56. Ash	- AOAC (2019) 920.153
			- AOAC (2019) 938.08
			- AOAC (2019) 923.03
	4		- AOAC (2019) 925.11
			- AOAC (2019) 945.38C
			- AOAC (2019) 930.22
			- AOAC (2019) 935.39B
			- AOAC (2019) 940.26
	9 A ₄ .		- AOAC (2019) 925.51
é			- AOAC (2019) 950.49
	×		- AOAC (2019) 945.46
		,19	- AOAC (2019) 930.30
			- AOAC (2019) 945.48E
	nd.		- AOAC (2019) 935.42
			- AOAC (2019) 920.117
			- AOAC (2019) 945.39B
			- AOAC (2019) 945.18C

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No.	Type of Sample	Test	Method
20.	Flour and flour products	57. Ash	In-house method T 924 based on
			AOAC (2019) 923.03
21.	Cereals and cereal products	58. Ash	In-house method T 924 based on
			AOAC (2019) 945.38C
22.	Milk and milk products	59. Ash	In-house method T 924 based on
			AOAC (2019) 945.46
23.	- Cereals and cereal products	Pesticide residue group :	In-house method T 9140 based on
	- Vegetables and vegetable	-Organochlorine	CDFA-MRS Method State of
	products	60. aldrin	California, CA, USA, SOP (2002)
	(Fresh, Chilled, Frozen,	61. cis-chlordane	
	Processed, Dried)	62. trans-chlordane	
	- Fruits and fruit products	63. p,p'-DDD	
	(Fresh, Chilled, Frozen,	64. p,p'-DDE	, 2
	Processed, Dried)	65. o,p'-DDT	
	- Flour and flour products	66. p,p'-DDT	
	- Fruit juice	67. dicofol	
4		68. dieldrin	
		69. alpha-endosulfan	
		70. beta-endosulfan	,
ĺ		71. endosulfan-sulfate	
	-4	72. endrin	

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23.	- Cereals and cereal products	Pesticide residue group :	In-house method T 9140 based on
23.			
	- Vegetables and vegetable	-Organochlorine	CDFA-MRS Method State of
	products	73. alpha-BHC	California, CA, USA, SOP (2002)
	(Fresh, Chilled, Frozen,	74. beta-BHC	
	Processed, Dried)	75. gamma-BHC	
	- Fruits and fruit products	76. heptachlor	,
	(Fresh, Chilled, Frozen,	77. heptachlor epoxide	
	Processed, Dried)	78. hexachlorobenzene	
	- Flour and flour products	Pesticide residue group :	
	- Fruit juice	-Organophosphate	
	(79. acephate	
		80. azinphos-ethyl	
		81. azinphos-methyl	*
		82. chlorfenvinphos	
		83. chlorpyrifos-ethyl	
	٠ ٨٠	84. chlorpyrifos-methyl	
Ę		85. diazinon	
		86. dichlorvos	
		87. dicrotophos	
		88. dimethoate	
	-4	89. disulfoton	
		90. EPN	
		91. ethion	

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23.	- Cereals and cereal products	Pesticide residue group :	In-house method T 9140 based on
	- Vegetables and vegetable	-Organophosphate	CDFA-MRS Method State of
	products	92. ethoprophos	California, CA, USA, SOP (2002)
	(Fresh, Chilled, Frozen,	93. etrimfos	
	Processed, Dried)	94. fenitrothion	
	- Fruits and fruit products	95. malathion	
	(Fresh, Chilled, Frozen,	96. methamidophos	
	Processed, Dried)	97. methidathion	
	- Flour and flour products	98. mevinphos	
	- Fruit juice	99. monocrotophos	
	ě	100. omethoate	
		101. parathion-ethyl	
		102. parathion-methyl	. *
		103. phorate	
	·	104. phosalone	
	* *.	105. phosphamidon	
é		106. pirimiphos-ethyl	
		107. pirimiphos-methyl	
		108. profenofos	,
,		109. prothiofos	,
	-	110. triazophos	

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No.	Type of Sample	Test	Method
23.	- Cereals and cereal products	Pesticide residue group :	In-house method T 9140 based
	- Vegetables and vegetable	-Pyrethoid	on CDFA-MRS Method State of
	products	111. cyfluthrin	California, CA, USA, SOP
	(Fresh, Chilled, Frozen,	112. lambda-Cyhalothrin	(2002)
	Processed, Dried)	113. cypermethrin	
	- Fruits and fruit products	114. deltamethrin	
	(Fresh, Chilled, Frozen,	115. fenvalerate	
	Processed, Dried)	116. permethrin	
	- Flour and flour products	Pesticide residue group :	
	- Fruit juice	- Carbamate	
	i.	117. aldicarb	
	:	118. aldicarb sulfone	
		119. carbaryl	,*
		120. carbofuran	
		121. 3-hydroxy carbofuran	
	0 A ₁ .	122. methiocarb	
Ę		123. methomyl	
		124. oxamyl	
		125. promecarb	,
		126. propoxur	

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No.	Type of Sample	Test	Method
24.	Meat	Pyrethoid	In-house method T 9140 based on
	(Fresh)	127. cyfluthrin	CDFA-MRS Method State of
		128. lambda-Cyhalothrin	California, CA, USA, SOP
		129. cypermethrin	(2002)
		130. deltamethrin	
		131. fenvalerate	
		132. permethrin	
25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	133. abamectin (Avermectin B1a)	Analytical Methods for Residual
	Dried)	134. acephate	Compositional Substances,
	- Fruits	135. acetamiprid	Department of Food Safety,
	(Fresh, Chilled, Frozen,	136. acetochlor	Ministry of Health, Labour and
	Dried)	137. alachlor	Welfare, Japan, 2006
	- Cereals and cereal	138. aldicarb	
	products	139. aldicarb sulfone	
	- Flour and flour products	140. aldicarb sulfoxide	
ě		141. aldrin	
		142. ametryn	
		143. amitraz	
ĺ		144. anilofos	
	-4	145. atrazine	
		146. azinphos-ethyl	
		147. azinphos-methyl	

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No.	Type of Comple	Toot	Mothod
	Type of Sample	Test	Method
25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	148. azoxystrobin	Analytical Methods for Residual
	Dried)	149. benalaxyl	Compositional Substances,
	- Fruits	150. benomyl	Department of Food Safety,
	(Fresh, Chilled, Frozen,	151. bifenazate	Ministry of Health, Labour and
	Dried)	152. bifenox	Welfare, Japan, 2006
	- Cereals and cereal	153. bifenthrin	
	products	154. bitertanol	
	- Flour and flour products	155. boscalid	
		156. bromacil	
		157. bromophos-ethyl	
		158. bromophos-methyl	
		159. buprofezin	
		160. butachlor	,,,
		161. carbaryl	
		162. carbendazim	
é		163. carbofuran	
		164. 3-hydroxycarbofuran	
		165. carbosulfan	
,		166. carboxin	ı
	-	167. chlorantraniliprole	
		168. cis-chlordane	
		169. trans-chlordane	

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25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	170. chlorfenapyr	Analytical Methods for Residual
	Dried)	171. chlorfenvinphos	Compositional Substances,
	- Fruits	172. chlorfluazuron	Department of Food Safety,
	(Fresh, Chilled, Frozen,	173. chlorpyrifos-ethyl	Ministry of Health, Labour and
	Dried)	174. chlorpyrifos-methyl	Welfare, Japan, 2006
	- Cereals and cereal	175. clofentezine	
	products	176. clomeprop	
	- Flour and flour products	177. clothianidin	
		178. cyanazine	
	į.	179. cyfluthrin	
	*	180. cyhalofop-butyl	
		181. lambda-cyhalothrin	,*
		182. cypermethrin	
		183. cyproconazole	
	۰ ۸, .	184. cyprodinil	
(g		185. p,p'-DDD	
		186. p,p'-DDE	
		187. o,p'-DDT	,
		188. p,p'-DDT	
	4	189. deltamethrin	
		190. demeton-S-methyl	
		191. diazinon	

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25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	192. dichlorvos	Analytical Methods for Residual
	Dried)	193. diclocymet	Compositional Substances,
	- Fruits	194. diclofop-methyl	Department of Food Safety,
	(Fresh, Chilled, Frozen,	195. dicloran	Ministry of Health, Labour and
	Dried)	196. dicofol	Welfare, Japan, 2006
	- Cereals and cereal	197. dicrotophos	
	products	198. dieldrin	,
	- Flour and flour products	199. difenoconazole	
		200. diflubenzuron	
		201. diflufenican	
		202. dimethenamid	
		203. dimethoate	
		204. dimethomorph	,*
	•	205. dimethylvinphos	
		206. dinotefuran	
Ę	* *.	207. diphenamid	
		208. diphenylamine	
		209. disulfoton	,
		210. diuron	
		211. edifenphos	
	4	212. alpha-endosulfan	
		213. beta-endosulfan	
		214. endosulfan-sulfate	

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			In-house method T 9223 based on
25.	- Vegetables	Pesticide Multiresidues	
	(Fresh, Chilled, Frozen,	215. endrin	Analytical Methods for Residual
	Dried)	216. endrin-ketone	Compositional Substances,
	- Fruits	217. EPN	Department of Food Safety,
	(Fresh, Chilled, Frozen,	218. ethalfluralin	Ministry of Health, Labour and
	Dried)	219. ethion	Welfare, Japan, 2006
	- Cereals and cereal	220. ethiprole	
	products	221. ethofumesate	
	- Flour and flour products	222. ethoprophos	
		223. etofenprox	
	40	224. etoxazole	
		225. etridiazole	
		226. etrimfos	, *
		227. famoxadone	,,
		228. fenamidone	
	,	229. fenarimol	
ę		230. fenbuconazole	*
		231. fenitrothion	
		232. fenobucarb	
-	•	233. fenothiocarb	
		234. fenoxanil	
	4	235. fenoxaprop-P-ethyl	
	ed.		

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25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	238. fenpyroximate	Analytical Methods for Residual
	Dried)	239. fensulfothion	Compositional Substances,
	- Fruits	240. fenthion	Department of Food Safety,
	(Fresh, Chilled, Frozen,	241. fenvalerate	Ministry of Health, Labour and
	Dried)	242. fipronil	Welfare, Japan, 2006
	- Cereals and cereal	243. flamprop-M-isopropyl	7
	products	244. flonicamid	
	- Flour and flour products	245. flubendiamide	
		246. flucythrinate	
	4	247. fludioxonil	
	<i>'</i>	248. fluquinconazole	
		249. flusilazole	7.8
		250. flutriafol	
		251. tau-fluvalinate	
	· a, .	252. formetanate-HCl	
Ę.		253. halfenprox	
		254. alpha-HCH	
		255. beta-HCH	,
		256. delta-HCH	,
	-	257. gamma-HCH	·
		258. heptachlor	
		259. heptachlor epoxide	

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25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	260. hexachlorobenzene	Analytical Methods for Residual
	Dried)	261. hexaconazole	Compositional Substances,
	- Fruits	262. hexazinone	Department of Food Safety,
	(Fresh, Chilled, Frozen,	263. hexythiazox	Ministry of Health, Labour and
	Dried)	264. imazalil	Welfare, Japan, 2006
	- Cereals and cereal	265. imazamethabenz-methyl	
	products	266. imibenconazole	
	- Flour and flour products	267. imidacloprid	
		268. indoxacarb	
	į.	269. iprobenfos	
	/	270. iprodione	
		271. isazofos	, 2
		272. isofenphos	
		273. isoprocarb	
	٥ ۾ .	274 .isoprothiolane	
é		275. isoxadifen-ethyl	
		276. isoxathion	
		277. kresoxim-methyl	,
	*	278. lenacil	,
	-sk	279. lufenuron	
		280. malathion	
		281. mefenpyr-diethyl	
	,	282. mepronil	

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25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	283. metalaxyl	Analytical Methods for Residual
	Dried)	284. methamidophos	Compositional Substances,
	- Fruits	285. methidathion	Department of Food Safety,
	(Fresh, Chilled, Frozen,	286. methiocarb	Ministry of Health, Labour and
	Dried)	287. methomyl	Welfare, Japan, 2006
	- Cereals and cereal	288. methoprene	
	products	289. methoxychlor	
	- Flour and flour products	290. methoxyfenozide	
		291. metolachlor	
	£	292. mevinphos	
		293. monocrotophos	
		294. myclobutanil	.2
		295. nitrothal-isopropyl	
		296. norflurazon	
	٥ ۾ .	297. novaluron	
· E		298. omethoate	
		299. oxadiazon	
		300. oxamyl	
		301. oxyfluorfen	,
	-4	302. paclobutrazole	
		303. parathion-ethyl	
		304. parathion-methyl	
		305. pendimethalin	

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No.	Type of Sample	Test	Method
25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based or
	(Fresh, Chilled, Frozen,	306. permethrin	Analytical Methods for Residual
	Dried)	307. phenothrin	Compositional Substances,
	- Fruits	308. phenthoate	Department of Food Safety,
	(Fresh, Chilled, Frozen,	309. 2-phenylphenol	Ministry of Health, Labour and
	Dried)	310. phorate	Welfare, Japan, 2006
	- Cereals and cereal	311. phosalone	
	products	312. phosmet	
	- Flour and flour products	313. phosphamidon	
		314. piperophos	
	8	315. pirimiphos-ethyl	
		316. pirimiphos-methyl	
		317. pretilachlor	4.
		318. prochloraz	
	,	319. procymidone	
	۰ ۸.	320. profenofos	
É		321. prohydrojasmon	
		322. promecarb	
		323. propanil	,
		324. propargite	,
	**	325. propazine	
		326. propiconazole	
		327. propoxur	

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25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	328. prothiofos	Analytical Methods for Residual
	Dried)	329. pyraclostrobin	Compositional Substances,
	- Fruits	330. pyrethrins	Department of Food Safety,
	(Fresh, Chilled, Frozen,	331. pyridaben	Ministry of Health, Labour and
	Dried)	332. pyrifenox	Welfare, Japan, 2006
	- Cereals and cereal	333. pyrimethanil	
	products	334. pyriproxyfen	
	- Flour and flour products	335. pyroquilon	
		336. quinalphos	
		337. quinoxyfen	
		338. quintozene	
		339. simazine	
		340. simetryn	
		341. spinetoram	
		342. spinosad	
		343. spirodiclofen	
		344. spirotetramat	
		345. spiroxamine	
		346. tebuconazole	
		347. tebufenozide	
		348. tebufenpyrad	
		349. tefluthrin	
		350. terbacil	

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25.	- Vegetables	Pesticide Multiresidues	In-house method T 9223 based on
	(Fresh, Chilled, Frozen,	351. tetraconazole	Analytical Methods for Residual
	Dried)	352. tetradifon	Compositional Substances,
	- Fruits	353. thenylchlor	Department of Food Safety,
	(Fresh, Chilled, Frozen,	354. thiabendazole	Ministry of Health, Labour and
	Dried)	355. thiacloprid	Welfare, Japan, 2006
	- Cereals and cereal	356. thiamethoxam	
	products	357. thiobencarb	
	- Flour and flour products	358. thiodicarb	
		359. thiophanate-methyl	
	£	360. tolclofos-methyl	
		361. tolfenpyrad	
		362. tralomethrin	, *
		363. triadimefon	
		364. triadimenol	
	0 M ₆ .	365. tri-allate	
é		366. triazophos	
		367. tribufos	
		368. tricyclazole	,
1		369. trifloxystrobin	
		370. triflumizole	
		371. trifluralin	
787		372. uniconazole-P	
	,	373. zoxamide	

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No.	Type of Sample	Test	Method
26.	Food ⁸	Total Sugar :	In-house method T 997 based on
		374. Fructose	AOAC (2019) 982.14
		375. Glucose	
		376. Sucrose	
		377. Maltose	
		378. Lactose	
27.	Food 9	379. Vitamin A	In-house method T 969 based on
			AOAC (2019) 992.06
28.	Food 10	380. Vitamin B1	In-house method T 970 based on
			AOAC (2019) 942.23
	1	381. Vitamin B2	In-house method T 971 based on
	*		AOAC (2019) 970.65
29.	Food 11	382. Vitamin C	In-house method T 972 based on
			Internation Federation of Fruit
			Juice Producers (IFU), No.17a,
	o		1995
30.	- Feed	383. Aflatoxin	In-house method T 9212 based on
	- Feeding stuffs	(B1, B2, G1, G2 and total)	AOAC (2019) 999.07
	- Nuts and nut products	.,,	

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No.	Type of Sample	Test	Method
31.	- Curry paste	384. Benzoic acid	In-house method T 9124 based on
	- Meat and meat products	(Sodium benzoate)	ISO 22855:2008
	(Fresh, Chilled, Frozen,	385. Sorbic acid	
	Processed)	(Potassium sorbate)	
	- Fruit juice		
	(Concentrate and dilute)		
	- Pickle Vegetable		4
	- Candy		
	- Mayonnaise		
32.	- Meat	386. Flumequine	In-house method T 9116 based on
	(Fresh, Chilled, Frozen)	387. Oxolinic acid	Journal of AOAC International,
	- Aquatic animal		Vol.74, No.4, 1991.
	(Fresh, Chilled, Frozen)	388. Nitrofurans	In-house method T 9118 based on
		(SC, AOZ, AMOZ and	Analytica chimica acta 520 (2004)
		AH)	
	υ a _a .	389. Chloramphenicol	In-house method T 9117 based on
			U.S. Food and Drug
		OF.	Administration, LIB#4302 (2002)
		Tetracyclines group:	In-house method T 9200 based on
		390. Tetracycline	Journal of Chromatography A, 987
	-4	391. Oxytetracycline	(2003) p.227-233.
		392. Chlortetracycline	

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No.	Type of Sample	Test	Method
32.	- Meat	Sulfonamide group:	In-house method T 9202 based on
	(Fresh, Chilled, Frozen)	393. Sulfadiazine	Journal of Chromatography A,
	- Aquatic animal	394. Sulfaquinoxaline	1209 (2008) p. 1-9.
	(Fresh, Chilled, Frozen)	395. Sulfamethazine	
		396. Sulfathiazole	
		397. Sulfamerazine	
		398. Sulfadimethoxine	
		Fluoroquinolone group :	In-house method T 9210 based on
		399. Enrofloxacin	Journal of Food and Drug
	,	400. Ciprofloxacin	Analysis, Vol.18, No.2, 2010,
			p.87-97.
33.	Meat	Beta-agonists	In-house method T 9209 based on
	(Fresh, Chilled, Frozen)	401. Clenbuterol	Science China Chemistry, Vol.53,
		402. Salbutamol	No.4, 2010, p.832-840.
		403. Ractopamine	
34.	Aquatic animal	404. Malachite green	In-house method T 9150 based on
	(Fresh, Chilled, Frozen)	405. Leucomalachite green	Analytica Chimica Acta. Vol.586,
			2007.
35.	Bakery products	406. Acrylamide	In-house method T 9167 based on
			Journal of Agricultural and Food
			Chemistry, Vol.51, 2003

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No.	Type of Sample	Test	Method
36.	Food 12	407. Sodium (Na)	In-house method T 9152 based on
		408. Calcium (Ca)	AOAC (2019) 984.27
		409. Iron (Fe)	
		410. Zinc (Zn)	
		411. Copper (Cu)	
		412. Potassium (K)	
		413. Phosphorus (P)	
		414. Magnesium (Mg)	
		415. Manganese (Mn)	
37.	Candy, Jelly, Chewing gum	416. Copper (Cu)	
38.	Food 13	417. Arsenic (As)	In-house method T 9153 based on
		418. Mercury (Hg)	AOAC (2019) 986.15
39.	Food 14	419. Lead (Pb)	In-house method T 9166 based on
		420. Cadmium (Cd)	AOAC (2019) 999.10
40.	Food 15	421. Tin (Sn)	In-house method T 944 based on
			AOAC (2019) 985.16

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No.	Type of Sample	Test	Method
41.	- Meat and meat products	422. Total Nitrogen/	In-house method T 9258 based on
	(Fresh, Chilled, Frozen,	Total Protein	AOAC (2019) 992.15
	Processed, Dried)		
	- Seafood and seafood		
	products		
	(Fresh, Chilled, Frozen,		
	Processed, Dried)		
	- Cereals and cereal		
	products		
	- Vegetables and		
	vegetable products		
	(Fresh, Chilled, Frozen,		
	Processed, Dried)		
	- Fruits and fruit products		/*
	(Fresh, Chilled, Frozen,		
	Processed, Dried)		
Ę	- Flour and flour products		
	- Milk and milk products		
	- Nuts and nut products	(F	,
^	- Feed and pet food		

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No.	Type of Sample	Test	Method
42.	- Beverages**	Alcohol	In-house method T9256 based on
	- Tea, Coffee, Cocoa	423. Ethyl alcohol	AOAC (2019) 2016.12
	- Fish sauce and sauce	424. Methyl alcohol	
	- Spices and seasoning		
	- Milk and milk products		
	- Cereals and cereal products		
	- Nuts and nut products		
	- Flour and flour products		
	- Meat products		
	- Poultry products		
	- Fruit and vegetable products		
	- Seafood products		
	- Egg products		*
	- Seaweed products		
	- Semi Instant foods		
	- Food additive		
43	- Vegetables and vegetable products	425. Paraquat	In-house method T9260 based on
	(Fresh, Chilled, Frozen,		QuPPe-PO-Method 4.1, EURL-
	Processed, Dried)	197	SRM Version 11, Feb 2020
	- Fruits and fruit products	426. Glyphosate	In-house method T9261 based on
	(Fresh, Chilled, Frozen,		QuPPe-PO-Method 1.5, EURL-
	Processed, Dried)		SRM Version 11, Feb 2020
	- Cereals and cereal products		
	- Nuts and nut products		

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No.	Type of Sample	Test	Method
44.	- Beverages**	427. Cannabidiol (CBD)	In-house method T9259 based on
	- Hemp-containing foods		AOAC (2019) 2018.11
	- Tea, Coffee, Cocoa		
	- Cereals and cereal		
	Products		
	- Flour products		
	- Nuts and nut products		1
	- Oils		
	- Concentrate from plant		
	- Oil seed		
45.	Food 16	428. Staphylococcus aureus	FDA BAM Online, 2016
	Mixed food additives	(MPN, CFU, Detected or	(Chapter 12)
		not detected)	,*
		429. Escherichia coli	FDA BAM Online, 2020
		(MPN, Detected or not	(Chapter 4)
	° a, .	detected)	
6		430. Clostridium perfringens	FDA BAM Online, 2001
		(CFU, Detected or not	(Chapter 16)
		detected)	,
		431. Salmonella spp.	ISO 6579-1:2017
	-	(Detected or not detected)	

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No.	Type of Sample	Test	Method
46.	Food 16	432. Coliforms	FDA BAM Online, 2020
		(MPN, CFU,	(Chapter 4)
	-	Detected or not detected)	ISO 4831:2006
		433. Escherichia coli	- AOAC (2019) 991.14
		(CFU)	- AOAC (2019) 998.08
		434. Aerobic Plate Count	FDA BAM Online, 2001
		(CFU)	(Chapter 3)
		435. Aerobic Plate Count 30°C	ISO 4833-1:2013
		(CFU)	
		436. Yeasts and Molds	Compendium of Method for the
		(CFU)	Microbiological Examination of
			Foods (APHA), 5 th Edition, 2015
			Chapter 21
		437. Bacillus cereus	FDA BAM Online, 2020
		(CFU)	(Chapter 14)
,	O a ₆ .	438. Listeria monocytogenes	ISO 11290-1:2017
ì		(Detected or not detected)	
		439. Vibrio cholerae	FDA BAM, Online, 2004
		(Detected or not detected)	(Chapter 9)
		440. Vibrio parahaemolyticus	ISO 21872-1 : 2017
	→A	(Detected or not detected)	

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No.	Type of Sample	Test	Method
46.	Food 16	441. Enterobacteriaceae	ISO 21528-2 : 2017
		(CFU)	
		442. Enterococci	Compendium of Method for the
		(CFU)	Microbiological Examination of
			Foods (APHA), 5 th Edition, 2015
			Chapter 10
47.	- Food 17	443. Thermophilic aerobic	In-house method T 9221 in
	- Beverages **	count 55°C	connection with
		(CFU)	- FDA BAM Online, 2001
			(Chapter 3)
			- FDA BAM Online, 2001
			(Chapter 21A)
48.	Food in Hermetical container –	444. Microbial growth at	FDA BAM Online, 2001
	Test for low acid foods	35°C, 55°C	(Chapter 21A)
	(pH > 4.6)	(Detected or not detected)	

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No.	Type of Sample	Test	Method
49.	Potable water	445. Staphylococcus aureus	Standard Methods for the
	- Drinking water in sealed	(Detected or not detected)	Examination of Water and
	container		Wastewater, APHA, AWWA,
	- Process water		WEF, 23 rd Edition, 2017,
	- Supply water		Part 9213B
	- Filtered water	446. Aerobic Plate Count	Standard Methods for the
		(CFU)	Examination of Water and
	Non-potable water		Wastewater, APHA, AWWA,
	- Supply water		WEF, 23 rd Edition, 2017,
	- Natural water		Part 9215B
	- Cooling water	447. Salmonella spp.	ISO 19250 : 2010
	• Ice	(Detected or not detected)	
50.	Potable water	448. Coliforms	Standard Methods for the
	- Drinking water in sealed	(MPN)	Examination of Water and
	container		Wastewater, APHA, AWWA,
	- Process water		WEF, 23 rd Edition, 2017,
	- Supply water		Part 9221B
	- Filtered water	449. Escherichia coli	Standard Methods for the
	Non-potable water	(MPN)	Examination of Water and
	- Supply water		Wastewater, APHA, AWWA,
	- Natural water		WEF, 23 rd Edition, 2017,
	- Cooling water		Part 9221B
	• Ice		
	Beverage *		

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No.	Type of Sample	Test	Method
51.	Food in Hermetical container-	450. Incubation test	TIS 335:2018 Clause 6.1-6.2
	Test for high acid foods	451. Mesophilic flat sour spoilage	TIS 335:2018 Clause 6.5.3
	$(pH \le 4.6)$	(Detected or not detected)	
		452. Thermophilic flat sour	TIS 335:2018 Clause 6.5.3
		spoilage	
		(Detected or not detected)	
		453. Yeasts and Molds	TIS 335:2018 Clause 6.5.3
		(Detected or not detected)	
		454. Aciduric spoilage	TIS 335:2018 Clause 6.5.3
		(Detected or not detected)	
52.	Food in Hermetical container-	455. Incubation test	TIS 335:2018 Clause 6.1-6.2
	Test for low acid foods	456. Mesophilic flat sour spoilage	TIS 335:2018 Clause 6.5.2
	(pH > 4.6)	(Detected or not detected)	,2
	,	457. Thermophilic flat sour	TIS 335:2018 Clause 6.5.2
		spoilage	
Ę	٠ ٨.	(Detected or not detected)	
		458. Putrefactive anaerobes	TIS 335:2018 Clause 6.5.2
	•	(Detected or not detected)	
		459. Thermophilic anaerobes	TIS 335:2018 Clause 6.5.2
		(Detected or not detected)	,
		460. Sulfide spoilage	TIS 335:2018 Clause 6.5.2
		(Detected or not detected)	

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No.	Type of Sample	Test	Method
53.	- Meat and meat products	461. DNA-Pork/Ryanodin gene	In-house method T 9128
	(Fresh, Chilled, Frozen,	(Detected or not detected)	based on ISO 20224-3;2020
	Processed, Dried)		combination with International
	- Ready-to-cook foods,		Journal of Food Science and
	- Semi Instant foods		Technology 38; 2003: 111-8
	- Ready-to-eat foods		
	- Seasoning		,

Note

Food as described

- 1. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Wheat flour
- 4. Grains and grain products
- 5. Macaroni and macaroni products
- 6. Bread
- 7. Baked products
- 8. Cow's milk, Ready to drink flavoured milk, Milk powder
- 9. Cream
- 10 Cereal Adjuncts

Food 2 as described

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- 1. Milk and milk products
- 2. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Poultry and poultry products (Fresh, Chilled, Frozen, Processed, Dried)
- 4. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)

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- 5. Cereals and cereal products
- 6. Nuts and nut products
- 7. Eggs and egg products
- 8. Seaweed and seaweed products
- 9. Flour and flour products
- 10. Oils and Fats
- 11. Ready-to-cook foods
- 12. Semi Instant foods
- 13. Tea, Coffee, Cocoa
- 14. Seasoning
- 15. Fish sauce and sauce

Food ³ as described

- 1. Milk and milk products
- 2. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 4. Cereals and cereal products
- 5. Nuts and nut products
- 6. Semi Instant foods
- 7. Oils and Fats

Food 4 as described

- 1. Milk and milk products
- 2. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Poultry and poultry products (Fresh, Chilled, Frozen, Processed, Dried)
- 4. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 5. Cereals and cereal products
- 6. Nuts and nut products

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- 7. Eggs and egg products
- 8. Seaweed and seaweed products
- 9. Flour and flour product
- 10. Ready-to-cook foods
- 11. Semi Instant foods
- 12. Tea, Coffee, Cocoa
- 13. Seasoning
- 14. Fish sauce and sauce

Food 5 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Cereals and cereal products
- 4. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 5. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 6. Flour and flour products
- 7. Milk and milk products
- 8. Nuts and nut products

Food as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Wheat flour
- 4. Macaroni and macaroni products
- 5. Grains and grain products
- 6. Bread
- 7. Baked products

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- 8. Dried fruits
- 9. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 10. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 11. Nuts and nut products
- 12. Cow's milk, Ready to drink flavoured milk
- 13. Milk powder
- 14. Cheese
- 15. Butter
- 16. Soybean Flour

Food ⁷ as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Wheat flour
- 4. Macaroni and macaroni products
- 5. Grains and grain products
- 6. Bread
- 7. Baked products
- 8. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 9. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 10. Nuts and nut products
- 11. Cow's milk, Ready to drink flavoured milk
- 12. Milk powder
 - 13. Unsweetened milk
 - 14. Cheese
 - 15. Butter
- 16. Soybean Flour

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17. Cereal Adjuncts

Food 8 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Milk and milk products
- 4. Flour and flour products
- 5. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 6. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 7. Candy
- 8. Beverages*

Food as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Cereals and cereal products
- 4. Milk and milk products
- 5. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 6. Fruits and fruit products(Fresh, Chilled, Frozen, Processed, Dried)
- 7. Beverages*

Food 10 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
 - 3. Milk and milk products
 - 4. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
 - 5. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
 - 6. Beverages*

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Food 11 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Cereals and cereal products
- 4. Milk and milk products
- 5. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 6. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 7. Flour and flour products
- 8. Semi Instant foods
- 9. Beverages*

Food 12 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Cereals and cereal products
- 4. Flour and flour products
- 5. Nuts and nut products
- 6. Milk and milk products
- 7. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 8. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 9. Eggs and egg products
- 10. Semi Instant foods
- 11. Seasoning
- 12. Curry paste
- 13. Oils and fats
- 14. Beverages*

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Food 13 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Cereals and cereal products
- 4. Hard shell nuts and hard shell nut products
- 5. Flour and flour products
- 6. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 7. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 8. Milk and milk products
- 9. Eggs and egg products
- 10. Seaweed and seaweed products
- 11. Semi Instant foods
- 12. Seasoning
- 13. Oils and fats
- 14. Yeasts
- 15. Curry paste
- 16. Beverages*
- 17. Mixed food additives

Food^{1 4} as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Cereals and cereal products
- 4. Hard shell nuts and hard shell nut products
- 5. Flour and flour products
- 6. Milk and milk products
- 7. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)

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- 8. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 9. Eggs and egg products
- 10. Seaweed and seaweed products
- 11. Semi Instant foods
- 12. Seasoning
- 13. Curry paste
- 14. Oils and fats
- 15. Yeasts
- 16. Beverages*
- 17. Mixed food additives

Food 15 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Cereals and cereal products
- 4. Nuts and nut products
- 5. Flour and flour products
- 6. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 7. Fruits and fruit products(Fresh, Chilled, Frozen, Processed, Dried)
- 8. Milk and milk products
- 9. Eggs and egg products
- 10. Seaweed and seaweed products
- 11. Semi Instant foods
- 12. Seasoning
- 13. Yeasts

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14. Beverages*

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Food 16 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Poultry and poultry products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 4. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
- 5. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
- 6. Cereals and cereal products
- 7. Nuts and nut products
- 8. Flour and flour products
- 9. Milk and milk products
- 10. Eggs and egg products
- 11. Ready-to-cook foods
- 12. Semi Instant foods
- 13. Ready-to-eat foods
- 14. Seasoning
- 16. Fish sauce and seasoning sauce
- 16. Beverages*

Food 17 as described

- 1. Meat and meat products (Fresh, Chilled, Frozen, Processed, Dried)
- 2. Poultry and poultry products (Fresh, Chilled, Frozen, Processed, Dried)
- 3. Seafood and seafood products (Fresh, Chilled, Frozen, Processed, Dried)
- 4. Vegetables and vegetable products (Fresh, Chilled, Frozen, Processed, Dried)
 - 5. Fruits and fruit products (Fresh, Chilled, Frozen, Processed, Dried)
 - 6. Eggs and egg products
 - 7. Cereals and cereal products
 - 8. Nuts and nut products

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The laboratory of Food Industry Laboratory Service Center, Foundation for Industrial Development National Food Institute has been accepted as accredited laboratory in

the field of food and Animal Feeding testing for the following scopes.

9. Flour and flour products

10. Milk and milk products

Beverages * as described

1. Water with dissolved carbon dioxide or oxygen gas.

2. Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved

carbon dioxide or oxygen gas.

3. Beverage which is containing or made from other constitutes, except fruits, plants or vegetables, and

may also contain dissolved carbon dioxide or oxygen gas.

4. Beverage as stipulated in (2) or (3), which is concentrated and needs to be diluted before consumption.

5. Beverage as stipulated in (2) or (3) in dried form.

Beverages ** as described

1. Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved

carbon dioxide or oxygen gas.

2. Beverage, which is containing or made from other constitutes, except fruits, plants or vegetables, and

may also contain dissolved carbon dioxide or oxygen gas.

3. Beverage as stipulated in (2) or (3) in dried form.

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