

## Bureau of Laboratory Quality Standards Ministry of Public Health

This is to certify that

## The laboratory of

**Eurofins Food Testing (Thailand) Co., Ltd.** 

The Princess Chulabhorn Science Research Center, 11<sup>th</sup>-12<sup>th</sup> floor 50 Faculty of Science, Kasetsart University, Ngamwongwan Road,

Ladyao, Chatuchak, Bangkok, 10900, 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

(Mr.Surasak Muenphon)

Director of Bureau of Laboratory Quality Standards

Date of Accreditation: 13 May 2025

Valid Until : 10 February 2026

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No.	Type of Sample	Test	Method
1.	Potable Water	1. Heterotrophic Plate Count	Standard Methods for the
	- Drinking water in sealed	(CFU)	Examination of Water and
	containers		Wastewater APHA, AWWA
	- Drinking water		WEF, 24 <sup>th</sup> edition, 2023,
	- Filter water		Part 9215 B
	- Tap water	2. Coliforms	Standard Methods for the
	- Water to be used in food	(MPN)	Examination of Water and
	production process		Wastewater APHA, AWWA
	Non-Potable water		WEF, 24 <sup>th</sup> edition, 2023,
	- Tap water		Part 9221 B, E
	- Water to be used in the	3. Escherichia coli	Standard Methods for the
	factory	(MPN, Detected or not	Examination of Water and
	- RO water	detected)	Wastewater APHA, AWWA
	- Deionized water		WEF, 24 <sup>th</sup> edition, 2023,
	• Ice		Part 9221 B, F
	Mineral water	4. Salmonella spp.	ISO 19250:2010
	Beverages in sealed container	(Detected or not detected)	
		5. Staphylococcus aureus	Standard Methods for the
		(CFU, Detected or not	Examination of Water and
34		detected)	Wastewater APHA, AWWA
			WEF, 24 <sup>th</sup> edition, 2023,
			Part 9213 B

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No.	Type of Sample	Test	Method
1.	Potable Water	6. Clostridium perfringens	Methods for the Examination of
	- Drinking water in sealed	(CFU, Detected or not	Waters and Associated
	containers	detected)	Materials, The Microbiology of
	- Drinking water		Drinking Water (2021),
	- Filter water		Environment Agency (EA), UK,
	- Tap Water		Part 6
	- Water to be used in food		
	production process		
	Non-Potable water		
	- Tap water		
	- Water to be used in the	* 5	
	factory		
	- RO water		
	- Deionized water		· ·
	• Ice		
	Mineral water		
	Beverages in sealed container		
2.	Meat and meat products	7. Clostridium perfringens	FDA BAM, Online, 2001
	(Fresh, Chilled, Frozen,	(CFU)	(Chapter 16)
	Processed)		

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No.	Type of Sample	Test	Method
3.	- Seafood and seafood products	8. Vibrio cholerae	ISO 21872-1:2017/Amd.1:2023
	(Fresh, Chilled, Frozen,	9. Vibrio parahaemolyticus	
	Processed)	(Detected or not detected)	
	- Ready-to-cook foods		
4	- Ready-to-eat foods		
4.	- Coconut	GMOs	GMOScreen 35S/NOS/FMV
	- Coconut milk	10. CaMV 35S promoter	(Cat. no.5421220302)
	- Coconut water and products	11. NOS-terminator	
	- Papaya	12. FMV-promoter	
5.	- Spice and seasoning	13. Gluten Allergen	AOAC RI Certificate no.
	- Milk and milk products		052005
	- Flavoured milk		
	- Raw milk		
	- Fermented milk		
	- Cheese		
6.	- Water to be used in the factory	14. Milk Allergen	SENSISpec Milk ELISA
	- Beverage in sealed container		(Cat.nr.HU0030014)
	- Swab	=	

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No.	Type of Sample	Test	Method
7.	- Water to be used in the	15. Total Soy Protein	SENSISpec Total Soy Protein
	factory	Allergen	ELISA (Cat.nr.HU0030075)
	- Milk and milk products		
	- Flavoured milk		
	- Raw milk		
	- Fermented milk		
	- Cheese		
	- Water to be used in the		
	factory		
	- Swab		
8.	- Beverage in sealed container	16. Peanut Allergen	SENSISpec Peanut ELISA
	- Water to be used in the		( Cat.nr.HU0030019)
	factory		
	- Swab		
9.	- Beverage in sealed	17. Cashew Allergen	SENSISpec Cashew ELISA
	container		(Cat.nr.HU0030004)
	- Swab		

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No.	Type of Sample	Test	Method
10.	- Flour and flour products	Fatty acid profile	In-house method P-CH-TP-
	- Seafood and seafood	Saturated fatty acids	26231.0040 in connection with
	products	18. Butyric acid (C4:0)	- AOAC (2023) 996.06
	(Fresh, Chilled, Frozen,	19. Caproic acid (C6:0)	- AOAC (2023) 991.39
	Processed)	20. Caprylic acid (C8:0)	
	- Meat and meat products	21. Capric acid (C10:0)	
	(Fresh, Chilled, Frozen,	22. Undecanoic acid (C11:0)	
	Processed)	23. Lauric acid (C12:0)	
	- Pet food	24. Tridecanoic acid (C13:0)	
	- Edible oils and fats from	25. Myristic acid (C14:0)	
	plant origin	26. Pentadecanoic acid (C15:0)	
11.	- Milk and milk products	27. Palmitic acid (C16:0)	In-house method P-CH-TP-
	- Flavoured milk	28. Margaric acid (C17:0)	28480.0054 based on
	- Raw milk	29. Stearic acid (C18:0)	ISO 16958:2015
	- Fermented milk	30. Arachidic acid (C20:0)	
	- Infant formula milk adapted	31. Heneicosanoic acid (C21:0)	
	for infants and young	32. Behenic acid (C22:0)	
	children	33. Tricosanoic acid (C23:0)	
		34. Lignoceric acid (C24:0)	
		Monounsaturated fatty acids	
		35. Myristoleic acid (C14:1)	
		36. Cis-10-Pentadecenoic acid	
		(C15:1)	

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No.	Type of Sample	Test	Method
11.	- Milk and milk products	37. Palmitoleic acid (C16:1)	In-house method P-CH-TP-
	- Flavoured milk	38. Cis-10-Heptadecenoic acid	28480.0054 based on
	- Raw milk	(C17:1)	ISO 16958:2015
	- Fermented milk	39. Cis-Oleic acid (C18:1n9c)	
	- Infant formula milk adapted	40. Eicosenoic acid (C20:1n9c)	
	for infants and young	41. Erucic acid (C22:1n9)	
	children	42. Nervonic acid (C24:1)	
		Polyunsaturated fatty acids	
		43. Cis-Linoleic acid	
		(C18:2n6c)	
		44. Alpha-Linolenic acid	
		(C18:3n3c) ALA	
		45. Gamma-Linolenic acid	
		(C18:3n6c)	
		46. Cis-11,14-Eicosadienoic	
		acid (C20:2n6)	
		47. Cis-11,14,17-Eicosatrienoic	
		acid (C20:3n3)	
		48. Cis-8,11,14-Eicosatrienoic	
		acid (C20:3n6)	
		49. Arachidonic acid (C20:4)	
		ARA	

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No.	Type of Sample	Test	Method
11.	- Milk and milk products	50. Cis-5,8,11,14,17-	In-house method P-CH-TP-
	- Flavoured milk	Eicosapentaenoic acid	28480.0054 based on
	- Raw milk	(C20:5) EPA	ISO 16958:2015
	- Fermented milk	51. Cis-13,16-Docosadienoic	
	- Infant formula milk adapted	acid (C22:2)	
	for infants and young	52. Cis-4,7,10,13,16,19-	
	children	Docosahexaenoic acid	
		(C22:6) DHA	i i
		Unsaturated fatty acids	
		53. Myristoleic acid (C14:1)	
		54. Cis-10-Pentadecenoic acid	
		(C15:1)	
		55. Palmitoleic acid (C16:1)	
		56. Cis-10-Heptadecenoic acid	
		(C17:1)	
		57. Cis-Oleic acid (C18:1n9c)	
		58. Trans-Elaidic acid	
		(C18:1n9t)	
		59. Cis-Linoleic acid	
		(C18:2n6c)	
		60. Trans-Linolelaidic acid	
		(C18:2n6t)	

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No.	Type of Sample	Test	Method
11.	- Milk and milk products	61. Alpha-Linolenic acid	In-house method P-CH-TP-
	- Flavoured milk	(C18:3n3c) ALA	28480.0054 based on
	- Raw milk	62. Gamma-Linolenic acid	ISO 16958:2015
	- Fermented milk	(C18:3n6c)	
	- Infant formula milk adapted	63. Eicosenoic acid (C20:1n9c)	
	for infants and young	64. Cis-11,14-Eicosadienoic	
	children	acid (C20:2n6)	
		65. Cis-11,14,17-Eicosatrienoic	
		acid (C20:3n3)	
		66. Cis-8,11,14-Eicosatrienoic	
		acid (C20:3n6)	
		67. Arachidonic acid (C20:4)	
		ARA	
		68. Cis-5,8,11,14,17-	
		Eicosapentaenoic acid	
		(C20:5) EPA	
		69. Erucic acid (C22:1n9)	
		70. Cis-13,16-Docosadienoic	
		acid (C22:2)	
		71. Cis-4,7,10,13,16,19-	
		Docosahexaenoic acid	
		(C22:6) DHA	
		72. Nervonic acid (C24:1)	

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Stovence Aromso (Ms.Saovanee Aromso

No.	Type of Sample	Test	Method
11.	- Milk and milk products	Trans fatty acids	In-house method P-CH-TP-
	- Flavoured milk	73. Trans-Elaidic acid	28480.0054 based on
	- Raw milk	(C18:1n9t)	ISO 16958:2015
	- Fermented milk	74. Trans-Linolelaidic acid	
	- Infant formula milk adapted	(C18:2n6t)	
	for infants and young	Omega 3	
	children	75. Alpha-Linolenic acid	
		(C18:3n3c) ALA	
		76. Cis-11,14,17-Eicosatrienoic	
		acid (C20:3n3)	
		77. Cis-5,8,11,14,17-	
		Eicosapentaenoic acid	
		(C20:5) EPA	
		78. Cis-4,7,10,13,16,19-	
		Docosahexaenoic acid	
		(C22:6) DHA	
		Omega 6	
		79. Cis-Linoleic acid	
		(C18:2n6c)	
		80. Gamma-Linolenic acid	
		(C18:3n6c)	
		81. Cis-11,14-Eicosadienoic	
		acid (C20:2n6)	

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No.	Type of Sample	Test	Method
11.	- Milk and milk products	82. Cis-8,11,14-Eicosatrienoic	In-house method P-CH-TP-
	- Flavoured milk	acid (C20:3n6)	28480.0054 based on
	- Raw milk	83. Arachidonic acid (C20:4)	ISO 16958:2015
	- Fermented milk	ARA	
	- Infant formula milk adapted	84. Cis-13,16-Docosadienoic	
	for infants and young	acid (C22:2)	
	children	Omega 9	
		85. Trans-Elaidic acid	
		(C18:1n9t)	
		86. Cis-Oleic acid (C18:1n9c)	
		87. Eicosenoic acid (C20:1n9c)	
		88. Erucic acid (C22:1n9)	
		89. Nervonic acid (C24:1)	
		Medium Chain Triglyceride	
		(C6-C12)	
		90. Caproic acid (C6:0)	
		91. Caprylic acid (C8:0)	
		92. Capric acid (C10:0)	
		93. Lauric acid (C12:0)	

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No.	Type of Sample	Test	Method
12.	- Flour and flour products	94. Chloesterol	In-house method P-CH-TP-
	- Beverage in sealed		28658.0063 based on
	container		AOAC (2023) 994.10
	- Seafood and seafood		
	products		
	(Fresh, Chilled, Frozen,		
	Processed)		
	- Meat and meat products		
	(Fresh, Chilled, Frozen,		
	Processed)		
	- Milk and milk products		
	- Flavoured milk		
	- Raw milk		
	- Fermented milk		
	- Infant formula milk adapted		
	for infants and young		
	children		
13.	Beverage in sealed container	95. Total Solid and Moisture	AOAC (2023) 950.27
14.	Seafood and seafood products	96. Total Solid and Moisture	AOAC (2023) 950.08
	(Fresh, Chilled, Frozen,		
	Processed)		

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No.	Type of Sample	Test	Method
15.	Meat and meat products	97. Moisture	ISO 1442:1997
	(Fresh, Chilled, Frozen,		
	Processed)		
16.	Meat and meat products	98. Total Fat	ISO 1443:1973
	(Fresh, Chilled, Frozen,		
	Processed)		
17.	Seafood and seafood products	99. Total Fat	AOAC (2023) 948.15
	(Fresh, Chilled, Frozen,		
	Processed)		
18.	Beverage in sealed container	100. Ash	AOAC (2023) 950.14
19.	Meat and meat products	101. Ash	AOAC (2023) 920.153
	(Fresh, Chilled, Frozen,		
	Processed)		
20.	Seafood and seafood products	102. Ash	AOAC (2023) 938.08
	(Fresh, Chilled, Frozen,		
	Processed)		
21.	- Flour and flour products	103. Total Dietary fiber	AOAC (2023) 985.29
	- Beverage in sealed container	(TDF)	

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No.	Type of Sample	Test	Method
22.	- Flour and flour products	104. Total carbohydrate	Relph Shapiro, 1995
	- Meat and meat products	(Include TDF)	Nutrition Labeling
	(Fresh, Chilled, Frozen,	105. Energy/Calories	Handbook. Marcel Dekker
	Processed)	106. Available Energy/Calories	Inc. New York
	- Seafood and seafood	107. Available Carbohydrate	
	products	108. Calories from fat	
	(Fresh, Chilled, Frozen,	109. Energy form fat	
	Processed)		
	- Beverage in sealed container		
	- Milk and milk products		
	- Flavoured milk		
	- Raw milk		
	- Fermented milk		
	- Infant formula milk adapted		
	for infants and young		
	children		
	- Animal feed		
	- Feeding stuffs		
	- Pet food		
23.	Beverage in sealed container	110. Total Nitrogen and Protein	In-house method P-CH-TP-
			29411.0067 based on
			AOAC (2023) 991.20

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No.	Type of Sample	Test	Method
24.	Meat and meat products	111. Total Nitrogen and Protein	In-house method P-CH-TP-
	(Fresh, Chilled, Frozen,		26242.0044 based on
	Processed)		ISO 937:2023
25.	Seafood and seafood products	112. Total Nitrogen and Protein	In-house method P-CH-TP-
	(Fresh, Chilled, Frozen,		26246.0048 based on
	Processed)		ISO937:2023
26.	- Seafood and seafood products	Heavy metals	In-house method P-CH-TP-
	(Fresh, Chilled, Frozen,	113. Arsenic (As)	23623.0023 based on
	Processed)	114. Lead (Pb)	AOAC (2023) 2015.01
	- Canned fruit	115. Copper (Cu)	
	- Canned vegetable	116. Zinc (Zn)	
	- Spice	117. Tin (Sn)	
	- Cereal and cereal products	118. Mercury (Hg)	
	- Animal feed	119. Cadmium (Cd)	
		120. Iron (Fe)	

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No.	Type of Sample	Test	Method
27	Potable Water	Heavy metals	Standard Methods for the
	- Drinking water in sealed	121. Aluminum (Al)	Examination of Water and
	containers	122. Antimony (Sb)	Wastewater APHA, AWWA
	- Drinking water in non-	123. Arsenic (As)	WEF, 24 <sup>th</sup> edition, 2023,
	sealed containers	124. Barium (Ba)	Part 3125 B
	- Filter water	125. Boron (B)	
	- Tap Water	126. Chromium (Cr)	
	- Water to be used in food	127. Copper (Cu)	
	production process	128. Cadmium (Cd)	
	- Ground water	129. Iron (Fe)	
	Non-Potable water	130. Lead (Pb)	
	- Surface water	131. Manganese (Mn)	
	- Underground water	132. Mercury (Hg)	
	- Tap water	133. Nickel (Ni)	
	- Ground water	134. Silver (Ag)	
	- Water supply	135. Selenium (Se)	
	- Water to be used in the	136. Zinc (Zn)	
	factory		
	- RO water		
	- Deionized water		
	Mineral water		4-1
	• Ice		

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No.	Type of Sample	Test	Method
28	- Meat and meat products	Minerals	In-house method P-CH-TP-
	(Fresh, Chilled, Frozen, Processed)	137. Chromium (Cr)	23891.0024 based on
	- Seafood and seafood products	138. Copper (Cu)	AOAC (2023) 2015.06
	<ul> <li>(Fresh, Chilled, Frozen, Processed)</li> <li>- Animal feed</li> <li>- Feeding stuffs</li> <li>- Premix</li> <li>- Beverage in sealed container</li> </ul>	139. Zinc (Zn) 140. Manganese (Mn) 141. Selenium (Se) 142. Molybdenum (Mo) 143. Magnesium (Mg) 144. Potassium (K) 145. Sodium (Na) 146. Calcium (Ca) 147. Iron (Fe)	
29.	- Flour and flour products	148. Vitamin B1	In-house method P-CH-TP-
	- Beverage in sealed container  - Seafood and seafood products  (Fresh, Chilled, Frozen, Processed)  - Meat and meat products  (Fresh, Chilled, Frozen, Processed)  - Milk and milk products  - Flavoured milk  - Raw milk  - Fermented milk  - Infant formula milk adapted  for infants and young children	149. Vitamin B2	27482.0050 based on AOAC (2023) 942.23

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No.	Type of Sample	Test	Method
30.	- Flour and flour products	150. Vitamin B3	In-house method P-CH-TP-
	- Beverage in sealed container		28585.0056 based on
	- Milk and milk products		EN 15652:2009
	- Flavoured milk	151. Vitamin B6	In-house method P-CH-TP-
	- Raw milk		28586.0057 based on
	- Fermented milk		EN 14164:2014
	- Infant formula milk adapted		
	for infants and young children		
	- Cereal and Cereal Product		
31.	- Flour and flour products	152. Total sugar and Sugar	In-house method P-CH-TP-
	- Beverage in sealed container	profiles	28960.0064 based on
	- Seafood and seafood products		AOAC (2023) 982.14
	(Fresh, Chilled, Frozen,		
	Processed)		
	- Meat and meat products		
	(Fresh, Chilled, Frozen,		
	Processed)		
	- Milk and milk products	2	
	- Flavoured milk		
	- Raw milk		
	- Fermented milk		
	- Infant formula milk adapted		
	for infants and young children		

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(Ms.Saovanee Aromsook)

No.	Type of Sample	Test	Method
32.	- Flour and flour products	153. Total Aflatoxins	In-house method P-CH-TP-
	- Nut	(B1, B2, G1, G2)	28652.0059 based on
	- Cereal and cereal products		AOAC (2023) 991.31
	- Spice	154. Ochratoxin A	In-house method P-CH-TP-
	- Pet food		28649.0058 based on
			ISO 15141:2018
33.	- Beverage in sealed container	Synthetic colors	In-house method P-CH-TP-
	- Candy	155. Tartrazin	28482.0055 based on
		156. Amaranth	AOAC (2023) 930.38
		157. Indigotine	
		158. Ponceau 4RC	
		159. Quinoline Yellow	
		160. Sunset Yellow	
		161. Brilliant Black BN	
		162. Alluara Red AC	
		163. Fast Green FCF	
		164. Brilliant Blue FCF	
		165. Aorubin	
		166. Erythrosin	

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No.	Type of Sample	Test	Method
35.	Meat and meat products	167. Chlorate and Perchlorate	In-house method P-CH-TP-
	(Fresh, Chilled, Frozen, Processed)		28654.0060 based on
	• Flour and flour products		Determination of Chlorate
	Potable Water		and Perchlorate in Infant
	- Drinking water in sealed		Milk Using Waters Anionic
	containers		Polar Pesticide Column and
	- Drinking water in non-sealed		UPLC-MS/MS Water
	containers		Application Note 720006686,
	- Water to be used in food		Revised July 2020
	production process		
	- Filter water		
	- Ground water		
	Non-Potable water		
	- Surface water		
	- Underground water		
	- Tap water		
	- Ground water		
	- Water supply		
	- Water to be used in the factory		
	- Irrigation water system		
	- Treated water		
	- RO water		
	- Deionized water		
	- Steam water		
	- Boiler water		

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Ms.Saovanee Aro

No.	Type of Sample	Test	Method
35.	- Sauces in sealed containers	168. Salt as NaCl	AOAC (2023) 937.09
	- Vegetable, Fruit, Meat		
	(Canned)		
	- Seafood and seafood		
	products		
	(Fresh, Chilled, Frozen,		
	Processed)		
36.	- Vegetable and Fruit	169. Mepiquat	In-house method P-CH-TP-
	(Fresh, Chilled, Frozen,	170. Chlormequat	28656.0062 based on EU
	Processed)	171. Paraquat	Reference Laboratory for
	- Animal feed	172. Diquat	Single Residues Method,
			Version 11, 2020
37.	- Milk and milk products	173. Vitamin D	In-house method P-CH-TP-
	- Flavoured milk	174. Vitamin D2	28655.0061 based on
	- Raw milk	175. Vitamin D3	AOAC (2023) 2002.05
	- Fermented milk		
	- Infant formula milk adapted		
	for infants and young		
	children		
	- Flour and flour products		

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Reviewed by Head of Laboratory Accreditation Section\_

Sauvage Aronach.

No.	Type of Sample	Test	Method
38.	- Pet food	176. Vitamin A	In-house method P-CH-TP-
	- Premix		28255.0052 based on
			AOAC (2023) 2001.13
		177. Vitamin E	In-house method P-CH-TP-
			28256.0053 based on
			AOAC (2023) 971.30

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