

Bureau of Laboratory Quality Standards Ministry of Public Health

This is to certify that

The Laboratory of

Overseas Merchandise Inspection Company Limited,

12 – 14 Yen Akas Soi 3, Yen Akas Road,

Chongnonsri, Yannawa, Bangkok 10120, Thailand

Has been accepted as an accredited laboratory complying with the ISO/IEC 17025:2017 and the requirement of the Bureau of Laboratory Quality Standards

The laboratory has been accredited for specific tests

listed in the scope within the field of

Food, Animal Feeds, Water and Wastewater Testing

(Dr. Patravee Soisangwan)

Director of Bureau of Laboratory Quality Standards

Date of Accreditation: 18' Apr

18. April 2019

Valid Until: 1

17 April 2021

Accreditation Number 1066/48

No.	Type of Sample	Test	Method
1	Rice	1. Aflatoxin	In-house method CH-002-TM based on
			AOAC (2016) 991.31
		2. Cadmium	In-house method IN-001-TM based on
		3. Lead	AOAC (2016) 999.11 and OMIC
			Melbourne Branch (PTP/16, 2000)
		4. Chlordane	In-house method CH-172-TM based on
		5. Dichlorvos	EN 15662:2018
		6. Dinotefuran	In-house method CH-174-TM based on
		7. Flutolanil	EN 15662:2018
		8. Diquat	In-house method CH-147-TM based on
		9. Paraquat	QuPPe-method version 9.2, EURL-SRM
			(2016)
		10. Inorganic arsenic (iAs)	In-house method IN-077-TM based on
		11. Monomethylarsonic acid	Journal of Food Hygiene and Safety Science
		(MMA)	(Shokuhin Eiseigaku Zasshi), Vol.51
		12. Dimethylarsinic aicd (DMA)	(No.4); 2010, p.178-181.
		13. Arsenobetaine (AsB)	
		14. 3,4,5-trimethacarb 15. Aldicarb	In-house method CH-158-TM based on
		16. Aldicarb sulfone/Aldoxycarb	EN 15662:2018
		17. Aldicarb sulfoxide	
		18. Bendiocarb	
		19. Bufencarb	
		20. Butocarboxim	
		21. Butoxycarboxim	
		22. Carbaryl	
		23. Carbofuran	
		24. Etrofol	

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(Mr. Surasak Muenphon)

following scopes.

No.	Type of Sample	Test	Method
1	Rice	25. Fenobucarb	In-house method CH-158-TM based on
		26. Isoprocarb	EN 15662:2018
		27. Methiocarb	
		28. Methiocarb sulfoxide	
		29. Methomyl (as sum)	
		30. Metocarb	
		31. Oxamyl	
		32. Promecarb	
		33. Propoxur	
		34. Prosulfocarb	
		35. Pyribencarb	
		36. Thiofanox sulfone	
		37. Thiofanox sulfoxide	
		38. 3,5-xylyl methylcarbamate	
		(XMC)	
2	Food ¹	39. Total Plate Count (Pour Plate)	Compendium of Method for the
		40. Total Plate Count (Petrifilm)	Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015 chapter 8.
		41. Coliforms	Compendium of Method for the
		42. Escherichia coli	Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015 chapter 9.
		43. Bacillus cereus	Compendium of Method for the
			Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015 chapter 31.
		44. Vibrio cholerae	Compendium of Method for the
		45. Vibrio parahaemolyticus	Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015 chapter 40.
		46. Yeast and Mold	AOAC (2016) 997.02

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following scopes.

1		
Food ¹	47. Aerobic Plate Count at 30°C	ISO 4833: 2013
	48. Vibrio cholerae	ISO 21872-1: 2017
	49. Vibrio parahaemolyticus	
	50. Enumeration of b-	ISO 16649-2:2001
	glucuronidase- positive	
	Escherichia coli at 44°C	
		ISO 6888-1:1999/Amd.1:2003
	52. Listeria monocytogenes	ISO 11290-1: 2017
	53. Listeria monocytogenes	ISO 11290-2: 2017
	54. Listeria monocytogenes	VIDAS Listeria monocytogenes (LMO2)
		Ref. 30704, AFNOR Validation (BIO-
		12/11-03/04)
	55. Salmonella spp.	ISO 6579-1: 2017
	56. Clostridium perfringens	Compendium of method for the
		Microbiological Examination of foods
		(APHA), 5 th Edition, 2015, chapter 33.
	57. Enterobacteriaceae	Compendium of method for the
		Microbiological Examination of foods
		(APHA), 5 th Edition, 2015, chapter 9.
	58. Enterococci	Compendium of method for the
		Microbiological Examination of foods
		(APHA), 5 th Edition, 2015, chapter 10.
	59. Staphylococcus aureus	Compendium of Method for the
		Microbiological Examination of Foods
		(APHA), 5 th Edition, 2015, chapter 39.
Food ²	60. Salmonella spp.	FDA BAM Online, 2018 (Chapter 5)
	Food ²	49. Vibrio parahaemolyticus 50. Enumeration of b- glucuronidase- positive Escherichia coli at 44°C 51. Coagulase-positive staphylococci 52. Listeria monocytogenes 53. Listeria monocytogenes 54. Listeria monocytogenes 56. Clostridium perfringens 57. Enterobacteriaceae 58. Enterococci

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No.	Type of Sample	Test	Method
4	Molasses	61. Total sugar as invert sugar	ICUMSA GS4/3-7 (2011)
		62. Reducing sugar (Invert sugar)	ICUMSA GS4/3-3 (2007)
		63. Polarisation	ICUMSA GS 4/7-1 (2013)
5	Raw sugar	64. Polarisation	ICUMSA GS 1/2/3/9-1 (2011)
		65. Colour	ICUMSA GS1/3-7 (2011)
		66. Colour	ICUMSA GS9/1/2/3-8 (2011)
		67. Starch	ICUMSA GS1-16 (2013)
6	Raw Sugar and White	68. Moisture	ICUMSA GS2/1/3/9-15 (2007)
	Sugar		
7	White Sugar	69. Colour	ICUMSA GS2/3-10 (2011)
		70. Colour	ICUMSA GS2/3-9 (2005)
		71. Conductivity Ash	ICUMSA GS2/3/9-17 (2011)
		72. Polarisation	ICUMSA GS2/3-1 (2011)
		73. Reducing Sugar	ICUMSA GS2/3/9-5 (2011)
8	White sugar and	74. Insoluble matter	ICUMSA GS 2/3/9-19 (2007)
	plantation white sugar	75. Colour	ICUMSA GS9/1/2/3-8 (2011)
9	Sugar, Molasses and Sugar syrups	76. pH	ICUMSA GS1/2/3/4/7/8/9-23 (2009)
10	Molasses and Sugar	77. Refractometric dry substance	ICUMSA GS4/3/8-13 (2009)
11	White sugar, syrup, cane sugar juices, very high polarisation raw sugar (>99.60 °Z) and plantation white sugar)	78. Sulfur dioxide (SO ₂)	ICUMSA GS 2/1/7/9-33 (2011)

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following scopes.

No.	Type of Sample	Test	Method
12	Flour	79. pH	AOAC (2016) 943.02
		80. Moisture	AOAC (2016) 925.10
		81. Ash	AOAC (2016) 923.03
13	Water ³ /Beverage /	82. pH	Standards Methods for the Examination of
	Aqueous solution		Water and Wastewater, APHA, AWWA,
			WEF, 23 nd Edition, 2017, part 4500-H [*]
14	Water ³	83. Total Suspended Solid	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 nd Edition, 2017, Part 2540 D
		84. Total solids	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 nd Edition, 2017, Part 2540 B
		85. Total Dissolved Solid	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 nd Edition, 2017, Part 2540 C
		86. Chemical Oxygen Demand	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 5220 B
		87. Biochemical Oxygen Demand	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 5210 B
15	Fertilizer and Animal	88. Phosphate	AOAC (2016) 962.02
	Feeds	89. Phosphorus	
16	Food ⁴	90. Total Dietary Fiber	AOAC (2016) 985.29
17	Cereals and Cereal	91. Crude fat	ISO 11085: 2015 (E)
	products	92. Total fat	

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following scopes.

18 Food ⁵ 93. Total fat In-house method OR-220 ISO 1443:1973 94. Protein In-house method OR-217 In-house method	D-TM based on
94. Protein 95. Nitrogen AOAC (2016) 991.20 96. Calories 97. Energy 98. Calories from fat 1993.	
95. Nitrogen AOAC (2016) 991.20 96. Calories Darryl M. Sullivan & Don 97. Energy Method of Analysis for Nu 98. Calories from fat 1993.	
96. Calories Darryl M. Sullivan & Don 97. Energy Method of Analysis for Nu 98. Calories from fat 1993.	7-TM based on
97. Energy Method of Analysis for Nu 98. Calories from fat 1993.	
98. Calories from fat 1993.	ald E. Carpenter.
1993.	itrition Labeling.
	· ·
100. Total carbohydrate Darryl M. Sullivan & Don	ald E. Carpenter.
Method of Analysis for Nu	itrition Labeling.
1993.	
19 Food ⁶ 101. Ash In-house method OR-216	6-TM based on
AOAC (2016) 923.03	
20 Food ⁷ 102. Moisture In-house method OR-215	5-TM based on
AOAC (2016) 934.01	
21 Animal Feeds & Pet 103. Protein ISO 5983-2:2009	
Foods 104. Nitrogen	
105. Moisture ISO 6496:1999 (E)	
106. Calories Darryl M. Sullivan & Dona	ald E. Carpenter.
107. Energy Method of Analysis for Nu	trition Labeling.
108. Calories from fat 1993.	
109. Energy from fat	
110. Total carbohydrate Darryl M. Sullivan & Dona	ald E. Carpenter.
Method of Analysis for Nu	trition Labeling.
1993.	
111. Total fat ISO 11085:2015 (E)	
112. Ash AOAC (2016) 942.05	

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following scopes.

No.	Type of Sample	Test	Method
21	Animal Feeds & Pet	113. Crude Fiber	Commission Regulation (EC) No. 152/
	Foods (Cont.)		2009
22	Animal Feeds	Malamine group;	In-house method CH-090-TM based on
		114. Ammelide	LIB No.4423, US.FDA
		115. Ammeline	
		116. Cyanuric acid	
		117. Melamine	
		118. Pepsin Digestibility	AOAC(2016) 971.09
23	Fat and Oil products	119. Free Fatty Acid	AOCS (2017) Ca 5a-40
		120. Acid Value	
		121. Peroxide Value	AOCS (2003) Cd 8-53
		122. Moisture	AOCS(2017) Ca 2d-25
		123. Iodine value	AOCS (2017) Cd 1b-87
24	Foods ⁸ , Animal Feeds	124. Arsenic	In-house method OR-190-TM based on
	and Pet foods		AOAC (2016) 986.15
25	Foods ⁹ , Animal Feeds &	125. Mercury	In-house method IN-056-TM based on
	Pet Foods		AOAC (2016) 974.14
26	Seafood (fresh, frozen)	126. Chlorine as Sodium Chloride	AOAC (2016) 937.09
27	Flour and Cereal	127. Sodium (Na)	AACC International Approved Method of
	products	128. Potassium (K)	Analysis, 11 th Edition, 40-71.01
		129. Calcium	In-house method IN-059-TM based on
			AACC International Approved Method of
			Analysis, 11 th Edition, 40-71.01

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No.	Type of Sample	Test	Method
28	Food ¹⁰	GMO Screening	In-house method DN-012-TM based on
		130. CaMV 35S Promoter	ISO 21569: 2005 /Amd.1:2013 and
		131. NOS terminator	European Network of GMO Laboratories
			(ENGL)
29	Foods ¹¹	132. Saturated fat	In-house method CH-028-TM based on
			AOAC(2016) 996.06
30	Cereals and Cereal	133. Vitamin A	
30		155. Vitaliili A	In-house method CH-035-TM based on
	Products ¹²		Journal of AOAC International Vol.85,
			No.2, 2002.
		134. Cholesterol	In-house method CH-037-TM based on
			AOAC (2016) 994.10
		135. Total sugars	In-house method SU-044-TM based on
		136. Glucose	AOAC (2016) 982.14
		137. Maltose	
		138. Fructose	
		139. Lactose	
		140. Sucrose	
31	Vegetables: high	141. Dithiocarbamate	In-house method CH-038-TM based on
	moisture and high	142. Mancozeb	Acta Chim. Slov., 53: 2006, p. 100-104
	chlorophyll, Chili,	143. Maneb	
	Garlic, Sweet com,	144. Propineb	
	Banana and Mango	145. Zineb	
	Dunana and Mango	146. Ferbam	
		147. Metiram	
		148. Thiram	
		149. Ziram	

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No.	Type of Sample	Test	Method
32	Maize, peanut, Chinese pearl barley (<i>Coix</i> lacryma – jobi L., Job's Tears, Pearl barley)	150. Aflatoxin	In-house method CH-002-TM based on AOAC (2016) 991.31
33	Meat: Red meat, White meat (excluding seafood and offal)	Beta-agonists 151. Cimaterol 152. Clenbuterol 153. Ractopamine 154. Salbutamol	In-house method CH-135-TM based on The U.S. Department of Agriculture's Food Safety Inspection Service, Screening, Determination and Confirmation of Beta- Agonists by HPLC/MS/MS (CLG- AGON1.10), 2018
34	Crustaceans (Fresh, Frozen)	155. Malachite green 156. Leucomalachite green 157. Chloramphenicol	In-house method CH-087-TM based on Anal Bioanal Chem (2008) 391: 2035- 2045 In-house method CH-092-TM based on U.S. Food and Drug Administration No.4290, September 2002.
		Nitrofuran metabolite residues: 158. 3-Amino-2- oxazolidinone (AOZ) 159. 3-Amino-5-morpholinomethyl-2- oxazolidinone (AMOZ) 160. 1-Aminohydantoin (AHD) 161. Semicabazide (SEM)	In-house method CH-026-TM based on U.S. Food and Drug Administration, Centre For Food Safety and Applied Nutrition: Detection of Nitrofuran Metabolites in Shrimp April 1, 2004
35	Foods ¹³	162. Lead 163. Cadmium 164. Copper 165. Iron 166. Zinc	AOAC (2016) 999.11

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No.	Type of Sample	Test	Method
36	Vegetable high water	167. Atrazine	In-house method CH-079-TM based on
	and high chlorophyll	168. Ametryn	EN 15662: 2018
		169. Metalaxyl	
		Herbicide residue;	In-house method CH-109-TM based on
		170. 2,4-D	EN 15662: 2018
		171. Bromacil	
		172. Thiophanate-methyl	
		173. Carbendazim	
		174. Diuron	
		Organochlorine;	In-house method CH-094-TM based on
		175. Chloroneb	EN 15662: 2018
	Vegetable high water	Organophosphate	In-house method CH-093-TM based on
37	and high chlorophyll,	176. Mevinphos	EN 15662:2018
	Yellow mango	177. Methacrifos	
		178. Ethoprophos	
		179. Phorate	
		180. Diazinon	
		181. Terbufos	
		182. Disulfoton	
		183. Dichlorfenthion	
		184. Monocrotophos	
		185. Cyanophos	
		186. Dimethoate	
		187. Chlorpyrifos	
		188. Parathion-methyl	
		189. Fenthion	
		190. (E)-Dimethylvinphos	
		191. (Z)-Chlorfenvinphos	
		192. Phenthoate	
		193. Prothiophos	

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Type of Sample	Test	Method
Vegetable high water	194. Tetrachlorvinphos	In-house method CH-093-TM based on
and high chlorophyll,	195. Methidathion	EN 15662:2018
Yellow mango (Cont.)	196. Fenamiphos	
	197. Pyridafenthion	
	198. Dichlorvos	
	199. Methamidophos	
	200. Acephate	
	201. Demeton-S-methyl	
	202. Omethoate	
	203. Propetamphos	
	204. Iprobenfos	
	205. Chlorpyrifos-methyl	
	206. Pirimiphos-methyl	
	207. Malathion	
	208. Fenitrothion	
	209. Parathion	
	210. Quinalphos	
	211. Profenofos	
	212. Butamifos	
	213. Mephospholan	
	214. Isoxathion	
	215. Sulprofos	
	216. Triazophos	
	217. Piperophos	
	218. Phosmet	
	219. Phosalone	
	220. Chlorethoxyphos	
	221. Cadusaphos	
	222. Thiometon	
	223. Dicrotophos	
	-	
	Vegetable high water	Type of Sample Vegetable high water and high chlorophyll, Yellow mango (Cont.) 196. Fenamiphos 197. Pyridafenthion 198. Dichlorvos 199. Methamidophos 200. Acephate 201. Demeton-S-methyl 202. Omethoate 203. Propetamphos 204. Iprobenfos 205. Chlorpyrifos-methyl 206. Pirimiphos-methyl 207. Malathion 208. Fenitrothion 209. Parathion 210. Quinalphos 211. Profenofos 212. Butamifos 213. Mephospholan 214. Isoxathion 215. Sulprofos 216. Triazophos 217. Piperophos 218. Phosmet 219. Phosalone 220. Chlorethoxyphos 221. Cadusaphos 222. Thiometon

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No.	Type of Sample	Test	Method
37	Vegetable high water	224. Fonofos	In-house method CH-093-TM based on
	and high chlorophyll,	225. Dioxathion	EN 15662:2018
	Yellow mango (Cont.)	226. Isazofos	
	l company	227. Pirimioxyphos	
		228. Phosphamidon (I+II)	
		229. Fenchlorfos	
		230. Tolclofos-Methyl	
		231. Pirimiphos-Ethyl	
		232. Isofenfos-Methyl	
		233. Isofenphos	
		234. Isocarbofos	
		235. Fosthiazate (I+II)	
		236. Tribufos	
		237. Ethion	
		238. Carbophenothion	
		239. Fensulfothion	
		240. Cyanofenphos	
		241. Famphur	
		242. EPN	
		243. Anilofos	
		244. Pyrazophos	
		Organochlorines and Pyrethroids	In-house method CH-094-TM based on
		245. Captan	EN 15662: 2018
		246. o,p'-DDT	
		247. Tecnazene	
		248. alpha-BHC	
		249. beta-BHC	
		250. gamma-BHC	
		251. delta-BHC	
		252. Benoxacor	
		253. Heptachlor	

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No.	Type of Sample	Test	Method
37	Vegetable high moisture	254. Aldrin	In-house method CH-094-TM based on
	and high chlorophyll,	255. Bromophos-methyl	EN 15662: 2018
	Yellow mango (Cont.)	256. Heptachlor-epoxide	
		257. Chlordane-trans	
		258. Chlordane-cis	
		259. Dieldrin	
		260. Endrin	
		261. Endrin ketone	
		262. Bifenox	
		263. Pentoxazone	
		264. Dichlormid	
		265. Etridiazole	
		266. Trifluralin	
		267. HCB	
		268. Quintozene	
		269. Alachlor	
		270. Fthalide	
		271. Fipronil	
		272. Bromophos-ethyl	
		273. Endosulfan-alpha	
		274. p,p-DDE	
		275. Thifluzamide	
		276. Bupirimate	
		277. Chlorfenapyr	
		278. Endosulfan-beta	
		279. p,p-DDD	
		280. Endosulfan sulphate	
		281. p,p-DDT	
		282. Mefenpyr-diethyl	
		283. Bromopropylate	

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No.	Type of Sample	Test	Method
37	Vegetable high moisture	284. Fenamidone	In-house method CH-094-TM based on
	and high chlorophyll,	285. Clomeprop	EN 15662: 2018
	Yellow mango (Cont.)	286. Ethafluralin	
		287. Benfluralin	
		288. Acetochlor	
		289. Vinclozolin	
		290. Dicofol	
		291. Thiazopyr	
		292. Chlorthal-dimethyl	
		293. Flufenacet	
		294. Chlorbenside	
		295. Butachlor	
		296. Chlorfenson	
		297. Myclobutanil	
		298. Azaconazole	
		299. Norflurazon	
		300. Tetradifon	
		301. Fenpropathrin	
		302. Bifenthrin	
		303. Cyhalothrin-lamda (I+II)	
		304. Permethrin-cis	
		305. Permethrin-trans	
		306. Cyfluthrin (sum)	
		307. Cypermethrin (sum)	
		308. Fenvalerate (I+II)	
		309. Deltamethrin (I+II)	
38	Chocolate and chocolate	Melamine group:	In-house method CH-022-TM based on
	products, Milk and milk	310. Ammelide	Food and Drug Administration, Laboratory
	products	311. Ammeline	Information Bulletin LIB. No. 4422.
		312. Cyanuric acid	October, 2008.
		313. Melamine	

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No.	Type of Sample	Test	Method
39	Sweet chili sauce	Synthetic dyes:	In-house method CH-039-TM based on
		314. Sudan red I	Agilent Technologies Application note
		315. Sudan red II	(Publication note 5990-5255EN), 2010
		316. Sudan red III	
		317. Sudan red IV	
40	Sauce, Seasoning sauce,	318. 1,3-Dichloropropanol (1,3-	In-house method CH-114-TM based on
	Soy sauce, Fish sauce,	DCP)	AOAC (2016) 2000.01
	Teriyaki sauce	319. 3-Chloro-1,2-propanediol	
		(3-MCPD)	
41	Fishmeal	320. Total Volatile Basic Nitrogen	In-house method OR-013-TM based on
		(TVBN)	AOAC (2016) 920.03
42	Starch and products,	321. Starch	Commission Regulation (EC) No
	Feed and raw materials		152/2009
43	Flour and flour products	322. Sulfur dioxide	In-house method OR-080-TM based on
			Methods of Analysis in Health Science
			(2010), Japan.
		323. Cyanide (CN)	In-house method OR-082-TM based on
		324. Hydrocyanic acid (HCN)	Ministry of Health, Labor and Welfare;
			Japan, Shoku-Ki-Hatsu /Shoku-Kan-Hatsu
			No.1121002, 21 st Edition, 2002.
			,

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following scopes.

No.	Type of Sample	Test	Method
44	Seafood (Except fish),	325. Carbadox	In-house method CH-117-TM based on
	Meat: Red meat, White	326. Doxycycline	modification of WATERS technical
	meat (excluding offal)	327. Flumequine	application no. 720005411 EN
		328. Lincomycin	
		329. Lomefloxacin	
		330. Ofloxacin	
		331. Oxacillin	
		332. Sulfaquinoxaline	
		333. Sulfadimidine	
		334. Sulfamonomethoxine	
		335. Tiamulin	
		336. Tilmicosin	
		337. Albendazole	
		338. Chlorpromazine	
		339. Chlortetracycline	
		340. Danofloxacin	
		341. Enrofloxacin	
		342. Flubendazole	
		343. Metronidazole	
		344. Oxolinic acid	
		345. Oxytetracycline	
		346. Ronidazole	
		347. Sulfadimethoxine	
		348. Sulfamerazine	
		349. Tetracycline	
45	Fruits & Vegetables	350. Diquat	In-house method CH-009-TM based on
		351. Paraquat	Journal of AOAC International Vol. 98, N
			2 (2015)

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following scopes.

No.	Type of Sample	Test	Method
46	Rice	352. Cycloxydim	In-house method CH-110-TM based on
		353. Cyproconazole (sum)	EN 15662:2018
		354. Difenoconazole	
		355. Diflubenzuron	
		356. Diniconazole	
		357. Etoxazole	
		358. Fenbuconazole	
		359. Fipronil	
		360. Fluquinconazole	
		361. Flusilazole	
		362. Flutolanil	
		363. Hexaconazole	
		364. Ipconazole (sum)	
		365. Metconazole	
		366. Penconazole	
		367. Tebuconazole	
		368. Tebufenozide	
		369. Tricyclazole	
		370. Triticonazole	
		371. Ochratoxin A	In-house method CH-127-TM based on
		372. Ochratoxin B	EN 15662:2018
		373. Azoxystrobin	In-house method CH-149-TM based on
		374. Benalaxyl	EN 15662:2018
		375. Benfuresate	
		376. Bioresmetrin	
		377. Diclofop-methyl	
		378. Etofenprox	
		379. Iprodione	
		380. Isoprothiolane	
		381. Kresoxim-methyl	
		382. Metalaxyl	

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following scopes.

No.	Type of Sample	Test	Method
46	Rice (Cont.)	383. Metribuzin	In-house method CH-149-TM based on
		384. Piperonyl butoxide	EN 15662:2018
		385. Pirimicarb	
		386. Procymidone	
		387. Propachlor	
		388. Propiconazole	
		389. Pyributicarb	
		390. Pyriproxyfen	
		391. Thiobencarb	
		392. Triadimefon	
		393. Trifloxystrobin	
47	Water ³	394. Aluminium	In-house method IN-080-TM Based on
		395. Antimony	Standard Methods for the Examination of
		396. Arsenic	Water and Wastewater, APHA, AWWA,
		397. Barium	WEF, 23 rd Edition, 2017 Part 3125 B
		398. Beryllium	WEF, 23 Edition, 2017 Fait 3123 B
		399. Cadmium	
		400. Calcium	
		401. Chromium	
		402. Cobalt	
		403. Copper	
		404. Iron	
		405. Lead	
		406. Magnesium	
		407. Manganese	
		408. Mercury	
		409. Nickel	

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following scopes.

No.	Type of Sample	Test	Method
47	Water ³ (Cont.) Cane raw sugars and	410. Potassium 411. Selenium 412. Silver 413. Sodium 414. Tin 415. Zinc 416. Reducing Sugar	In-house method IN-080-TM Based on Standard Methods for the Examination of Water and Wastewater, APHA, AWWA, WEF, 23 rd Edition, 2017 Part 3125 B
49	cane processing products Raw Sugar, Syrup,	417. Conductivity Ash	ICUMSA Method GS1/3/4/7/8-13
49	Molasses	417. Conductivity Asir	(1994).
50	Raw sugar, Powdered sugar, Sweetener Powder, Glucose powder	418. Sulfur dioxide (SO ₂)	ICUMSA GS 2/1/7/9-33 (2011)
51	Sugar, Honey, Syrup, Juice, Beverage ¹⁴	419. Total sugars 420. Fructose 421. Glucose 422. Lactose 423. Maltose 424. Sucrose	In-house method SU-056-TM based on AOAC (2016) 977.20
52	Cereal and product, Beverage ¹⁴ , Alcoholic beverage, fruit juice, Sauce, Curry paste, Fruit (dried, pickled, processed, preserved) and Vegetable (dried, pickled, processed, preserved)	425. Sulfur dioxide SO_2	In-house method OR-080-TM based on Methods of Analysis in Health Science (2010), Japan.

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following scopes.

No.	Type of Sample	Test	Method
53	Water ³	426. Cyanide (CN)	In-house method OR-082-TM based on Ministry of Health, Labor and Welfare;
		427. Hydrocyanic acid (HCN)	Japan, Shoku-Ki-Hatsu /Shoku-Kan-Hatsu No.1121002, 21 st Edition, 2002.
54	Food ²	428. Salmonella spp.	VIDAS Salmonella (SLM), AFNOR Validation (BIO-12/1-04/94)
55	Food ¹	429. Water activity	ISO 18787:2017

Food as described:

1. Meat and meat products (Fresh, Frozen, Processed, Dried)

Seafood and seafood products
 (Fresh, Frozen, Processed, Dried)

Fruits and fruit products
 (Fresh, Frozen, Processed, Dried, Pickled, Preserved)

7. Cereals and cereal products

9. Milk and dairy products

11. Eggs and egg products, Egg powder

13. Pastas, noodles and like products

15. Ready-to-cook foods and Semi-instant foods

17. Fish Sauce and Other kinds of Sauces

19. Herbs

21. Confectioneries, Candy, Chewing gum

23. Jam

25. Cake

27. Cheese

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29. Skim milk powder

31. Sugar, Sweeteners, Molasses

33. Vegetable and fruit juices, Vegetable and fruit extract juices

2. Poultry and poultry products (Fresh, Frozen, Processed, Dried)

4. Starch and starch products

Vegetable and vegetable products
 (Fresh, Frozen, Processed, Dried, Pickled, Preserved)

8. Nut and nut products

10. Grains and grain products

12. Seaweed and seaweed products

14. Tea and coffee

16. Ready-to-eat foods, Packaged foods

18. Seasoning or Condiments

20. Spices

22. Chocolate

24. Jelly

26. Ice cream

28. Snack and Cracker

30. Whipping cream

32. Feeding Stuff

 Functional Foods, Neutraceuticals, Pharma Foods or Dietary Supplement Products

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Food² as descript:

- Dried egg yolk 1.
- Dried whole eggs 3
- Prepared powder mixes (Cakes , Cookies , Doughnut, Biscuit , 5. bread, pancake)
- Oral or tube feeding containing eggs 7.
- Egg-containing products (noodles, egg rolls, macaroni, spaghetti)
- Dough 11.
- Fruits 13.
- Crustaceans (shrimp, crab, crayfish, langostinos, lobster) 15.
- 17. Vegetables
- 19. Frosting and topping mixes
- 21. Coconut

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- Meat by-products and animal substances 23.
- 25. Orange juice, apple cider (pasteurized and un-pasteurized), and apple juice (pasteurized)
- Fresh leafy green vegetables, herbs and sprouts (baby spinach, cabbage, iceberg lettuce, romaine lettuce, spring mix, cilantro, curly parsley, culantro, italian parsley, alfalfa, mung bean, clover, radish and broccoli sprouts)

- Dried egg whites
- Liquid milk (skim milk, 2% fat milk, whole, and buttermilk)
- Infant formula
- Eggs (Shell eggs, Liquid whole eggs (homogenized), Hard-boiled eggs)
- 10. Cheese
- 12. Prepared salads (ham, egg, chicken, tuna, turkey)
- Nut meats 14.
- 16. Fish
- Dried yeast (active and inactive yeast) 18.
- Spices (Black pepper, white pepper, celery seed or flakes, chili powder, cumin, paprika, parsley flakes, rosemary, sesame seed, thyme, vegetable flakes, onion flakes, onion powder, garlic flakes, cinnamon, cloves, and oregano)
- Meats and meat substitutes
- 24. Glandular products and meals (fish, meat, and bone)
- 26. Cantaloupes, Mangoes, Tomatoes

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- Drinking water and Drinking water in sealed containers 1.
- 3.
- Underground water 5.
- 7. Surface water

- 2. Supply water
- 4. Mineral water
- 6. Wastewater

Foods⁴ as described:

- Meat and meat products (Fresh, Frozen, Processed, Dried)
- Fruit and fruit products 3. (Fresh, Frozen, Processed, Dried, Pickled, Preserved)
- 5. Cereals and cereal products
- 7. Nut and nut products
- Seaweed and seaweed products 9.
- 11. Processed foods
- Ready-to-cook foods and Semi instant foods 13.
- Snack and Cracker

Poultry and poultry products

(Fresh, Frozen, Processed, Dried)

Vegetable and vegetable products

(Fresh, Frozen, Processed, Dried, Pickled, Preserved)

- Starch and starch products
- Milk powder 8.
- 10. Grains and grains products
- Pastas, noodles and like products 12.
- Seasoning or Condiments 14.
- 16. Seafood and seafood products (Fresh, Frozen, Processed, Dried)

Food⁵ as descript:

- Cereals and cereal products
- Starch and starch products
- 5. Snack
- 7. Semi instant foods

- Meat and meat products(Fresh, Frozen, Processed, Dried) 2.
- 4. Confectioneries and Candy
- Processed foods or Ready-to-cook foods

Food⁶ as descript:

Issued: 00

- Cereals and cereal products
- 3. Processed foods or Ready-to-cook foods
- Fruits and Vegetables

(Fresh, Frozen, Processed, Dried, Pickled, Preserved)

- 2. Confectioneries and Candy
- 4. Semi instant Foods
- 6. Meat and meat products

(Fresh, Frozen, Processed, Dried)

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- 1. Cereals and cereal products
- 3. Confectioneries or Candy
- 5. Meat and meat products(Fresh, Frozen, Processed, Dried)
- 2. Processed Foods or Ready-to-cook foods
- 4. Semi instant foods

Food⁸ as descript:

- 1. Cereals and cereal products
- Fish and Fish products, including Molluscs, Crustaceans, and echinoderms
 (Fresh, Frozen, Processed, Dried)
- 5. Sweeteners or Sugar
- 7. Meat and meat products (Fresh, Frozen, Processed, Dried)
- 9. Rice

- 2. Starch and starch products
- 4. Fruits and Vegetables

(Fresh, Frozen, Processed, Dried, Pickled, Preserved)

- 6. Molasses
- 8. Poultry and poultry products (Fresh, Frozen, Processed, Dried)

Food⁹ as descript:

- 1. Meat and meat products(Fresh, Frozen, Processed, Dried)
- Fruits and Vegetables
 (Fresh, Frozen, Processed, Dried, Pickled, Preserved)
- 5. Starch and starch products
- 7. Crackers
- 9. Seasoning and Spices
- 11. Semi instant foods
- 13. Seaweed and seaweed products

- 2. Cereals and cereal products
- 4. Fish and fish products, including Molluscs, Crustaceans, and echinoderms

(Fresh, Frozen, Processed, Dried)

- 6. Snack
- 8. Confectioneries
- 10. Processed Foods or Ready-to-cook foods
- 12. Sugar, Sweeteners and Molasses

Food¹⁰ as descript:

- 1. Fresh vegetable and vegetable products
- 3. Starch, and starch products
- 5. Cereal and cereal products
- 7. Soybean and soybean products (Except lecithin and soy sauce)
- 9. Fresh fruit and fruit products

- 2. Rice and rice products
- 4. Maize and maize products
- 6. Bakery and Snacks
- 8. Papaya and papaya products

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Foo	od ¹¹ as descript:		
1.	Cereal and cereal products	2.	Meat and meat products(Fresh, Frozen, Processed, Dried)
3.	Starch and starch products	4.	Confectioneries and Candy
5.	Snack	6.	Processed foods or Ready-to-cook foods
7.	Semi instant foods	8.	Oil
Cei	real and cereal prodcuts ¹² as descript:		
1.	Cereals and cereal products derived from cereal grains, from roots and tubers	2.	Nut
3.	Whole, Broken and flaked grain, Including rice, Flours and	4.	Cereal and starch based desserts
	starches from rice and soybean powder		(e.g., Rice pudding, Tapioca pudding)
5.	Breakfast cereals, Including rolled oats	6.	Flours, Starches
7.	Soybean products (Excluding soybean-based seasonings and	8.	Prepared powder mixes or Batters (e.g., for breading or batters for
	condiments of food)		fish or poultry)
9.	Pre-cooked or processed rice products, including rice cakes	10.	Pastas, noodles and like products
	(Oriental type only)		(e.g., Rice paper, Rice vermicelli, Soybean pastas and noodles,
			Fresh pastas and noodles and like products, Dried pastas and
			noodles and like products, Pre-cooked pastas and noodles and like
			products)
Foo	od ¹³ as descript:		
1.	Meat and meat products	2.	Poultry and poultry products
	(Fresh, Frozen, Processed, Dried)		(Fresh, Frozen, Processed, Dried)
3.	Seafood and seafood products	4.	Vegetable and vegetable products
	(Fresh, Frozen, Processed, Dried)		(Fresh, Frozen, Processed, Dried, Pickled, Preserved)
5.	Fruits and fruit products	6.	Starch and starch products
	(Fresh, Frozen, Processed, Dried, Pickled, Preserved)		
7.	Cereals and cereal products (Fresh, Frozen, Processed, Dried)	8.	Nut and nut products
9.	Processed Foods , Ready-to-Cook Foods , Semi-instant Foods	10.	Ready-to-eat foods, Packaged Foods
		10	Sanah and Carden

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11. Confectioneries, Candy, Chewing gum

13. Sugar, Sweeteners, Molasses

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12.

14.

Snack and Cracker

Beverages

Beverage¹⁴ as descript:

- 1. Water with dissolved carbon dioxide or oxygen gas
- Beverage, which is containing or made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.
- 5. Beverage as stipulated in (2) or (3) in dried form

- Beverage, which is containing or made from 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.

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