



**Bureau of Laboratory Quality Standards
Ministry of Public Health**

This is to certify that

The laboratory of

**Food Research and Testing Laboratory
Faculty of Science, Chulalongkorn University
Floor 16th Mahamakut Building Phayathai Road,
Pathumwan, Bangkok 10330, 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

Patravee Soisangwan
(Dr. Patravee Soisangwan)

Director of Bureau of Laboratory Quality Standards

Date of Accreditation : 16 June 2023

Valid Until : 15 June 2027

Accreditation Number 1172/53

The laboratory of Food Research and Testing Laboratory, Faculty of Science, Chulalongkorn University has been accepted as accredited laboratory in the field of food and feeding stuffs testing for the following scopes.

No.	Type of Sample	Test	Method
1.	- Food * - Animal feed	1. Aerobic Plate Count (CFU)	FDA BAM <i>Online</i> , 2001 (Chapter 3)
2	- Food * - Food ** - Animal feed	2. <i>Salmonella</i> spp. (Detected or not detected)	ISO 6579-1:2017/Amd.1:2020
		3. <i>Bacillus cereus</i> (CFU)	FDA BAM <i>Online</i> , 2020 (Chapter 14)
		4. <i>Staphylococcus aureus</i> (CFU)	FDA BAM <i>Online</i> , 2016 (Chapter 12)
		5. <i>Escherichia coli</i> (MPN)	FDA BAM <i>Online</i> , 2020 (Chapter 4)
		6. <i>Listeria monocytogenes</i> (Detected or not detected)	ISO 11290-1:2017
3.	- Food ** - Animal feed - Beverage in sealed containers	7. Coliforms (CFU, MPN)	FDA BAM <i>Online</i> , 2020 (Chapter 4)
4.	Food **	8. <i>Clostridium perfringens</i> (CFU)	ISO 7937:2004
		9. Yeasts and Molds (CFU)	FDA BAM <i>Online</i> , 2001 (Chapter 18)
		10. <i>Vibrio parahaemolyticus</i>	ISO 21872-1:2017
		11. <i>Vibrio cholerae</i> (Detected or not detected)	

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No.	Type of Sample	Test	Method
5.	Processed Animal Protein	12. Cattle DNA	In-house method TG 013 based on Journal Veterinar Science & Technology Vol.7(3) ; 2016, page 1-7.
		13. Porcine DNA	In-house method TG 017 based on Food Hygienic Society of Japan (Shokuhin Eiseigaku Zasshi) Vol.50; 2009, page 89-92.
6.	<ul style="list-style-type: none"> - Flour and flour products - Cereal and cereal products - Nuts and nuts products - Milk and milk products 	14. Protein 15. Total Nitrogen	In-house method TC 014, TC 015 based on AOAC (2019) 991.20
7.	<ul style="list-style-type: none"> - Animal feed - Feeding stuff - Pet food 	16. Protein 17. Total Nitrogen	ISO 5983-2:2005
8.	Meat and meat products (Fresh, Chilled, Frozen, Processed)	18. Protein 19. Total Nitrogen	In-house method TC 014 based on AOAC (2019) 981.10
9.	<ul style="list-style-type: none"> - Cow milk (Liquid, Condensed) - Flavoured milk - Fermented milk - Dairy ice cream - Wipping cream 	20. Total fat	In-house method TC 012 based on AOAC (2019) 989.05

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No.	Type of Sample	Test	Method
10.	- Cow milk (Powder, Dry) - Non-dairy cream - Whey	21. Total fat	In-house method TC 012 based on AOAC (2019)-932.06
11.	- Animal feed - Feeding stuff - Pet food	22. Total fat	In-house method TC 009 based on AOAC (2019) 954.02
12.	- Flour and flour products - Cereal and cereal products - Nuts and nuts products	23. Total fat	In-house method TC 011 based on AOAC (2019) 922.06
13.	Meat and meat products (Fresh, Chilled, Frozen, Processed)	24. Total fat	In-house method TC 010 based on AOAC (2019) 960.39
14.	- Flour - Meat and meat products (Fresh, Chilled, Frozen, Processed)	25. Total carbohydrate	Method of Analysis for Nutrition Labeling. Virginia : AOAC International; 1993, p.8
		26. Total calories	Method of Analysis for Nutrition Labeling. Virginia : AOAC International; 1993, p.106
15.	Milk powder	27. Ash	AOAC (2019) 930.30
16.	- Animal feed - Feeding stuff - Pet food	28. Ash	AOAC (2019) 942.05

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No.	Type of Sample	Test	Method
17.	Flour	29. Ash	AOAC (2019) 923.03
18.	- Flour products - Plants and plants products - Cereal and cereal products	30. Ash	In-house method TC 007 based on AOAC (2019) 923.03
19.	Meat (Fresh, Chilled, Frozen)	31. Ash	AOAC (2019) 920.153
20.	Meat products (Fresh, Chilled, Frozen, Processed)	32. Ash	In-house method TC 006 based on AOAC (2019) 920.153
21.	- Animal feed - Feeding stuff - Pet food	33. Moisture	ISO 6496:1999
22.	Flour	34. Moisture	AOAC (2019) 925.10
23.	Meat (Fresh, Chilled, Frozen)	35. Moisture	AOAC (2019) 950.46 (b)
24.	Meat products (Fresh, Chilled, Frozen, Processed)	36. Moisture	In-house method TC 002 based on AOAC (2019) 950.46 (b)
25.	- Whole milk powder - Skim milk powder - Skimmed milk powder	37. Moisture	AOAC (2019) 927.05
26.	Whey	38. Moisture	In-house method TC 029 based on AOAC (2019) 927.05

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No.	Type of Sample	Test	Method
27.	- Cow milk (Liquid, Condensed) - Wipping cream	39. Total solids	ISO 6731:2010/IDF 21:2010
28.	Fermented milk	40. Total solids	In-house method TC 029 based on ISO 6731:2010/ IDF 21:2010
29.	- Sweetened Condensed Milk - Sweetened Filled Milk	41. Total solids	ISO 6734:2010/IDF 15:2010
30.	Cheese	42. Total solids	ISO 5534:2004/ IDF 4:2004
31.	- Animal feed - Feeding stuff - Pet food	43. Crude Fiber	In-house method TC 016 based on AOAC (2019) 978.10
32.	Food ***	44. Total Dietary Fiber	In-house method TC 019 based on AOAC (2019) 985.29
33.	Food **	Total Sugar	In-house method TC 023 based on AOAC (2019) 982.14
		45. Fructose	
		46. Glucose	
		47. Sucrose	
		48. Lactose	
		49. Maltose	
		50. Vitamin B1	In-house method TC 021 based on EN 14122:2003
		51. Vitamin B2	In-house method TC 022 based on EN 14152:2003

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No.	Type of Sample	Test	Method
33.	Food **	52. Calcium (Ca)	In-house method TC 027 based on AOAC (2019) 975.03, 984.27
		53. Sodium (Na)	
		54. Iron (Fe)	
34.	- Food **** - Milk and milk products *	55. Vitamin A	In-house method TC 028 based on Bull. Dept. Med. Sci. Vol. 37 No. 1 Jan-Mar 1995: p. 57-64
35.	- Food * - Food **	56. Arsenic (As) 57. Cadmium (Cd) 58. Copper (Cu) 59. Mercury (Hg) 60. Lead (Pb) 61. Tin (Sn) 62. Zinc (Zn)	In-house method TC 060 based on AOAC (2019) 999.10
36.	- Cannabis and hemp plants (Fresh, Dried, except inflorescences)	63. Arsenic (As) 64. Cadmium (Cd) 65. Mercury (Hg) 66. Lead (Pb)	In-house method TC 061 based on AOAC (2019) 999.10
37.	Peanut	67. Total Aflatoxin (B1, B2, G1, G2)	In-house method TC 024 based on AOAC (2019) 991.31, 994.08
38.	- Bread - Bakery products - Beverage in sealed containers - Coconut palm sugar - Noodle	68. Benzoic Acid 69. Sorbic Acid	In-house method TC 025 based on Bull. Dept. Med. No. 4, Vol.40; 1998, p.461-469

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No.	Type of Sample	Test	Method
39.	- Food **** - Milk and milk products *	70. Cholesterol	In-house method TC 020 based on AOAC (2019) 994.10

Note

Food *

1. Ready-to-cook foods (Fresh, Frozen)
2. Ready-to-eat foods (Frozen)
3. Food in sealed container (Canned)
4. Bakery products
5. Ice cream
6. Beverage in sealed containers
7. Sauce
8. Spice and Seasoning
9. Fermented milk
10. Coffee Mixed
11. Tea

Food **

1. Vegetable and vegetable products (Fresh, Chill, Frozen , Processed)
2. Fruit and fruit products (Fresh, Chill, Frozen, Processed)
3. Cereal and cereal products (Fresh, Chill, Frozen, Processed)
4. Ready-to-eat foods (Frozen, Chilled)
5. Ready-to-cook foods (Frozen, Chilled)

Bureau of Laboratory Quality Standards

Page 7 of 9

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Reviewed by Head of Laboratory Accreditation Section

Saovane Aromsook

(Ms.Saovane Aromsook)

The laboratory of Food Research and Testing Laboratory, Faculty of Science, Chulalongkorn University has been accepted as accredited laboratory in the field of food and feeding stuffs testing for the following scopes.

6. Semi Instant Food
7. Algae and algae products (Frozen, Processed)
8. Flour and flour products
9. Spice and seasoning
10. Jam Jelly and Marmalade
11. Honey
12. Ice cream
13. Beverage in sealed container
14. Meat and meat products (Fresh, Chilled, Frozen, Processed)

Food ***

1. Plants and plants products
2. Cereal and cereal products
3. Nut and nut products
4. Vegetable and vegetable products
5. Fruit and fruit products
6. Beverage in sealed container

Food ****

1. Meat and meat products (Fresh, Chilled, Frozen, Processed)
2. Poultry and poultry products (Fresh, Chilled, Frozen, Processed)
3. Aquatic and aquatic products (Fresh, Chilled, Frozen, Processed)
4. Bakery products
5. Peanut Butter
6. Eggs and eggs products

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Milk and milk products *

1. Cow milk

- Powder
- Liquid
- Condensed
- Dry

2. Flavoured milk

3. Fermented milk

4. Dairy ice cream

5. Butter

6. Cheese

7. Cream

- Wipping cream
- Non-dairy cream

8. Whey

Bureau of Laboratory Quality Standards

Page 9 of 9

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