

Bureau of Laboratory Quality Standards Ministry of Public Health

This is to certify that

The laboratory of

Betagro Science Center Co., Ltd. (Lop Buri)
219 Moo 1, Chongsarika, Patthana Nikhom,
Lop Buri 15220, 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)

Patrave Solsompua

Director of Bureau of Laboratory Quality Standards

Date of Accreditation : 24 December 2021

Valid Until : 23 December 2025

Accreditation Number 1046/47



Bureau of Laboratory Quality Standards Ministry of Public Health

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No.	Type of Sample	Test	Method
1	- Meat and meat products - Poultry neck skin	Campylobacter spp. (CFU)	ISO 10272-2 :2017
	(Fresh, Chilled, Frozen, Processed)	Clostridium perfringens (CFU/Detected or not detected)	FDA BAM Online, 2001 (Chapter 16)
		3. Coliforms (MPN) 4. E.coli (MPN/Detected or not detected) 5. Fecal Coliforms (MPN)	FDA BAM Online, 2020 (Chapter 4)
		6. Listeria spp. Including identify species (Detected or not detected)	-ISO 11290-1: 2017 -AFNOR Certificate No.BIO 12/02- 06/94
		7. Listeria monocytogenes (Detected or not detected)	-ISO 11290-1: 2017 - AFNOR Certificate No.BIO-12/11- 03/04
		8. Staphylococcus aureus (CFU)	AOAC (2019) 2003.11

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No.	Type of Sample	Test	Method
1	- Meat and meat products	9. Yeasts (CFU)	ISO 21527-1: 2008
	- Poultry neck skin	10. Molds (CFU)	ISO 21527-2: 2008
	(Fresh, Chilled, Frozen,	11. Yeasts and Molds	
	Processed)	(CFU)	
2	-Meat and Animal Organ	12. Detection of Anti –	In-house method TI-B00-017
	(Fresh, Chilled, Frozen)	Bacterial substance	by six -plate agar diffusion assay
	-Egg	residues (Screening test)	
		(Detected or not	
		detected)	
3	- Meat and meat products	13. Pseudomonas spp.	-ISO 13720: 2010 (Presumptive)
	- Fishery and fishery	(CFU)	-In-house method TI-B00-053 based on
	products		cowan and steel's manual for the
	(Fresh, Chilled, Frozen,		identification of medical bacteria third
	Process)		edition edited and revised by G. I.
			BARROW and R. K. A. FELTHAM
			(Biochemical test)
4	-Meat and meat products	14. Clostridium spp.	ISO 15213:2003
	-Fishery and fishery	(CFU)	
	products	15. Anaerobic Sulfite-	
	(Fresh, Chilled, Frozen,	reducing bacteria	
	Processed)	(CFU)	
	- Ready-to-Cook Foods		
	- Ready-to-Eat Foods		

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No.	Type of Sample	Test	Method
5	Ready-to-Eat Foods	16. Staphylococcus aureus (CFU)	AOAC (2019) 2003.07
6	-Meat and meat products -Fishery and fishery products -Egg and egg products (Fresh, Chilled, Frozen, Processed) -Ready-to-Eat Foods -Ready-to-Cook Foods -Semi processed Food	17. Enterococci (CFU)	Compendium of Methods for the Microbiological Examination of Foods, (APHA), 5 th Edition, 2015 (Chapter 10)
7	-Meat and meat products -Fishery and fishery	18. Enterococci (CFU)	NordVal Certificate No.047
	products -Egg and egg products (Fresh, Chilled, Frozen, Processed) -Ready-to-Cook Foods -Ready-to-Eat Foods - Semi processed Food - Vegetable and vegetable	19. Total Viable Count 30 °C (CFU) 20. Total Viable Count 35 °C (CFU) 21. Bacillus cereus	-ISO 4833-1:2013 -AFNOR Certificate No. 3M 01/01 - 09/89 AOAC RI Certificate No. 010404 FDA BAM <i>Online</i> , 2020 (chapter 14)
	products - Fruit and fruit products	(CFU)	

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No.	Type of Sample	Test	Method
7	-Meat and meat products	22. Campylobacter spp.	-ISO 10272-1:2017
	-Fishery and fishery	including identify	-AFNOR Certificate No. BIO12/29-
	products	species	05/10
	-Egg and egg products	(Detected or not	
	(Fresh, Chilled, Frozen,	detected)	
	Processed)	23. Campylobacter jejuni	
	-Ready-to-Cook Foods	(Detected or not	
	-Ready-to-Eat Foods	detected)	
	- Semi processed Food	24. Campylobacter coli	
	- Vegetable and vegetable	(Detected or not	
	products	detected)	
	- Fruit and fruit products	25. <i>E. coli</i> O157	- AOAC RI Certificate No.070801;
		(Detected or not	(Including H7)
		detected)	- In-house method TI-B00-055 based on
		26. <i>E.coli</i> O157 H:7	FDA BAM Online, 2020 (Chapter 4A)
		(Detected or not	(Biochemical test)
		detected)	
		27. Vibrio parahaemolyticus	FDA BAM Online, 2004 (Chapter 9)
		(MPN)	

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No.	Type of Sample	Test	Method
8	Milk and milk products	28. Coliforms (CFU, MPN)	Compendium of Methods for the
		29. E. coli (CFU, MPN)	Microbiological Examination of Foods,
			(APHA), 5 th edition 2015 (Chapter 9)
		30.Enterobacteriaceae	Compendium of Methods for the
		(CFU)	Microbiological Examination of Foods,
			(APHA), 5 th Edition, 2015 (Chapter 9)
		31. Salmonella spp.	-ISO 6579-1:2017/Amd.1:2020 (E)
		(Detected or not detected)	-AFNOR Certificate No. BIO 12/16-09/05
		32. Staphylococcus aureus	-ISO 6888-1:2021(Coagulase-positive
ľ		(CFU)	staphylococci)
			-FDA BAM Online, 2016 (Chapter 12)
			(Biochemical test)
			-NordVal Certificate No.042
		33. Staphylococcus aureus	-ISO 6888-3:2003(Coagulase-positive
		(Detected or not	staphylococci)
		detected)	-FDA BAM Online, 2016 (Chapter 12)
			(Biochemical test)
		34. Staphylococcal	AOAC (2019) 2007.06
		Enterotoxin	
		(Detected or not	
		detected)	

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No.	Type of Sample	Test	Method
8	Milk and milk products	35. Total Viable Count	Compendium of Methods for the
		35 °C (CFU)	Microbiological Examination of Foods,
			(APHA), 5 th edition 2015 (Chapter 8)
		36. Coagulase-positive	-AFNOR Certificate No.3M 01/09 -
		staphylococci	04/03 A and AFNOR Certificate No.3M
		(CFU)	01/09 -04/03 B
			-ISO 6888-1:2021
		37. Coagulase-positive	ISO 6888-3: 2003
		staphylococci	
		(Detected or not	
		detected)	
		38. Total Viable Count 30°C	AFNOR Certificate No. 3M 01/01 -09/89
		(CFU)	
		39. Yeasts (CFU)	-Compendium of Methods for the
		40. Molds (CFU)	Microbiological Examination of –
		41. Yeasts and Molds (CFU)	Foods, (APHA), 5 th edition 2015
			(Chapter 21)
			-AOAC (2019) 2014.05

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No.	Type of Sample	Test	Method
9	-Meat and meat products	42. Staphylococcal	AOAC (2019) 2007.06
	-Fishery and fishery	Enterotoxin	
	products	(Detected or not	
	(Fresh, Chilled, Frozen,	detected)	
	Processed)		
	-Ready-to-Cook Foods		
	- Ready-to-Eat Foods		
	-Semi processed Food		
	-Drinking in sealed		
	container		
	-Canned Food		
10	- Meat and meat products	43. Salmonella spp.	ISO 6579-1:2017/Amd.1:2020 (E)
	- Fishery and fishery	(Detected or not	
	products	detected)	
	- Eggs and egg products	44. Staphylococcus aureus	-ISO 6888-1:2021 (Coagulase-positive
	(Fresh, Chilled, Frozen,	(CFU)	staphylococci)
	Processed)		-FDA BAM <i>Online</i> , 2016 (Chapter 12)
	-Ready-to-Cook Foods		(Biochemical test)
	-Ready-to-Eat Foods	45. Staphylococcus aureus	-ISO 6888-3:2003 (Coagulase-positive
	- Semi processed Food	(Detected or not	staphylococci)
	- Vegetable and vegetable	detected)	-FDA BAM Online, 2016 (Chapter 12)
	products		(Biochemical test)
	- Fruit and fruit products		

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No.	Type of Sample	Test	Method
10	Nuts and nuts ProductSeeds and seeds ProductCereal and cereal Product	46. Total Viable Count 35 °C (CFU)	Compendium of Methods for the Microbiological Examination of Foods, (APHA), 5 th edition 2015 (Chapter 8)
	 Flour and Starches Salts, spices, soups, sauces, salads and protein products Fats and oils Sweeteners* 	47. Yeasts (CFU) 48. Molds (CFU) 49. Yeasts and Molds (CFU)	Compendium of Methods for the Microbiological Examination of Foods, (APHA), 5 th edition 2015 (Chapter 21)
11	Meat and meat productsFishery and fisheryproductsEggs and egg products	50. Coliforms (CFU, MPN) 51. <i>E.coli</i> (CFU, MPN) 52. Coliforms (CFU)	Compendium of Methods for the Microbiological Examination of Foods, (APHA), 5 th edition 2015 (Chapter 9) Compact Dry EC, AOAC RI Certificate
	(Fresh, Chilled, Frozen, Processed) -Ready-to-Cook Foods -Ready-to-Eat Foods	53. E.coli (CFU) 54. Coagulase-positive staphylococci (CFU)	No. 110402 -AFNOR Certificate No.3M 01/09 – 04/03 A and AFNOR Certificate No.3M 01/09 -04/03 B
	-Semi processed Food -Vegetable and vegetable products - Fruit and fruit products - Flour and Starches - Nuts, seeds, Cereal and Cereal Product	56.Coagulase-positive staphylococci (Detected or not detected)	-ISO 6888-1:2021 ISO 6888-3: 2003

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No.	Type of Sample	Test	Method
11	- Meat and meat products	57. Enterobacteriaceae	Compendium of Methods for the
	- Fishery and fishery	(CFU)	Microbiological Examination of Foods,
	products		(APHA), 5 th Edition, 2015 (Chapter 9)
	- Eggs and egg products	58. Salmonella spp.	AFNOR Certificate No. BIO12/16-09/05
	(Fresh, Chilled, Frozen,	(Detected or not	
	Processed)	detected)	
	-Ready-to-Cook Foods	59. Staphylococcus aureus	NordVal Certificate No.042
	-Ready-to-Eat Foods	(CFU)	
	-Semi processed Food	60. Yeasts (CFU)	AOAC (2019) 2014.05
	-Vegetable and vegetable	61. Molds (CFU)	
	products	62. Yeasts and Molds	
	- Fruit and fruit products	(CFU)	
	- Flour and Starches	63. Vibrio parahaemolyticus	ISO21872-1:2017
	- Nuts, seeds, cereal and	64. Vibrio cholerae	
	nuts, seeds, cereal product	(Detected or not	
		detected)	
12	- Flour and Starches	65. Coliforms (MPN)	FDA BAM Online, 2020 (Chapter 4)
	- Fats and oils	66. E.coli (MPN/Detected or	
	- Salts, spices, soups,	not detected)	
	sauces, salads and protein	67. Fecal Coliforms	
	products	(MPN)	
	- Sweeteners*		

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(Mr Surggel: Muonghon

No.	Type of Sample	Test	Method
13	Salts, spices, soups, sauces, salads and protein products	68. Clostridium perfringens (CFU/Detected or not detected)	FDA BAM Online, 2001 (Chapter 16)
		69. Listeria monocytogenes (Detected or not detected)	AFNOR Certificate No.BIO-12/11-03/04
14	• Potable water	70. Clostridium perfringens	-In-house method TI-B00-027 based on
	- Drinking water	(CFU/ Detected or not	FDA BAM Online, 2001 (Chapter 16)
	- Drinking water in	detected)	-ISO14189:2013
	sealed container	71. Coliforms (MPN)	Standard Methods for the Examination of
	- Water to be used in food	72. E.coli (MPN, Detected	Water and Wastewater. APHA, AWWA,
	production process	or not detected)	WEF, 23 rd Edition, 2017. Part 9221B,
	Non-Potable water	73. Thermotolerant	9221E, 9221F
	-Natural water	(Fecal) Coliforms	
	-Ground water	74. Listeria monocytogenes	AFNOR Certificate No.BIO-12/11-03/04
	-Surface water	(Detected or not	
	- Aquaculture water	detected)	
	- Water supply	75. Listeria spp.	- AFNOR Certificate No. UNI 03/09 – 11/13
	- Tap water	(Detected or not detected)	- AFNOR Certificate No.: BIO 12/39-09/16
	- Water to be used in the	76. Salmonella spp.	ISO 19250 : 2010
	factory	(Detected or not	
	- Brackish water	detected)	

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No.	Type of Sample	Test	Method
14	- Distilled Water	77. Enterococci (CFU)	-Standard Methods for the Examination of Water and Wastewater. APHA, AWWA,
	(Deionized water) - RO water		WEF, 23 rd Edition, 2017. Part 9230C -NordVal Certificate No.047
	Soft waterIceMineral water	78. Salmonella spp. (Detected or not detected) 79. Salmonella Enteritidis (Detected or not detected) 80. Salmonella Typhimurium (Detected or not detected)	Rapid Finder Salmonella species , Typhimurium and Enteritidis Multiplex PCR kits for Detection of Salmonella Certificate number : UNI03/12-01/18
		81. Staphylococcus aureus (CFU/Detected or not detected) 82. Total Viable Count at	Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 23 rd Edition, 2017. Part 9213B -ISO 6222:1999
		22°C and 36 °C (CFU) 83. Heterotrophic Plate Count at 35 °C (CFU)	-In-house method TI-B00-078 based on ISO 6222:1999 In-house method TI-B00-078 based on Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF. 23 nd Edition, 2017. Part 9215, 9215 B

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No.	Type of Sample	Test	Method
15	- Animal Carcass	84. Coliforms (CFU)	Compendium of Methods for the
	- Environmental Samples	85. E.coli (CFU)	Microbiological Examination of Foods,
	from Food Production		(APHA), 5 th edition 2015 (Chapter 9)
	Swab Test	86. Enterococci (CFU)	NordVal Certificate No.047
		87. Enterobacteriaceae	Compendium of Methods for the
		(CFU)	Microbiological Examination of Foods,
			(APHA), 5 th edition 2015 (Chapter 9)
		88. Salmonella spp.	-AFNOR Certificate No. BIO 12/16-09/05
		(Detected or not	-ISO 6579-1:2017/Amd.1:2020 (E)
		detected)	
		89. Total Viable Count	Compendium of Methods for the
		35 °C	Microbiological Examination of Foods,
		(CFU)	(APHA), 5 th edition 2015 (Chapter 8)
		90. Yeasts (CFU)	Compendium of Methods for the
		91. Molds (CFU)	Microbiological Examination of Foods,
		92. Yeasts and Molds	(APHA), 5 th edition 2015 (Chapter 21)
		(CFU)	
		93.Staphylococcus aureus	-ISO 6888-3:2003(Coagulase-positive
		(Detected or not	staphylococci)
		detected)	-FDA BAM Online, 2016 (Chapter 12) (
			Biochemical test)

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No.	Type of Sample	Test	Method
15	- Animal Carcass - Environmental Samples	94.Staphylococcus aureus (CFU)	NordVal Certificate No.042
	from Food Production		-ISO 6888-1:2021(Coagulase-positive
	Swab Test		staphylococci)
			-FDA BAM Online, 2016 (Chapter 12)
			(Biochemical test)
16	Animal Carcass	95. Campylobacter spp. (CFU)	ISO 10272-2 :2017
17	Environmental Samples from Food Production • Swab Test	96. Listeria spp. Including identify species (Detected or not detected)	AFNOR Certificate No BIO-12/33-05/12
		97. Vibrio parahaemolyticus (Detected or not detected) 98. Vibrio cholerae (Detected or not detected)	ISO 21872-1:2017
		99. Pseudomonas spp.	-ISO 13720: 2010 (Presumptive)
		(CFU)	-In-house method TI-B00-053 based on
			cowan and steel's manual for the
			identification of medical bacteria third
			edition edited and revised by G. I.
			BARROW and R. K. A. FELTHAM
			(Biochem test)

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No.	Type of Sample	Test	Method
18	- Food **	100. Fecal coliforms	Compendium of Methods for the
	- Animal Carcass	(MPN)	Microbiological Examination of Foods,
			(APHA), 5 th edition 2015 (Chapter 9).
19.	- Food **	101. Listeria	AFNOR Certificate No.BIO-12/11-03/04
	- Animal Carcass	monocytogenes	
	- Environmental Samples	(Detected or not detected)	
	from Food Production	102. Listeria spp.	- AFNOR Certificate No. UNI 03/09 – 11/13
	Swab Test	(Detected or not	- AFNOR Certificate No.: BIO 12/39-09/16
		detected)	
		103. Salmonella spp.	- AFNOR Certificate number : UNI 03/07
		(Detected or not	- 11/13
		detected)	- AFNOR Certificate number : BIO 12/38
			- 06/16
20	- Meat and meat products	104. Salmonella spp.	Rapid Finder Salmonella species,
	- Animal Carcass	(Detected or not	Typhimurium and Enteritidis Multiplex
	- Environmental Samples	detected)	PCR kit for Detection of Salmonella
	from Food Production	105. Salmonella Enteritidis	Certificate number : UNI 03/12 – 01/18
	Swab Test	(Detected or not	
		detected)	
		106. Salmonella	
		Typhimurium	
		(Detected or not	

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		detected)	
21	- Meat and meat products	107. Salmonella spp.	ISO 6579-2:2012
	- Animal Carcass	(MPN)	
22	- Meat and meat products	108. Moisture	AOAC (2019) 950.46
	- Fishery and fishery	109. Ash	AOAC (2019) 920.153
	products		
= 1	- Seafood and seafood		
	products		
	- Egg and egg products		
	(Fresh, Chilled, Frozen,	*	
1	Processed)		
	- Ready-to-Cook Foods		
	- Ready-to-Eat Foods		
	- Semi processed Foods		
	- Canned Food		
23	Flour and flour product	110. Moisture	AOAC (2019) 925.10
		111. Ash	AOAC (2019) 923.03
24	Cereal and cereal product	112. Moisture	AOAC (2019) 945.39
		113. Ash	AOAC (2019) 923.03
25	Meat and meat products	114. Crude Protein	In-house method TI-C00-088 based on
	(Fresh, Chilled, Frozen,	115. Nitrogen	AOAC (2019) 981.10
	Process)		

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No.	Type of Sample	Test	Method
26	- Fishery and fishery	116. Crude Protein	In- house method TI-C00-016 based on
	products	117. Nitrogen	ISO 5983-2 :2009
	- Seafood and seafood		
	products		
	- Egg and Egg products		
	(Fresh, Chilled, Frozen,		
	Processed)	*	
	- Ready-to-Cook Foods		
	- Ready-to-Eat Foods		
	- Semi processed Foods		
	- Canned Food		
	- Cereal and Cereal		
	Products		
	- Flour and Flour Products		*
27	- Meat and meat products	118. Crude Fat	In-house method TI-C00-015 based on
	- Fishery and fishery		AOAC (2019) 991.36
	products		
	- Seafood and seafood		
	products		
	(Fresh, Chilled, Frozen,		
	Process)		
	- Ready-to-Eat Foods		

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No.	Type of Sample	Test	Method
	- Semi processed foods		
	- Canned food		
	- Flour and flour product		
	- Cereal and cereal		
	product		
28	- Meat and meat products	119. Crude Fat	In-house method TI-C00-097 based on
	- Fishery and fishery		AOCS (2010) Am 5-04
	products		
	- Seafood and seafood		1
	products		
	- Egg and egg products		
	(Fresh, Chilled, Frozen,		
	Processed)		×
	- Ready-to-Eat Foods		
	- Cereal and cereal products		
29	- Meat and meat products	120. Fat (Acid hydrolysis)	In-house method TI-C00-027 based on
	- Fishery and fishery		ISO 6492 : 1999
	products		
	- Seafood and seafood		
	products		
	- Egg and egg products		
	(Fresh, Chilled, Frozen,		
	Processed)		

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	- Ready-to-Cook Foods - Ready-to-Eat Foods - Semi processed foods - Canned food - Flour and flour product - Cereal and cereal product		
30	- Meat and meat products - Fishery and fishery products - Seafood and seafood products (Fresh, Chilled, Frozen, Processed) - Egg and Egg Products - Ready-to-Cook Foods - Ready-to-Eat Foods - Semi processed Foods - Canned Food - Flour and Flour Product - Cereal and Cereal Product	121. Carbohydrate 122. Energy	Method of Analysis for Nutrition Labeling (1993) Chapter 6, Page 105-107

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No.	Type of Sample	Test	Method
31	 - Meat and meat products - Fishery and fishery products - Seafood and seafood products - Egg and Egg Products (Fresh, Chilled, Frozen, Processed) 	123. Phosphorus	AOAC (2019) 995.11
32	- Meat and meat products - Fishery and fishery products - Seafood and seafood products - Egg and Egg Products (Fresh, Chilled, Frozen, Processed) - Ready-to-Eat Foods - Vegetable and Their products - Fruit and fruit products - Cereal and Cereal Product - Flour and Flour Product	124. Dietary Fiber 125. Total Dietary Fiber	In- house method TI-C00-068 based on AOAC (2019) 985.29

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No.	Type of Sample	Test	Method
33	Meat and meat products	Total Amino Acid	In-house method TI-C00-093 based on
	(Fresh, Chilled, Frozen,	126. Taurine (Tau)	ISO 13903: 2005
	Processed)	127. Aspartic Acid (Asp)	
		128. Threonine (Thr)	
		129. Serine (Ser)	
		130. Glutamic Acid (Glu)	
		131. Proline (Pro)	
		132. Glycine (Gly)	
		133. Alanine (Ala)	
		134. Cystine (Cys) & Cysteine	
		135. Valine (Val)	
		136. Methionine (Met)	
		137. Isoleucine (Ile)	
		138. Leucine (Leu)	
		139. Tyrosine (Tyr)	
		140. Phenylalanine (Phe)	
		141. Histidine (His)	
		142. Lysine (Lys)	
		143. Arginine (Arg)	
		144. Hydroxy lysine	
		145. Hydroxy proline	
		146. Ornithine	

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No.	Type of Sample	Test	Method
33	Meat and meat products	147. Methionine sulfoxide	
	(Fresh, Chilled, Frozen,	148. GABA	
	Processed)	149. Nitrite and Sodium	In-house method TI-C00-119 based on BS
		Nitrite	EN12014-4 :2005
		150. Nitrate and Sodium	
		Nitrate	
		151. Sodium Chloride	In-house method TI-C00-020 based on
		152. Chloride	ISO 6495:1999
34	Fat and Oil	153. Iodine value	In-house method TI-C00-076 based on
			AOAC (2019) 993.20
		154. Peroxide Value	AOCS (2017) Cd 8b-90
		155. Acid value	ISO 660:2020 (E)
		156. Free Fatty Acid	
		157. Acidity	
		158. p-Anisidine value	AOCS (2017) Cd 18-90
35	Animal Fat	Organochlorine:	In-house method TI-C00-001 based on
		159. aldrin	Journal AOAC, Vol.67, No. 2 (1984)
		160. dieldrin	
		161. endrin	
		162. heptachlor	
		163. heptachlor epoxide	
		164. trans-chlordane	
		165. hexachlorobenzene	

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35	Animal Fat	166. alpha-BHC	In-house method TI-C00-001 based on
		167. beta-BHC	Journal AOAC, Vol.67, No. 2 (1984)
		168. gamma-BHC	
		169. oxychlordane	
		170. cis-chlordane	
		171. 4,4'DDE	
		172. 2,4'DDT	
		173. 4,4'DDD	
		174. 4,4'DDT	
36	• Potable water	175. Bromate	Standard Methods for the Examination of
	- Drinking water	176. Chloride	Water and Wastewater. APHA, AWWA,
	- Drinking water in	177. Fluoride	WEF, 23 rd Edition, 2017, Part 4110 B
	sealed container	178. Nitrate	
	Non-Potable water	179. Nitrite	
	- Natural water	180. Phosphate	
	-Ground water	181. Sulfate	
	-Surface water	182. Anionic Surfactants as	Standard Methods for the Examination of
	- Water supply	Methylene Blue Active	Water and Wastewater. APHA, AWWA,
	- Tap water	Substances (MBAS)	WEF, 23 rd Edition, 2017, Part 5540 C
	- Water to be used in the	- MBAS, calculated as	
	factory	Linear Alkylbenzene	
	- Distilled Water	Sulfonate (LAS)	
		MW= 348.48	

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No.	Type of Sample	Test	Method
36	- DI water	183. Color	Standard Methods for the Examination of
	(Deionized water)		Water and Wastewater. APHA, AWWA,
	- RO water		WEF, 23 rd Edition, 2017, Part 2120 C
	- Soft water	184. Conductivity at 20 °C	Standard Methods for the Examination of
	• Ice	and 25 °C	Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 2510 B
		185. pH at 25 °C	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 4500- H ⁺ B
		186. Cyanide	-Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017,
			Part 4500-CN C, 4500-CN E
			- ASTM D2036-09 (2015), Standard
			Test Method for Cyanide in water,
			ASTM International, West
			Conshohocken, PA, 2015,
			Test Method A Total Cyanide
			after Distillation, Section 12-18
		187. Phenol	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 5530 B and C

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36	• Potable water	188. Residual free chlorine	Standard Methods for the Examination of
	- Drinking water		Water and Wastewater. APHA, AWWA,
	- Drinking water in		WEF, 23 rd Edition, 2017 Part 4500-C1F
	sealed container	189. Odor	Standard Methods for the Examination of
	● Non-Potable water		Water and Wastewater. APHA, AWWA,
	- Natural water		WEF, 23 rd Edition, 2017 Part 2150 B
	-Ground water	190. Total Dissolved Solids	Standard Methods for the Examination of
	-Surface water		Water and Wastewater. APHA, AWWA,
	- Water supply		WEF, 23 rd Edition, 2017, Part 2540 C
	- Tap water	191. Total Hardness	Standard Methods for the Examination of
	- Water to be used in the		Water and Wastewater. APHA, AWWA,
	factory		WEF, 23 rd Edition, 2017, Part 2340 C
	- Distilled Water	192. Total Solids	Standard Methods for the Examination of
	- DI water		Water and Wastewater. APHA, AWWA,
	(Deionized water)		WEF, 23 rd Edition, 2017, Part 2540 B
	- RO water	193. Turbidity	Standard Methods for the Examination of
	- Soft water		Water and Wastewater. APHA, AWWA,
	• Ice		WEF, 23 rd Edition, 2017, Part 2130 B
		194. Carbonate Hardness	Standard Methods for the Examination of
		195. Non- Carbonate	Water and Wastewater. APHA, AWWA,
		Hardness	WEF, 23 rd Edition,2017, Part 2340 C. and
			2320 B

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No.	Type of Sample	Test	Method
37	Waste water	196. Biochemical Oxygen	Standard Methods for the Examination of
		Demand (BOD)	Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 5210 B. and
			4500-O C
		197. Total Suspended Solids	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition,2017, Part 2540 D
		198. Chemical Oxygen	Standard Methods for the Examination of
		Demand (COD)	Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 5220C
		199. Total Kjeldahl	Standard Methods for the Examination of
		Nitrogen	Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 4500 N _{org} B,
-			4500-NH ₃ C
		200. Total phosphorus	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition,2017, Part 4500-P
			B and C
		201. Formaldehyde	In-house method TI-C00-064 based on
			Manual of Wastewater Analysis.
			Environment Engineering Association
			Thailand, Edition, 4 th , 2004. page 183-186

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No.	Type of Sample	Test	Method
37	Waste water	202. Residual Free Chlorine	Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 23 rd Edition, 2017, Part 4500 C1 F
		203. Oil & Grease	Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 23 rd Edition,2017, Part 5520
		204. Sulfide	Standard Methods for the Examination of Water and Waste water. APHA,AWWA, WEF,23 rd Edition,2017,Part 4500 S ²⁻ C and F
		205. Mercury	Standard Methods for the Examination of Water and Waste water. APHA,AWWA, WEF,23 rd Edition,2017, Part 3112-B
		206. Temperature	Standard Methods for the Examination of Water and Waste water. APHA,AWWA, WEF,23 rd Edition,2017 Part 2550 B
		207. Ammonia	Standard Methods for the Examination of Water and Waste water. APHA,AWWA, WEF,23 rd Edition,2017, Part 4500-NH ₃ B and C
		208. Salinity	Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 23 rd Edition,2017, Part 4110 B.

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No.	Type of Sample	Test	Method
37	Waste water	209. Alkalinity	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition,2017, Part 2320 B
		210. Carbonate Hardness	Standard Methods for the Examination of
		211. Non-Carbonate	Water and Wastewater. APHA, AWWA,
		Hardness	WEF, 23 rd Edition,2017, Part 2340 C. and
			2320 B
		212. Phenol	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition,2017, Part 5530 B and
			D
		213. pH at 25 °C	Standard Methods for the Examination of
-			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 4500- H ⁺ B
		214. Total Dissolved Solids	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 2540 C
		215. Chloride	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 4110 B

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No.	Type of Sample	Test	Method
37	Waste water	216. Cyanide	-Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017,
			Part 4500-CN C, 4500-CN E
			- ASTM D2036-09 (2015), Standard
			Test Method for Cyanide in water,
			ASTM International, West
			Conshohocken, PA, 2015, Test Method A
			Total Cyanide after Distillation, Section
			12-18
		217. Odor	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
1 4 1			WEF, 23 rd Edition, 2017 Part 2150 B
		218. Total Solids	Standard Methods for the Examination of
			Water and Wastewater. APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 2540 B
		219. Color	Standard Methods for the Examination of
			Water and Waste water ,APHA,AWWA,
			WEF,23 rd Ed.,2017,Part 2120 F.

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No.	Type of Sample	Test	Method
38	Feeding stuffs Oilseed residues	220. Moisture	ISO 771 :1977
39	- Feeding Stuff and raw materials - Pet food	221. Moisture 222. Ash 223. Carbohydrate	ISO 6496:1999 AOAC (2019) 942.05 Method of Analysis for Nutrition Labeling
		224. Energy	(1993) Chapter 6, Page 105-107
		225. Protein 226. Nitrogen	In-house method TI-C00-016 based on ISO 5983-2:2009
		227. Fat (Acid hydrolysis)	In-house method TI-C00-027 based on ISO 6492: 1999
		228. Fat	In-house method TI-C00-015 based on AOAC (2019) 920.39
			In-house method TI-C00-097 based on AOCS (2010) Am 5-04
		229. Fiber	In-house method TI-C00-040 based on AOAC (2019) 978.10
			In-house method TI-C00-092 based on AOCS (2016) Ba 6a-05
		230. Phosphorus	AOAC (2019) 965.17
		231. Sodium Chloride (NaCl)	In-house method TI-C00-020 based on ISO 6495 :1999
		232. Chloride	

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39	- Feeding Stuff and raw	Total Amino Acid	ISO 13903: 2005
	materials	233. Alanine (Ala)	
	- Pet food	234. Arginine (Arg)	
		235. Aspartic Acid (Asp)	
		236. Cystine (Cys) and	
		Cysteine	
		237. GABA	
		238. Glutamic Acid (Glu)	
		239. Glycine (Gly)	
		240. Hydroxy lysine	
		241. Hydroxy proline	
		242. Histidine (His)	
		243. Isoleucine (Ile)	
		244. Leucine (Leu)	
		245. Lysine (Lys)	
		246. Methionine (Met)	
		247. Methionine sulfoxide	
		248. Ornithine	
		249. Phenylalanine (Phe)	
		250. Proline (Pro)	
		251. Serine (Ser)	
		252. Taurine (Tau)	
		253. Threonine (Thr)	

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No.	Type of Sample	Test	Method
39	- Feeding Stuff and raw	254. Tyrosine (Tyr)	ISO 13903: 2005
	materials	255. Valine (Val)	
	- Pet food	256. Lead (Pb)	In-house method TI-C00-108 based on AOAC (2019) 999.11
		257. Cadmium (Cd)	In-house method TI-C00-102 based on AOAC (2019) 999.11
		258. Arsenic (As)	In-house method TI-C00-107 based on AOAC (2019) 986.15
		259. Calcium (Ca)	In-house method TI-C00-114 based on AOAC (2019) 968.08
		260. Copper (Cu)	In-house method TI-C00-113 based on AOAC (2019) 968.08
		261. Magnesium (Mg)	In-house method TI-C00-112 based on AOAC (2019) 968.08
		262. Manganese (Mn)	In-house method TI-C00-110 based on AOAC (2019) 968.08
		263. Sodium (Na)	In-house method TI-C00-116 based on AOAC (2019) 968.08
		264. Potassium (K)	In-house method TI-C00-115 based on AOAC (2019) 968.08

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No.	Type of Sample	Test	Method
39	- Feeding Stuff and raw	265. Iron (Fe)	In-house method TI-C00-109 based on
	materials		AOAC (2019) 968.08
	- Pet food	266. Zinc (Zn)	In-house method TI-C00-111 based on
			AOAC (2019) 968.08
40	- Premix	Free Amino Acid	ISO 13903: 2005
	- Mineral Supplement	267. Taurine (Tau)	
	(for Animal Feed, Pet	268. Aspartic Acid (Asp)	
	Food)	269. Threonine (Thr)	
		270. Serine (Ser)	
		271. Glutamic Acid (Glu)	
		272. Proline (Pro)	
		273. Glycine (Gly)	
		274.Alanine (Ala)	
		275. Cystine (Cys)	
		276. Valine (Val)	
		277. Methionine (Met)	
		278. Isoleucine (Ile)	
		279. Leucine (Leu)	
		280. Tyrosine (Tyr)	
		281. Phenylalanine (Phe)	
		282. Histidine (His)	
		283. Lysine (Lys)	
		284. Arginine (Arg)	

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No.	Type of Sample	Test	Method
40	- Premix	285. Hydroxy lysine	ISO 13903: 2005
	- Mineral Supplement	286. Hydroxy proline	
	(for Animal Feed, Pet	287. Ornithine	
	Food)	288. Methionine sulfoxide	
		289. GABA	
		290. Arsenic(As)	In-house method TI-C00-107 based on
			AOAC (2019) 986.15
		291. Cadmium (Cd)	In-house method TI-C00-102 based on
			AOAC (2019) 999.11
		292. Lead (Pb)	In-house method TI-C00-108 based on
			AOAC (2019) 999.11
		293. Magnesium (Mg)	In-house method TI-C00-112 based on
			AOAC (2019) 968.08
		294. Manganese (Mn)	In-house method TI-C00-110 based on
			AOAC (2019) 968.08
		295. Zinc (Zn)	In-house method TI-C00-111 based on
			AOAC (2019) 968.08
		296. Iron (Fe)	In-house method TI-C00-109 based on
			AOAC (2019) 968.08
41	-Feeding Stuff and raw	297. Crude protein	AOAC (2019) AOAC (2019) 990.03
	materials Cereal and cereal		
	product Raw materials		
	extracted from oil		

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Remark: * as described

Sweeteners: Sugar, sweeteners and honey in powder and liquid form

Foods** : - Meat and meat products (Fresh, Chilled, Frozen, Processed)

- Fish and fish products (Fresh, Chilled, Frozen, Processed)
- Eggs and egg products (Fresh, Chilled, Frozen, Processed)
- Seasoning
- Ready-to-Cook Foods
- Ready-to-Eat Foods
- Semi processed Foods
- Vegetables fruit and vegetables fruit products
- Cereal and cereal Product
- Flour and Starches
- Dairy products and analogues
- Fats and oils, and fat emulsions
- Edible ices, including sherbet and sorbet
- Fruits and vegetables seaweeds, and nuts and seeds
- Confectionery
- Bakery wares
- Sweeteners, including honey
- Salts, spices, soups, sauces, salads and protein products
- Foodstuffs intended for particular nutritional uses
- Beverages
- Ready-to-eat savouries

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