

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 requirements of the Bureau of Laboratory Quality Standards

The laboratory has been accredited for specified tests
listed in the scope within the field of

Food, Animal Feed, Water and Waste Water Testing

(Dr. Patravee Soisangwan)

Patravie Soismpra

Director of Bureau of Laboratory Quality Standards

Date of Accreditation 20 July 2021

Valid Until 19 July 2025 Accreditation Number 1066/48

No.	Type of Sample	Test	Method
1	Rice	1. Aflatoxin	In-house method CH-002-TM based on
			AOAC (2019) 991.31
		2. Cycloxydim	In-house method CH-110-TM based on
		3. Cyproconazole (sum)	EN 15662:2018
		4. Difenoconazole	
		5. Diflubenzuron	
		6. Diniconazole	
		7. Etoxazole	
		8. Fenbuconazole	
		9. Fipronil	
		10. Fluquinconazole	
		11. Flusilazole	
		12. Flutolanil	
		13. Hexaconazole	
		14. Ipconazole (sum)	
		15. Metconazole	
		16. Penconazole	
		17. Tebuconazole	
		18. Tebufenozide	
		19. Tricyclazole	
		20. Triticonazole	
		21. Ochratoxin A	In-house method CH-127-TM based on
		22. Ochratoxin B	EN 15662:2018

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.....(Mr.Surasak Muenphon)

No.	Type of Sample	Test	Method
1	Rice	23. Diquat	In-house method CH-147-TM based on
		24. Paraquat	QuPPe-PO-method version 11.1, EURL-
			SRM (2021)
		25. Azoxystrobin	In-house method CH-149-TM based on
		26. Benalaxyl	EN 15662:2018
		27. Benfuresate	
		28. Bioresmetrin	
		29. Diclofop-methyl	
		30. Etofenprox	
		31. Iprodione	
		32. Isoprothiolane	
		33. Kresoxim-methyl	
		34. Metalaxyl	
		35. Metribuzin	
		36. Piperonyl butoxide	
		37. Pirimicarb	
		38. Procymidone	
		39. Propachlor	
		40. Propiconazole	
		41. Pyributicarb	
		42. Pyriproxyfen	
		43. Thiobencarb	
		44. Triadimefon	
		45. Trifloxystrobin	

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No.	Type of Sample		Test	Method
1	Rice	46.	3,4,5-trimethacarb	In-house method CH-158-TM based on
		47.	3,5-xylyl methylcarbamate	EN 15662:2018
	1		(XMC)	
		48.	Aldicarb	
		49.	Aldicarb sulfone/Aldoxycarb	In-house method CH-158-TM based on
		50.	Aldicarb sulfoxide	EN 15662:2018
		51.	Bendiocarb	
		52.	Bufencarb	
		53.	Butocarboxim	
		54.	Butoxycarboxim	
		55.	Carbaryl	
		56.	Carbofuran	
		57.	Etrofol	
		58.	Fenobucarb	
		59.	Isoprocarb	
		60.	Methiocarb	
		61.	Methiocarb sulfoxide	
		62.	Methomyl (as sum)	
		63.	Metocarb	
		64.	Oxamyl	
		65.	Promecarb	
		66.	Propoxur	
		67.	Prosulfocarb	
		68.	Pyribencarb	

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No.	Type of Sample	Test	Method
I	Rice	69. Thiofanox sulfone	In-house method CH-158-TM based on
		70. Thiofanox sulfoxide	EN 15662:2018
		71. Cadmium	In-house method IN-001-TM based on
		72. Lead	AOAC (2019) 999.11 and OMIC
			Melbourne Branch (PTP/16, 2000)
		73. Arsenobetaine (AsB)	In-house method IN-077-TM based on
		74. Dimethylarsinic aicd (DMA)	Journal of Food Hygiene and Safety
		75. Inorganic arsenic (iAs)	Science (Shokuhin Eiseigaku Zasshi),
		76. Monomethylarsonic acid	Vol.51 (No.4); 2010, p.178-181.
		(MMA)	
2	Food ¹	77. Total Plate Count (Petrifilm)	Compendium of Method for the
		78. Total Plate Count (Pour	Microbiological Examination of Foods
		Plate)	(APHA), 5 th Edition, 2015 chapter 8.
		79. Bacillus cereus	Compendium of Method for the
			Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015 chapter 31.
		80. Staphylococcus aureus	Compendium of Method for the
			Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015, chapter 39.
		81. Coliforms	Compendium of Method for the
		82. Escherichia coli	Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015 chapter 9.
		83. Yeast and Mold	AOAC (2019) 997.02

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No.	Type of Sample	Test	Method
2	Food ¹	84. Vibrio cholerae	Compendium of Method for the
		85. Vibrio parahaemolyticus	Microbiological Examination of Foods
			(APHA), 5 th Edition, 2015 chapter 40.
		86. Enterobacteriaceae	Compendium of method for the
			Microbiological Examination of foods
			(APHA), 5 th Edition, 2015, chapter 9.
		87. Enterococci	Compendium of method for the
			Microbiological Examination of foods
			(APHA), 5 th Edition, 2015, chapter 10.
		88. Clostridium perfringens	Compendium of method for the
			Microbiological Examination of foods
			(APHA), 5 th Edition, 2015, chapter 33.
		89. Listeria monocytogenes	VIDAS Listeria monocytogenes (LMO2)
			Ref. 30704, AFNOR Validation (BIO-
			12/11-03/04)
		90. Listeria monocytogenes	ISO 11290-1: 2017
		91. Listeria monocytogenes	ISO 11290-2: 2017
		92. Enumeration of b-	ISO 16649-2:2001
		glucuronidase- positive	
		Escherichia coli at 44°C	
		93. Vibrio cholerae	ISO 21872-1: 2017
		94. Vibrio parahaemolyticus	
		95. Coagulase-positive	ISO 6888-1:1999/Amd.2:2018
		staphylococci	

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No.	Type of Sample	Test	Method
2	Food ¹	96. Salmonella spp.	ISO 6579-1: 2017/Amd 1:2020
		97. Aerobic Plate Count at 30°C	ISO 4833-1: 2013
		98. Water activity	ISO 18787:2017
3	Food ²	99. Salmonella spp.	FDA BAM Online, 2021 (Chapter 5)
		100. Salmonella spp.	VIDAS Salmonella (SLM), AFNOR
			Validation (BIO-12/1-04/94)
4	Water ³	101. Total Suspended Solid	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 nd Edition, 2017, Part 2540 D
		102. Total solids	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 nd Edition, 2017, Part 2540 B
		103. Total Dissolved Solid	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 nd Edition, 2017, Part 2540 C
		104. Chemical Oxygen Demand	Standard Methods for the Examination of
			Water and Wastewater, APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 5220 B
		105. Biochemical Oxygen	Standard Methods for the Examination of
		Demand	Water and Wastewater, APHA, AWWA,
			WEF, 23 rd Edition, 2017, Part 5210 B

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No.	Type of Sample	Test	Method
4	Water ³	106. Sulfate (SO ₄ ²⁻)	Standard Methods for the Examination of
		107. Sulfate ion (SO ₄ ²⁻)	Water and Wastewater, APHA, AWWA,
			WEF, 23 rd Edition, 2017 Part 4500 C.
		108. Aluminium	In-house method IN-080-TM Based on
		109. Antimony	Standard Methods for the Examination of
		110. Arsenic	Water and Wastewater, APHA, AWWA,
		111. Barium	WEF, 23 rd Edition, 2017 Part 3125 B
		112. Cadmium	
		113. Calcium	
		114. Chromium	
		115. Cobalt	
		116. Copper	
		117. Iron	
		118. Lead	
		119. Magnesium	
		120. Manganese	
		121. Mercury	
		122. Nickel	
		123. Potassium	
		124. Selenium	
		125. Silver	
		126. Sodium	
		127. Tin	
		128. Zinc	

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No.	Type of Sample	Test	Method
4	Water ³	129. Cyanide (CN)	In-house method OR-082-TM based on
		130. Hydrocyanic acid (HCN)	Ministry of Health, Labor and Welfare;
			Japan, Shoku-Ki-Hatsu /Shoku-Kan-
			Hatsu No.1121002, 21 st Edition, 2002.
5	Water ³ (except	131. Fluoride (F)	AWWA, 23 rd Edition, 2017 Part 4500-F-C.
	Wastewater)	132. Fluoride as F ₂	
		133. Chloride as Cl ₂	AWWA, 23 rd Edition, 2017 Part 4500-Cl B.
		134. Chloride (Cl-)	
		135. NaCl	
		136. Colour	AWWA, 23 rd Edition, 2017 Part 2120 C.
		137. Nitrate (NO ₃)	AOAC (2019) 973.50
		138. Nitrate Nitrogen (NO ₃ -N)	
		139. Total Hardness	AWWA, 23 rd Edition, 2017 Part 2340.
		140. Total Hardness as CaCO ₃	
		141. Turbidity	AWWA, 23 rd Edition, 2017 Part 2130 B
		142. MBAS, calculated as LAS	AWWA, 23 rd Edition, 2017 Part 5540 C.
		or ABS, mol wt 348.5	
6	Water ³ /Beverage/	143. pH	Standards Methods for the Examination
	Aqueous solution		of Water and Wastewater, APHA,
			AWWA, WEF, 23 nd Edition, 2017, part
			4500-H ⁺

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No.	Type of Sample	Test	Method
7	Drinking water and	144. Coliform	AWWA, 23 rd Edition, 2017 Part 9221 B
	Drinking water in sealed	145. Escherichia coli	AWWA, 23 rd Edition, 2017 Part 9221 F.
	containers, Supply	146. Total Plate Count	AWWA, 23 rd Edition, 2017 Part 9215 B
	water, Ice	147. Clostridium perfringens	Standard Methods for the Examination of
			Waters and Associated Materials, The
			Microbiology of Drinking Water (2021),
			Environment Agency (EA), UK.
		148. Salmonella	ISO 19250:2010
		149. Staphylococcus aureus	AWWA, 23 rd Edition, 2017 Part 9213 B
8	Food ⁴ (except Milk	150. Chicken DNA	In-house method DN-015-TM based on
	powder), Animal Feeds		Journal of Food Additives and
	and Pet foods		Contaminants (2008), Vol 25(05), p527-
			533.
		151. Porcine DNA	In-house method DN-017-TM based on
			Journal of Food Additives and
			Contaminants (2008), Vol 25(05), p527-
			533.
9	Food⁴	152. Total Dietary Fiber	AOAC (2019) 985.29
10	Food⁵	153. Total carbohydrate	Darryl M. Sullivan & Donald E.
		154. Calories	Carpenter. Method of Analysis for
		155. Calories from fat	Nutrition Labeling. 1993.
		156. Energy	
		157. Energy / Calories	
		158. Energy from fat	

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No.	Type of Sample	Test	Method
10	Food ⁵	159. Nitrogen	In-house method OR-217-TM based on
		160. Protein	AOAC (2019) 991.20
		161. Total fat	In-house method OR-220-TM based on
			ISO 1443:1973
11	Food ⁶	162. Ash	In-house method OR-216-TM based on
			AOAC (2019) 923.03
12	Food ⁷	163. Moisture	In-house method OR-215-TM based on
			AOAC (2019) 934.01
13	Foods ⁸ , Animal Feeds	164. Arsenic	In-house method OR-190-TM based on
	and Pet foods		AOAC (2019) 986.15
14	Foods ⁹ , Animal Feeds &	165. Mercury	In-house method IN-056-TM based on
	Pet Foods		AOAC (2019) 974.14
15	Food ¹⁰	GMO Screening:	In-house method DN-012-TM based on
		166. CaMV 35S Promoter	ISO 21569: 2005 /Amd.1:2013 and
		167. NOS terminator	European Network of GMO Laboratories
			(ENGL)
16	Food ¹¹	168. Saturated fat	In-house method CH-028-TM based on
			AOAC (2019) 996.06
17	Cereals and Cereal	169. Vitamin A	In-house method CH-035-TM based on
	Products ¹²		Journal of AOAC International Vol.85,
			No.2, 2002.
		170. Cholesterol	In-house method CH-037-TM based on
			AOAC (2019) 994.10

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No.	Type of Sample	Test	Method
17	Cereals and Cereal	171. Fructose	In-house method SU-044-TM based on
	Products ¹²	172. Glucose	AOAC (2019) 982.14
		173. Lactose	·
		174. Maltose	
		175. Sucrose	
		176. Total sugars	
18	Food 13	177. Cadmium	AOAC (2019) 999.11
		178. Copper	
		179. Iron	
		180. Lead	
		181. Zinc	
19	Food ¹³ (except	182. Aluminium	In-house method IN-079-TM based on
	Confectioneries, Candy,	183. Antimony (sb)	U.S. Food and Drug Administration,
	Chewing gum,) and	184. Arsenic (As)	Elemental Analysis Manual, Section 4.7,
	Beverage ¹⁴ and	185. Barium (Ba)	Version 1.2, February, 2020.
	Alcoholic beverages	186. Cadmium (Cd)	
		187. Calcium (Ca)	
		188. Chromium (Cr)	
		189. Cobalt (Co)	
		190. Copper (Cu)	
		191. Iron (Fe)	
		192. Lead (Pb)	
		193. Magnesium (Mg)	
		194. Manganese (Mn)	

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19	Food ¹³ (except	195.	Mercury (Hg)	In-house method IN-079-TM based on
	Confectioneries, Candy,	196.	Nickel (Ni)	U.S. Food and Drug Administration,
	Chewing gum,) and	197.	Potassium (K)	Elemental Analysis Manual, Section 4.7,
	Beverage ¹⁴ and	198.	Selenium (Se)	Version 1.2, February, 2020.
	Alcoholic beverages	199.	Silver (Ag)	
		200.	Sodium (Na)	
		201.	Tin (Sn)	
		202.	Zinc (Zn)	
20	Beverage ¹⁴	203.	Caffeine	In-house method CH-071-TM; based on a
				modification of Food Sci. Technol.,
				38(4),661-666;2018
21	Food ¹⁵	204.	alpha-Linolenic acid(C18:3-	In-house method CH-186-TM based on
			9c,12c,15c, ALA, Omega-3)	AOAC (2019) 996.06
		205.	Arachidic acid (C20:0)	
	i	206.	Arachidonic acid (C20:4-	!
			5c,8c,11c,14c, AA, ARA,	
			Omega-6)	
		207.	Behenic acid (C22:0)	
		208.	Brassidic acid (C22:1-13t)	
		209.	Capric acid (C10:0)	
		210.	Caproic acid (C6:0)	
		211.	Caprylic acid (C8:0)	

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No.	Type of Sample		Test	Method
21	Food ¹⁵	212.	cis-Eicosenoic acid	In-house method CH-186-TM based on
			(Gondonic acid, C20:1-	AOAC (2019) 996.06
			11c,Omega-9)	
		213.	cis-Vaccenic acid	
			(C18:1-11c)	
		214.	Conjugated Linoleic acid	
			(CLA)	
		215.	Docosahexaenoic acid	
			(C22:6-4c,7c,10c,13c,16c,	
			19c, DHA, Omega-3)	
		216.	Docosapentaenoic acid	
			(C22:5-7c,10c,13c,16c,	
			19c,DPA, Omega-3)	
		217.	Eicosapentaenoic acid	
			(C20:5-5c,8c,11c,14c,17c,	
			EPA, Omega-3)	
		218.	Elaidic acid	
			(C18:1-9t) (Omega-9)	
		219.	Erucic acid	
			(C22:1-13c, Omega-9)	
		220.	gamma-Linolenic acid	
			(C18:3-6c,12c,9c,GLA,	
			Omega-6)	
		221.	Heneicosanoic acid (C21:0)	

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21	Food ¹⁵	222.	Heptadeconoic acid (C17:0)	In-house method CH-186-TM based on
		223.	Lauric acid (C12:0)	AOAC (2019) 996.06
		224.	Lignoceric acid (C24:0)	
		225.	Linoleic acid (C18:2-9c,12c,	
			LA, Omega-6)	
		226.	Linolelaidic acid	
			(C18:2-9t,12t)	
		227.	Mono-unsaturated fat	
		228.	Myristelaidic acid	
			(C14:1-9t)	
		229.	Myristic acid (C14:0)	
		230.	Nervonic acid	
			(C24:1-15c, Omega-9)	
		231.	Nondecylic acid (C19:0)	
		232.	Oleic acid	
			(C18:1-9c, Omega-9)	
		233.	Omega-3	
		234.	Omega-6	
		235.	Omega-9	
		236.	Palmitelaidic acid (C16:1-9t)	
		237.	Palmitic acid (C16:0)	
		238.	Palmitoleic acid (C16:1-9c)	
		239.	Pentadecenoic acid (C15:0)	
		240.	Poly-unsaturated fat	

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No.	Type of Sample	Test	Method
21	Food ¹⁵	241. Saturated fat	In-house method CH-186-TM based on
		242. Stearic acid (C18:0)	AOAC (2019) 996.06
		243. Trans fat	
		244. Tricosanoic acid (C23:0)	
		245. Tridecanoic acid (C13:0)	
		246. Unsaturated fat	
22	Food ¹⁶ and Beverage ¹⁴	247. Benzoic acid	In-house method CH-023-TM based on
		248. Potassium sorbate	modification of J. chromatography A,
		249. Sodium benzoate	1073 (2005) 393-397.
		250. Sorbic acid	
23	Cane raw sugars and	251. Reducing Sugar	ICUMSA Method GS1/3/7-3 (2005)
	cane processing		
	products		
24	Coffee and Coffee	252. Fructose	In-house method SU-044-TM based on
	beans, Snack	253. Glucose	AOAC (2019) 982.14
		254. Lactose	
		255. Maltose	
		256. Sucrose	
		257. Total sugars	
25	Higher colour plantation	258. Colour	ICUMSA GS1/3-7 (2011)
	white sugar, Brown		
	sugar		
26	Molasses and Sugar	259. Refractometric dry	ICUMSA GS4/3/8-13 (2009)
	syrups	substance	

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27	Molasses	260. Total sugar as invert sugar	ICUMSA GS4/3-7 (2011)
		261. Reducing sugar (Invert	ICUMSA GS4/3-3 (2007)
		sugar)	
		262. Polarisation	ICUMSA GS 4/7-1 (2013)
28	Raw Sugar and White	263. Moisture	ICUMSA GS2/1/3/9-15 (2007)
	Sugar		
29	Raw sugar, Powdered	264. Sulfur dioxide (SO ₂)	ICUMSA GS 2/1/7/9-33 (2011)
	sugar, Sweetener		*
	Powder, Glucose		
	powder .		
30	Raw Sugar, Syrup,	265. Conductivity Ash	ICUMSA Method GS1/3/4/7/8-13 (1994).
	Molasses		
31	Raw sugar	266. Polarisation	ICUMSA GS 1/2/3/9-1 (2011)
		267. Colour	ICUMSA GS1/3-7 (2011)
		268. Colour	ICUMSA GS9/1/2/3-8 (2011)
		269. Starch	ICUMSA GS1-16 (2013)
32	Sugar, Honey, Syrup,	270. Fructose	In-house method SU-056-TM based on
	Juice, Beverage ¹⁴	271. Glucose	AOAC (2019) 977.20
		272. Lactose	
		273. Maltose	
		274. Sucrose	
		275. Total sugars	
33	Sugar, Molasses and	276. pH	ICUMSA GS1/2/3/4/7/8/9-23 (2009)
	Sugar syrups		

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34	Very pure syrup	277. Colour	ICUMSA GS2/3-10 (2011)
35	White sugar and	278. Insoluble matter	ICUMSA GS 2/3/9-19 (2007)
	plantation white sugar	279. Colour	ICUMSA GS9/1/2/3-8 (2011)
36	White sugar, syrup,	280. Sulfur dioxide (SO ₂)	ICUMSA GS 2/1/7/9-33 (2011)
	cane sugar juices, very		
	high polarisation raw		
	sugar (>99.60 °Z) and		
	plantation white sugar)		
37	White Sugar	281. Polarisation	ICUMSA GS2/3-1 (2011)
		282. Colour	ICUMSA GS2/3-10 (2011)
		283. Conductivity Ash	ICUMSA GS2/3/9-17 (2011)
		284. Reducing Sugar	ICUMSA GS2/3/9-5 (2011)
		285. Colour	ICUMSA GS2/3-9 (2005)
38	Animal Feeds & Pet	286. Nitrogen	ISO 5983-2:2009
	Foods	287. Protein	ISO 5983-2:2009
		288. Ash	AOAC (2019) 942.05
		289. Moisture	ISO 6496:1999 (E)
		290. Total carbohydrate	Darryl M. Sullivan & Donald E.
		291. Calories	Carpenter. Method of Analysis for
		292. Calories from fat	Nutrition Labeling. 1993.
		293. Energy	
		294. Energy / Calories	
		295. Energy from fat	

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No.	Type of Sample	Test	Method
38	Animal Feeds & Pet	296. Crude Fiber	Commission Regulation (EC) No. 152/
	Foods		2009
		297. Total fat	ISO 11085:2015 (E)
39	Animal Feeds	Malamine group:	In-house method CH-090-TM based on
		298. Ammelide	LIB No.4423, US.FDA
		299. Ammeline	
		300. Cyanuric acid	
		301. Melamine	
		302. Pepsin Digestibility	AOAC (2019) 971.09
		303. Phosphate (P ₂ O ₅)	In-house method OR-048-TM based on
		304. Phosphorus (P)	AOAC (2019) 962.02
		305. Crude fat	ISO 11085: 2015 (E)
40	Cereal and product,	306. Sulfur dioxide (SO ₂)	In-house method OR-080-TM based on
	Beverage ¹⁴ , Alcoholic		Methods of Analysis in Health Science
	beverage, fruit juice, Sauce		(2010), Japan.
	Curry paste, Fruit, pickled,		
	processed, preserved) and		
	Vegetable		
41	Cereal grains (except	307. Glufosinate	In-house method CH-011-TM based on
	breakfast cereal and dried		Analytical Sciences, April 1997, Volume
	legumes) and their		13, p.283-285
	products and Vegetable oil	·	_
42	Cereal grains (except	308. Glyphosate	
	breakfast cereal) and their		
	products and Vegetable oil		

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43	Cereals and Cereal	309. Crude fat	ISO 11085: 2015 (E)
	products	310. Total fat	
44	Chocolate and chocolate	Melamine group:	In-house method CH-022-TM based on
	products, Milk and milk	311. Ammelide	Food and Drug Administration,
	products	312. Ammeline	Laboratory Information Bulletin LIB. No.
		313. Cyanuric acid	4422. October, 2008.
		314. Melamine	
45	Vegetable oil	315. Diquat	In-house method CH-009-TM based on
		316. Paraquat / Paraquat cation	Journal of AOAC International Vol. 98,
			No. 2 (2015)
46	Crude and refine	317. Iodine value	AOCS (2017) Cd 1b-87
	vegetable fats and oils,	318. Moisture	AOCS (2017) Ca 2d-25
	Crude and refine marine	319. Acid Value	AOCS (2017) Ca 5a-40
	and animal fats and oils	320. Free Fatty Acid	
		321. Peroxide Value	AOCS (2017) Cd 8b-90

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47	Crustaceans	Nitrofuran metabolite residues:	In-house method CH-026-TM based on
		322. 1-Aminohydantoin (AHD)	U.S. Food and Drug Administration,
		323. 3-Amino-2- oxazolidinone	Centre For Food Safety and Applied
		(AOZ)	Nutrition: Detection of Nitrofuran
		324. 3-Amino-5-	Metabolites in Shrimp April 1, 2004
		morpholinomethyl-2-	
		oxazolidinone (AMOZ)	
		325. Semicabazide (SEM)	
		326. Leucomalachite green	In-house method CH-087-TM based on
		327. Malachite green	Journal of AOAC International Vol. 88,
			No. 3, 2005.
		328. Chloramphenicol	In-house method CH-092-TM based on
			U.S. Food and Drug Administration
			No.4290, September 2002.
48	Fertilizer	329. Phosphate (P ₂ O ₅)	AOAC (2019) 962.02
		330. Phosphorus (P)	-
49	Fishmeal	331. Total Volatile Basic	In-house method OR-013-TM based on
		Nitrogen (TVBN)	AOAC (2019) 920.03
50	Flour and Cereal	332. Potassium (K)	AACC International Approved Method of
	products		Analysis, 11 th Edition, 40-71.01
		333. Sodium (Na)	
51	Flour and Cereal	334. Calcium	In-house method IN-059-TM based on
	products		AACC International Approved Method of
			Analysis, 11 th Edition, 40-71.01

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No.	Type of Sample		Test	Method
52	Flour and flour products	335.	Sulfur dioxide	In-house method OR-080-TM based on
				Methods of Analysis in Health Science
				(2010), Japan.
		336.	Cyanide (CN)	In-house method OR-082-TM based on
		337.	Hydrocyanic acid (HCN)	Ministry of Health, Labor and Welfare;
				Japan, Shoku-Ki-Hatsu /Shoku-Kan-
				Hatsu No.1121002, 21st Edition, 2002.
53	Starch and products,	338.	Starch	Commission Regulation (EC) No
,	Feed and raw materials			152/2009
54	Flour	339.	рН	AOAC (2019) 943.02
		340.	Moisture	AOAC (2019) 925.10
		341.	Ash	AOAC (2019) 923.03
55	Fruits, Vegetables,	342.	Diquat	In-house method CH-009-TM based on
	Cereal grains and	343.	Paraquat / Paraquat cation	Journal of AOAC International Vol. 98,
	Products			No. 2 (2015)
		344.	2,4'-DDD/op'-DDD	In-house method CH-053-TM based on
		345.	2,4'-DDE/op'-DDE	EN 15662:2018
		346.	2,4'-DDT/op'-DDT	
		347.	4,4'-DDD (pp'-DDD, pp'-	
			TDE)	
		348.	4,4'-DDE (pp'-DDE)	
		349.	4,4'-DDT (pp'-DDT)	
		350.	acetochlor	
		351.	alachlor	

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55	Fruits, Vegetables,	352. aldrin	In-house method CH-053-TM based on
	Cereal grains and	353. alpha-BHC	EN 15662:2018
	Products	354. azaconazole	
		355. benfluralin	
		356. benoxacor	
		357. beta-BHC	
		358. bifenazate	
		359. bifenox	
		360. bifenthrin	
		361. boscalid	
		362. bromophos-ethyl	
		363. bromophos-methyl	
		(bromophos)	
		364. bromopropylate	
		365. bupirimate	
		366. cadusafos	
		367. carbophenothion	
		368. carfentrazone-ethyl	
		369. chlorbenside	
		370. chlordane	
		371. chlorethoxyfos	
		372. chlorfenapyr	
		373. chlorfenson	
		374. chlorobenzilate	

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No.	Type of Sample		Test	Method
55	Fruits, Vegetables,	375.	chloroneb	In-house method CH-053-TM based on
	Cereal grains and	376.	chlorpropham	EN 15662:2018
	Products	377.	chlorpyrifos	
		378.	chlorpyrifos-methyl	
		379.	chlorthal-dimethyl (dacthal,	
			DCPA)	
		380.	chlozolinate	
		381.	cis-chlordane	
		382.	cis-heptachlor epoxide	
			(heptachlor epoxide -	
			isomer-B)	
		383.	cyanophos	
		384.	cyfluthrin	
		385.	cypermethrin	
		386.	DDT	
		387.	delta-BHC	
		388.	deltamethrin	
		389.	diallate	
		390.	dichlormid	
		391.	diclocymet	
		392.	dicloran	
		393.	dicofol	
		394.	dieldrin	
		395.	diethyltoluamide (DEET)	

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No.	Type of Sample	Test	Method
55	Fruits, Vegetables,	396. dioxabenzofos (Salithion)	In-house method CH-053-TM based on
	Cereal grains and	397. disulfoton	EN 15662:2018
	Products	398. endosulfan I (alpha-	
		endosulfan)	
		399. endosulfan II (beta-	
		endosulfan)	
		400. endosulfan sulfate	
		401. endrin	
		402. endrin ketone	
		403. EPN	
		404. ethalfluralin	
		405. ethion	
		406. ethoprophos	
		407. etridiazole	
		408. fenamidone	
		409. fenchlorphos	
		410. fenitrothion	
		411. fenpropathrin	
		412. fenthion	
		413. fenvalerate	
		414. flufenacet	
		415. fluopyram	
		416. fluxapyroxad	
		417. fonofos	

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No.	Type of Sample	Test	Method
55	Fruits, Vegetables,	418. fthalide/phthalide	In-house method CH-053-TM based on
	Cereal grains and	419. furilazole	EN 15662:2018
	Products	420. gamma-BHC	
		421. heptachlor	
		422. heptachlor epoxide	
		423. heptenophos	
		424. hexachlorobenzene (HCB)	
		425. iprobenfos	
		426. isocarbofos	
		427. isofenphos-ethyl	
		(isofenphos)	
		428. isofenphos-methyl	
		429. lambda-cyhalothrin	
		430. mefenpyr-diethyl	
		431. methoxychlor	
		432. metolachlor	
		433. mirex	
		434. op'-Dicofol	
		435. oxy-chlordane	
		436. pp'-Dicofol	
		437. parathion-ethyl	
		438. parathion-methyl	
		439. pentoxazone	
		440. Permethrin	

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No.	Type of Sample	Test	Method
55	Fruits, Vegetables,	441. permethrin-cis	In-house method CH-053-TM based on
	Cereal grains and	442. permethrin-trans	EN 15662:2018
	Products	443. phenthoate	
		444. phorate	
		445. phosalone	
		446. pirimiphos-ethyl	
		447. pirimiphos-methyl	
		448. propetamphos	
		449. prothiofos	
		450. pyridaben	
		451. pyridalyl	
		452. pyrifenox	
		453. quintozen (quintozene)	
		454. sulfotep	
		455. tecnazen (tecnazene)	
		456. terbufos	
		457. tetradifon	
		458. thiazopyr	
		459. thifluzamide	
		460. tolclofos-methyl	
		461. trans-chlordane	
		462. trans-heptachlor epoxide	
		463. tri-allate	
		464. triflumizole	

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No.	Type of Sample	Test	Method
55	Fruits, Vegetables,	465. trifluralin	In-house method CH-053-TM based on
	Cereal grains and	466. vinclozolin	EN 15662:2018
	Products	467. 3,4,5-trimethacarb	In-house method CH-057-TM based on
		468. 3-hydroxy carbofuran	EN 15662:2018
		469. acephate	
		470. acetamiprid	
		471. aldicarb	
		472. aldicarb-sulfone	
		(aldoxycarb)	
		473. aldicarb-sulfoxide	
		474. ametryn	
		475. anilofos	
		476. atrazine	
		477. azinphos-ethyl	
		478. azinphos-methyl	
		479. bendiocarb	
		480. bromacil	
		481. bufencarb	
		482. buprofezin	
		483. butachlor	
		484. butamifos	
		485. butocarboxim	
		486. butoxycarboxim	
		487. carbaryl	

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No.	Type of Sample	Test	Method
55	Fruits, Vegetables,	488. carbendazim (Including	In-house method CH-057-TM based on
	Cereal grains and	Benomyl)	EN 15662:2018
	Products	489. carbofuran	
		490. carbofuran-3-keto	
		491. carboxin	
		492. chlorfenvinphos	
		493. coumaphos	
		494. cyanofenphos	
		495. demeton-s-methyl	
		496. diazinon	
		497. dichlofenthion	
		498. dichlofluanid	
		499. dichlorvos	
		500. dicrotophos	
		501. dimethenamid	
		502. dimethoate	
		503. dimethylvinphos (E)	
	:	504. dinotefuran	
		505. dioxathion	
		506. ditalimfos	
		507. diuron	
		508. edifenphos	
		509. etrimfos	
		510. etrofol (CPMC)	

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No.	Type of Sample	Test	Method
55	Fruits, Vegetables,	511. famphur	In-house method CH-057-TM based on
	Cereal grains and	512. fenamiphos	EN 15662:2018
	Products	513. fenobucarb	
		514. fensulfothion	
		515. fipronil	
		516. flutolanil	
		517. fosthiazate	
		518. hexazinone	
		519. imidacloprid	
		520. isazofos	
		521. isoprocarb	
		522. isoxaflutole	
		523. isoxathion	
		524. malaoxon	
		525. malathion	
		526. mecarbam	
	·	527. mephosfolan	
		528. metacrifos	
		529. metalaxyl	
		530. metamifop	
		531. methamidophos	
		532. methidathion	
		533. methiocarb	
		534. methiocarb-sulfone	

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No.	Type of Sample	Test	Method
55	Fruits, Vegetables,	535. methiocarb-sulfoxide	In-house method CH-057-TM based on
	Cereal grains and	536. methomyl	EN 15662:2018
	Products	537. metolcarb	
		538. metrafenone	
		539. metribuzin	
		540. mevinphos	
		541. monocrotophos	
		542. MPMC (xylylcarb)	·
		543. myclobutanil	
		544. naled	,
		545. norflurazon	
		546. omethoate	
		547. oxabetrinil	
		548. oxamyl	
		549. phosmet	
		550. phosphamidon	
		551. picoxystrobin	
		552. piperophos	
		553. pirimioxyphos	
		554. profenofos	
		555. promecarb	
		556. propachlor	
		557. propaphos	
	_	558. propargite	

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55	Fruits, Vegetables,	559. propoxur	In-house method CH-057-TM based on
	Cereal grains and	560. prosulfocarb	EN 15662:2018
	Products	561. pyrazophos	
		562. pyribencarb	
		563. pyridaphenthion	
		564. pyrimethanil	
		565. quinalphos	
		566. quinoxyfen	
		567. simazine	
		568. sulprofos	
		569. tebufenpyrad	
		570. terbacil	
		571. tetrachlorvinphos	
		572. thiabendazole	
		573. thiamethoxam	
		574. thiodicarb	
		575. thiofanox	
		576. thiofanox-sulfone	
		577. thiofanox-sulfoxide	
		578. thiometon	
		579. thiophanate-methyl	
		580. tolprocarb	
		581. tolylfluanid	
		582. triadimefon	

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55	Fruits, Vegetables,	583. triazophos	In-house method CH-057-TM based on
	Cereal grains and	584. tribufos	EN 15662:2018
	Products	585. trichlamide	
		586. trichlorfon	
		587. vamidothion	
		588. XMC (3,5-xylyl methyl	
		carbamate)	
		589. chlorothalonil	In-house method CH-060-TM based on
			modified QuEChERS-Method for the
			analysis of Chlorothalonil in fruits and
			vegetables, EURL-SRM.
56	Vegetables:	590. Dithiocarbamate	In-house method CH-038-TM based on
	high moisture and high	591. Ferbam	Acta Chim. Slov., 53: 2006, p. 100-104.
	chlorophyll, Chili,	592. Mancozeb	
	Garlic, Sweet com,	593. Maneb	
	Banana and Mango	594. Metiram	
		595. Propineb	
		596. Thiram	
		597. Zineb	
		598. Ziram	
57	Leafy vegetables and	599. glufosinate	In-house method CH-011-TM based on
	Fresh herbs	600. glyphosate	Analytical Sciences, April 1997, Volume
			13, p.283-285

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58	Maize, peanut, Chinese	601.	Aflatoxin	In-house method CH-002-TM based on
	pearl barley (Coix			AOAC (2019) 991.31
	lacryma – jobi L., Job's			
	Tears, Pearl barley)			
59	Meat: Red meat, White	602.	Beta-agonists:	In-house method CH-135-TM based on
	meat (excluding	603.	Cimaterol	The U.S. Department of Agriculture's
	Seafood and Offal)	604.	Clenbuterol	Food Safety Inspection Service,
		605.	Ractopamine	Screening, Determination and
		606.	Salbutamol	Confirmation of Beta-Agonists by
				HPLC/MS/MS (CLG-AGON1.10), 2018
60	Sauce, Seasoning sauce,	607.	1,3-Dichloropropanol	In-house method CH-114-TM based on
	Soy sauce, Fish sauce,		(1,3-DCP)	AOAC (2019) 2000.01
	Teriyaki sauce	608.	3-Chloro-1,2-propanediol	
			(3-MCPD)	
61	Seafood (except Fish),	609.	Albendazole	In-house method CH-117-TM based on
	Meat: Red meat, White	610.	Carbadox	modification of WATERS technical
	meat (excluding Offal)	611.	Chlorpromazine	application no. 720005411 EN
		612.	Chlortetracycline	
		613.	Danofloxacin	
		614.	Doxycycline	
		615.	Enrofloxacin	
		616.	Flubendazole	
		617.	Flumequine	
		618.	Lincomycin	
		619.	Lomefloxacin	

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61	Seafood (except Fish),	620. Metronidazole	In-house method CH-117-TM based on
	Meat: Red meat, White	621. Ofloxacin	modification of WATERS technical
	meat (excluding Offal)	622. Oxacillin	application no. 720005411 EN
		623. Oxolinic acid	
		624. Oxytetracycline	
		625. Ronidazole	
		626. Sulfadimethoxine	
		627. Sulfadimidine	
		628. Sulfamerazine	
		629. Sulfamonomethoxine	
		630. Sulfaquinoxaline	•
		631. Tetracycline	
		632. Tiamulin	
		633. Tilmicosin	
62	Seafood and Seafood	634. Chlorine as Sodium Chloride	AOAC (2019) 937.09
	Product		
63	Seasoning powder	635. 1,3-Dichloropropanol	In-house method CH-114-TM based on
		(1,3-DCP)	AOAC (2019) 2000.01
		636. 3-Chloro-1,2-propanediol	
		(3-MCPD)	
64	Sweet chili sauce	Synthetic dyes:	In-house method CH-039-TM based on
		637. Sudan red I	Agilent Technologies Application note
		638. Sudan red II	(Publication note 5990-5255EN), 2010
		639. Sudan red III	
		640. Sudan red IV	

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Remark: Type of sample as described

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1 000			
1.	Meat and meat products	2.	Poultry and poultry products
3.	Seafood and seafood products	4.	Starch and starch products
5.	Fruits and fruit products	6.	Vegetable and vegetable products
7.	Cereals and cereal products	8.	Nut and nut products
9.	Milk and dairy products	10.	Grains and grain products
11.	Eggs and egg products, Egg powder	12.	Seaweed and seaweed products
13.	Pastas, noodles and like products	14.	Tea and coffee
15.	Ready-to-cook foods and Semi-instant foods	16.	Ready-to-eat foods, Packaged foods
17.	Fish Sauce and Other kinds of Sauces	18.	Seasoning or Condiments
19.	Herbs	20.	Spices
21.	Confectioneries, Candy, Chewing gum	22.	Chocolate
23.	Jam	24.	Jelly
25.	Cake	26.	Ice cream
27.	Cheese	28.	Snack and Cracker
29.	Skim milk powder	30.	Whipping cream
31.	Sugar, Sweeteners, Molasses	32.	Feeding Stuff
33.	Vegetable and fruit juices, Vegetable and fruit extract	34.	Functional Foods, Neutraceuticals, Pharma Foods or
	juices		Dietary Supplement Products

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Food²

- 1. Dried egg yolk
- 3. Dried whole eggs
- Prepared powder mixes (Cakes , Cookies , Doughnut,
 Biscuit , bread, pancake)
- 7. Oral or tube feeding containing eggs
- Egg-containing products (noodles, egg rolls, macaroni, spaghetti)
- 11. Dough
- 13. Fruits
- 15. Cheese
- 17. Vegetables
- 19. Frosting and topping mixes
- 21. Coconut
- 23. Meat by-products and animal substances
- 25. Orange juice, apple cider (pasteurized and unpasteurized), and apple juice (pasteurized)
- 27. 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)

- 2. Dried egg whites
- 4. Infant formula
- Liquid milk (skim milk, 2% fat milk, whole, and buttermilk)
- Eggs (Shell eggs, Liquid whole eggs (homogenized), Hard-boiled eggs)
- Crustaceans (shrimp, crab, crayfish, langostinos, lobster)
- 12. Prepared salads (ham, egg, chicken, tuna, turkey)
- 14. Nut meats
- 16. Fish
- 18. Dried yeast (active and inactive yeast)
- 20. Meats and meat substitutes
- 22. Cantaloupes, Mangoes, Tomatoes
- 24. Glandular products and meals (fish, meat, and bone)
- 26. 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)

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Water ³			
1.	Drinking water and Drinking water in sealed containers	2.	Supply water
3.	Ice	4.	Mineral water
5.	Underground water	6.	Wastewater
7.	Surface water		
$Food^4$			
1.	Meat and meat products	2.	Poultry and poultry products
3.	Fruit and fruit products	4.	Vegetable and vegetable products
5.	Cereals and cereal products	6.	Starch and starch products
7.	Nut and nut products	8.	Milk powder
9.	Seaweed and seaweed products	10.	Grains and grains products
11.	Processed foods	12.	Pastas, noodles and like products
13.	Ready-to-cook foods and Semi instant foods	14.	Seasoning or Condiments
15.	Snack and Cracker	16.	Seafood and seafood products (Fresh, Frozen,
			Processed, Dried)
Food ⁵			
1.	Cereals and cereal products	2.	Meat and meat products
3.	Starch and starch products	4.	Confectioneries and Candy
5.	Snack	6.	Processed foods or Ready-to-cook foods
7.	Semi instant foods		

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Food ⁶			
1.	Cereals and cereal products	2.	Confectioneries and Candy
3.	Processed foods or Ready-to-cook foods	4.	Semi instant Foods
5.	Fruits and Vegetables	6	Meat and meat products
Food ⁷			
1.	Cereals and cereal products	2.	Processed Foods or Ready-to-cook foods
3.	Confectioneries or Candy	4.	Semi instant foods
5.	Meat and meat products		
Food ⁸			
1.	Cereals and cereal products	2.	Starch and starch products
3.	Fish and Fish products	4.	Fruits and Vegetables
5.	Sweeteners or Sugar	6.	Molasses
7.	Meat and meat products	8.	Poultry and poultry
9.	Rice		

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Food ⁹			
1.	Meat and meat products	2.	Cereals and cereal products
3.	Fruits and Vegetables	4.	Fish and fish products
5.	Starch and starch products	6.	Snack
7.	Crackers	8.	Confectioneries
9.	Seasoning and Spices	10.	Processed Foods or Ready-to-cook foods
11.	Semi instant foods	12.	Sugar, Sweeteners and Molasses
13.	Seaweed and seaweed products		
Food ¹⁰	,		
1.	Fresh vegetable and vegetable products	2.	Rice and rice products
3.	Starch, and starch products	4.	Maize and maize products
5.	Cereal and cereal products	6.	Bakery and Snacks
7.	Soybean and soybean products (Except lecithin and	8.	Papaya and papaya products
	soy sauce)		
9.	Fresh fruit and fruit products		
Food ¹¹			
1.	Cereal and cereal products	2.	Meat and meat products
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

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Cereal and cereal prodcuts¹²

1.	Cereals and cereal products derived from cereal
	grains, from roots and tubers

- 2. Nut
- Whole, Broken and flaked grain, Including rice, Flours and starches from rice and soybean powder
- Cereal and starch based desserts (e.g., Rice pudding, Tapioca pudding)
- 5. Breakfast cereals, Including rolled oats
- 6. Flours, Starches
- Soybean products (Excluding soybean-based seasonings and condiments of food)
- Prepared powder mixes or Batters (e.g., for breading or batters for fish or poultry)
- Pre-cooked or processed rice products, including rice cakes (Oriental type only)
- 10. Pastas, noodles and like products (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)

 $Food^{13}$

11.

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1. 2. Meat and meat products Poultry and poultry products 3. Seafood and seafood products 4. Vegetable, fruit and products 5. 6. Starch and starch products Cereals and cereal products 7. 8. Processed Foods, Ready-to-Cook Foods, Semi-instant Nut and nut products Foods 9. 10. Ready-to-eat foods, Packaged Foods Confectioneries, Candy, Chewing gum

12.

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Snack and Cracker

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Sugar, Sweeteners, Molasses

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_	14
Beverage	

- 1. Water with dissolved carbon dioxide or oxygen gas
- Beverage, which is containing or made from fruits, plants or vegetables, and may also contain 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.
- 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

Food 15

- 1. Meat and meat products
- 3. Seafood and seafood products
- 5. Vegetable, Fruits and Products
- 7. Cereals and cereal products
- 9. Grains and grain products
- 11. Milk and dairy products
- 13. Cheese
- 15. Seaweed and seaweed products
- 17. Ready-to-eat foods, Packaged foods
- 19. Seasoning or Condiments
- 21. Candy and Chocolate
- 23. Cake

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- 25. Skim milk powder
- 27. Sugar, Sweeteners, Molasses

- 2. Poultry and poultry products
- 4. Starch and starch products
- Vegetable and fruit juices, Vegetable and fruit extract juices
- 8. Nut and nut products
- 10. Eggs and egg products, Egg powder
- 12. Oil and Fat
- 14. Butter and Margarine
- 16. Ready-to-cook foods and Semi-instant foods
- 18. Fish Sauce and Other kinds of Sauces
- 20. Snack and Cracker
- 22. Confectioneries
- 24. Ice cream
- 26. Whipping cream
- Functional Foods, Nutraceuticals, Pharma Foods
 or Dietary Supplement Products

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Food¹⁶

- 1. Processed food and related food products which adding the preservatives in order to prolong from spoilage
- 3. Snack food products including bakery products
- 5. Dried noodle, ready-to-eat noodle, pasta and related products
- Food ingredients and related products made from plants 2. and/or animal origins in order to modified favor and taste
- 4. Fruits jam and/or beans paste and related products which adding and/or without sugar/ syrup/ sweetener
- Sweeten condensed milk 6.

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