

No. 0621.04/05 A68

Bureau of Laboratory Quality Standards Department of Medical Sciences Tiwanon Rd, Nonthaburi 11000 Tel: +66 2951000 ext. 999762

Fax: +66 2965 9755 blqs@dmsc.mail.go.th

https://blqs.dmsc.moph.go.th/

A July 2025

Dear: Manager, Overseas Merchandise Inspection Co., Ltd. (Bangkok Branch)

Subject: Confirmation of Accreditation Status in Accordance with ISO/IEC 17025:2017

This letter confirms your ISO/IEC 17025:2017 accreditation, your current accreditation certificate No. 1066/48, the first certificate has valid from 20<sup>th</sup> July 2021 until 19<sup>th</sup> July 2025 and the second certificate has valid form 17<sup>th</sup> February 2025 until 19<sup>th</sup> July 2025, respectively. Your application for reassessment of accreditation was submitted on 12<sup>nd</sup> March 2025.

Accreditation is a continual and consistent process. A laboratory remains accredited as the period of accreditation until otherwise is notified. As BLQS ensure you are aware, your re-assessment will be conduct within timeframe as mentioned in the policies, requirements and condition for a medical and health laboratory accreditation (R 07 15 001, revision 25).

If you have any questions regarding this matter, please contact via the contact details listed at the top of this letter. Your kind cooperation is, as always, very much appreciated.

Yours Sincerely,

> no valle

(Ms. Saovanee Aromsook)

Medical Scientist, Senior Professional Level

For Director, Bureau of Laboratory Quality Standards



## 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                      |
|     |                |                        |                                    |

Bureau of Laboratory Quality Standards

Page 1 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until

: 19 July 2025

.....(Mr.Surasak Muenphon)

Date Revised: 20 July 2021

Revision No. 00

Reviewed by Head of Laboratory Quality Standards Section .....

| 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    |                                     |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 2 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

(Mr.Surasak Muenphon)

Date Revised: 20 July 2021

| 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                      |
|     |                | (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                 |                                    |
|     |                |                                 |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 3 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section

| No. | Type of Sample    | Test                              | Method   |
|-----|-------------------|-----------------------------------|--|
| 1   | 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 <sup>1</sup> | 77. Total Plate Count (Petrifilm) | Compendium of Method for the                       |
|     |                   | 78. Total Plate Count (Pour       | Microbiological Examination of Foods               |
|     |                   | Plate)                            | (APHA), 5 <sup>th</sup> Edition, 2015 chapter 8.   |
|     |                   | 79. Bacillus cereus               | Compendium of Method for the                       |
|     |                   |                                   | Microbiological Examination of Foods               |
|     |                   |                                   | (APHA), 5 <sup>th</sup> Edition, 2015 chapter 31.  |
|     |                   | 80. Staphylococcus aureus         | Compendium of Method for the                       |
|     |                   |                                   | Microbiological Examination of Foods               |
|     |                   |                                   | (APHA), 5 <sup>th</sup> Edition, 2015, chapter 39. |
|     |                   | 81. Coliforms                     | Compendium of Method for the                       |
| -   |                   | 82. Escherichia coli              | Microbiological Examination of Foods               |
|     |                   |                                   | (APHA), 5 <sup>th</sup> Edition, 2015 chapter 9.   |
|     |                   | 83. Yeast and Mold                | AOAC (2019) 997.02                                 |
|     |                   |                                   |  |
|     |                   |                                   |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 4 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

(Mr.Surasak Muenphon)

Date Revised: 20 July 2021

Reviewed by Head of Laboratory Quality Standards Section ....

| No. | Type of Sample    | Test                          | Method   |
|-----|-------------------|-------------------------------|--|
| 2   | Food <sup>1</sup> | 84. Vibrio cholerae           | Compendium of Method for the                       |
|     |                   | 85. Vibrio parahaemolyticus   | Microbiological Examination of Foods               |
|     |                   |                               | (APHA), 5 <sup>th</sup> Edition, 2015 chapter 40.  |
|     |                   | 86. Enterobacteriaceae        | Compendium of method for the                       |
|     |                   |                               | Microbiological Examination of foods               |
|     |                   |                               | (APHA), 5 <sup>th</sup> Edition, 2015, chapter 9.  |
|     |                   | 87. Enterococci               | Compendium of method for the                       |
|     |                   |                               | Microbiological Examination of foods               |
|     |                   |                               | (APHA), 5 <sup>th</sup> Edition, 2015, chapter 10. |
|     |                   | 88. Clostridium perfringens   | Compendium of method for the                       |
|     |                   |                               | Microbiological Examination of foods               |
|     |                   |                               | (APHA), 5 <sup>th</sup> 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 <i>b</i> - | 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                 |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 5 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

| No. | Type of Sample     | Test                            | Method   |
|-----|--------------------|---------------------------------|--|
| 2   | Food               | 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 <sup>2</sup>  | 99. Salmonella spp.             | FDA BAM Online, 2021 (Chapter 5)                 |
|     |                    | 100. Salmonella spp.            | VIDAS Salmonella (SLM), AFNOR                    |
|     |                    |                                 | Validation (BIO-12/1-04/94)                      |
| 4   | Water <sup>3</sup> | 101. Total Suspended Solid      | Standard Methods for the Examination of          |
|     |                    |                                 | Water and Wastewater, APHA, AWWA,                |
|     |                    |                                 | WEF, 23 <sup>nd</sup> Edition, 2017, Part 2540 D |
|     |                    | 102. Total solids               | Standard Methods for the Examination of          |
|     |                    |                                 | Water and Wastewater, APHA, AWWA,                |
|     |                    |                                 | WEF, 23 <sup>nd</sup> Edition, 2017, Part 2540 B |
|     |                    | 103. Total Dissolved Solid      | Standard Methods for the Examination of          |
|     |                    |                                 | Water and Wastewater, APHA, AWWA,                |
|     |                    |                                 | WEF, 23 <sup>nd</sup> Edition, 2017, Part 2540 C |
|     |                    | 104. Chemical Oxygen Demand     | Standard Methods for the Examination of          |
|     |                    |                                 | Water and Wastewater, APHA, AWWA,                |
|     |                    |                                 | WEF, 23 <sup>rd</sup> Edition, 2017, Part 5220 B |
|     |                    | 105. Biochemical Oxygen         | Standard Methods for the Examination of          |
|     |                    | Demand                          | Water and Wastewater, APHA, AWWA,                |
|     |                    |                                 | WEF, 23 <sup>rd</sup> Edition, 2017, Part 5210 B |
|     |                    |                                 |  |
|     |                    |                                 |  |
|     |                    |                                 |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 6 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

| No. | Type of Sample     | Test   | Method   |
|-----|--------------------|--|--|
| 4   | Water <sup>3</sup> | 106. Sulfate (SO <sub>4</sub> <sup>2-</sup> )    | Standard Methods for the Examination of          |
|     |                    | 107. Sulfate ion (SO <sub>4</sub> <sup>2</sup> ) | Water and Wastewater, APHA, AWWA,                |
|     |                    |  | WEF, 23 <sup>rd</sup> 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 <sup>rd</sup> 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  |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 7 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

(Mr.Surasak Muenphon)

Reviewed by Head of Laboratory Quality Standards Section ....

| No. | Type of Sample                | Test                                       | Method   |
|-----|-------------------------------|--|--|
| 4   | Water <sup>3</sup>            | 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, 21st Edition, 2002.                |
| 5   | Water <sup>3</sup> (except    | 131. Fluoride (F)                          | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 4500-F-C.  |
|     | Wastewater)                   | 132. Fluoride as F <sub>2</sub>            |  |
|     |                               | 133. Chloride as Cl <sub>2</sub>           | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 4500-C1 B. |
|     |                               | 134. Chloride (Cl-)                        |  |
|     |                               | 135. NaCl                                  |  |
|     |                               | 136. Colour                                | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 2120 C.    |
|     |                               | 137. Nitrate (NO <sub>3</sub> )            | AOAC (2019) 973.50                                   |
|     |                               | 138. Nitrate Nitrogen (NO <sub>3</sub> -N) |  |
|     |                               | 139. Total Hardness                        | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 2340.      |
|     |                               | 140. Total Hardness as CaCO <sub>3</sub>   |  |
|     |                               | 141. Turbidity                             | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 2130 B     |
|     |                               | 142. MBAS, calculated as LAS               | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 5540 C.    |
|     |                               | or ABS, mol wt 348.5                       |  |
| 6   | Water <sup>3</sup> /Beverage/ | 143. pH                                    | Standards Methods for the Examination                |
|     | Aqueous solution              |  | of Water and Wastewater, APHA,                       |
|     |                               |  | AWWA, WEF, 23 <sup>nd</sup> Edition, 2017, part      |
|     |                               |  | 4500-H <sup>+</sup>                                  |
|     |                               |  |  |
|     |                               |  |  |
|     |                               |  |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 8 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

......(Mr.Surasak Muenphon)

| No. | Type of Sample                 | Test                         | Method  |
|-----|--------------------------------|------------------------------|---|
| 7   | Drinking water and             | 144. Coliform                | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 9221 B  |
|     | Drinking water in sealed       | 145. Escherichia coli        | AWWA, 23 <sup>rd</sup> Edition, 2017 Part 9221 F. |
|     | containers, Supply             | 146. Total Plate Count       | AWWA, 23 <sup>rd</sup> 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 <sup>rd</sup> Edition, 2017 Part 9213 B  |
| 8   | Food <sup>4</sup> (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   | Food <sup>4</sup>              | 152. Total Dietary Fiber     | AOAC (2019) 985.29                                |
| 10  | Food <sup>5</sup>              | 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         |   |
|     |                                |                              |   |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 9 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Date Revised: 20 July 2021

Reviewed by Head of Laboratory Quality Standards Section .....

| No. | Type of Sample                      | Test                   | Method                                |
|-----|-------------------------------------|------------------------|---------------------------------------|
| 10  | Food <sup>5</sup>                   | 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 <sup>6</sup>                   | 162. Ash               | In-house method OR-216-TM based on    |
|     |                                     |                        | AOAC (2019) 923.03                    |
| 12  | Food <sup>7</sup>                   | 163. Moisture          | In-house method OR-215-TM based on    |
|     |                                     |                        | AOAC (2019) 934.01                    |
| 13  | Foods <sup>8</sup> , Animal Feeds   | 164. Arsenic           | In-house method OR-190-TM based on    |
|     | and Pet foods                       |                        | AOAC (2019) 986.15                    |
| 14  | Foods <sup>9</sup> , Animal Feeds & | 165. Mercury           | In-house method IN-056-TM based on    |
|     | Pet Foods                           |                        | AOAC (2019) 974.14                    |
| 15  | Food <sup>10</sup>                  | 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 <sup>11</sup>                  | 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 <sup>12</sup>              |                        | Journal of AOAC International Vol.85, |
|     |                                     |                        | No.2, 2002.                           |
|     |                                     | 170. Cholesterol       | In-house method CH-037-TM based on    |
|     |                                     |                        | AOAC (2019) 994.10                    |
|     |                                     |                        |                                       |
|     |                                     |                        |                                       |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 10 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section ....

| No. | Type of Sample             | Test                | Method                                  |
|-----|----------------------------|---------------------|---|
| 17  | Cereals and Cereal         | 171. Fructose       | In-house method SU-044-TM based on      |
|     | Products <sup>12</sup>     | 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 <sup>13</sup> (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 <sup>14</sup> 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) |   |

Bureau of Laboratory Quality Standards

Page 11 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until

: 19 July 2025

Date Revised: 20 July 2021

Revision No. 00

Reviewed by Head of Laboratory Quality Standards Section ....

| No. | Type of Sample             |      | Test                        | Method                                  |
|-----|----------------------------|------|-----------------------------|---|
| 19  | Food <sup>13</sup> (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 <sup>14</sup> 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 <sup>14</sup>     | 203. | Caffeine                    | In-house method CH-071-TM; based on a   |
|     |                            |      |                             | modification of Food Sci. Technol.,     |
|     |                            |      |                             | 38(4),661-666;2018                      |
| 21  | Food <sup>15</sup>         | 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)      |   |
|     |                            | 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)        |   |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 12 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until

: 19 July 2025

Date Revised: 20 July 2021

| No. | Type of Sample     |      | Test                       | Method                             |
|-----|--------------------|------|----------------------------|------------------------------------|
| 21  | Food <sup>15</sup> | 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) |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 13 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

(Mr.Surasak Muenphon)

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section ....

| No. | Type of Sample     | Test                               | Method                             |
|-----|--------------------|------------------------------------|------------------------------------|
| 21  | Food <sup>15</sup> | 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          |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 14 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

| No. | Type of Sample                                | Test                          | Method                               |
|-----|---|-------------------------------|--------------------------------------|
| 21  | Food <sup>15</sup>                            | 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 <sup>16</sup> and Beverage <sup>14</sup> | 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                     |                                      |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 15 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

| No. | Type of Sample   | Test                                   | Method                               |
|-----|--|--|--------------------------------------|
| 27  | Molasses   | 260. Total sugar as invert sugar       | ICUMSA GS4/3-7 (2011)                |
|     |  | 261. Reducing sugar (Invert sugar)     | ICUMSA GS4/3-3 (2007)                |
|     |  | 262. Polarisation                      | ICUMSA GS 4/7-1 (2013)               |
| 28  | Raw Sugar and White<br>Sugar   | 263. Moisture                          | ICUMSA GS2/1/3/9-15 (2007)           |
| 29  | Raw sugar, Powdered<br>sugar, Sweetener<br>Powder, Glucose<br>powder | 264. Sulfur dioxide (SO <sub>2</sub> ) | ICUMSA GS 2/1/7/9-33 (2011)          |
| 30  | Raw Sugar, Syrup,<br>Molasses  | 265. Conductivity Ash                  | ICUMSA Method GS1/3/4/7/8-13 (1994). |
| 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 <sup>14</sup>  | 271. Glucose                           | AOAC (2019) 977.20                   |
|     |  | 272. Lactose                           |                                      |
|     |  | 273. Maltose                           |                                      |
|     |  | 274. Sucrose                           |                                      |
|     |  | 275. Total sugars                      |                                      |
| 33  | Sugar, Molasses and<br>Sugar syrups                                  | 276. pH                                | ICUMSA GS1/2/3/4/7/8/9-23 (2009)     |

Bureau of Laboratory Quality Standards

Page 16 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

(Mr.Surasak Muenphon)

Revision No. 00

Date Revised: 20 July 2021

| No. | Type of Sample          | Test                                   | Method                            |
|-----|-------------------------|--|-----------------------------------|
| 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 <sub>2</sub> ) | 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                   |                                   |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 17 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

ion ......(Mr.Surasak Muenphon)

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

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 18 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

: 19 July 2025 Valid Until

| No. | Type of Sample           | Test                            | Method                                   |
|-----|--------------------------|---------------------------------|--|
| 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                     |
|     |                          |                                 |  |
|     |                          |                                 |  |
|     |                          |                                 |  |
|     |                          |                                 |  |
|     |                          |                                 |  |
|     |                          |                                 |  |
|     |                          |                                 |  |
|     |                          |                                 |  |
|     |                          |                                 |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 19 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

| No. | Type of Sample   | Test  | Method                                       |
|-----|------------------|---|--|
| 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 <sub>2</sub> O <sub>5</sub> ) | 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 <sup>th</sup> 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 <sup>th</sup> Edition, 40-71.01 |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 20 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

| 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. pH                         | 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                   |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 21 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

| No. | Type of Sample      | Test                     | Method                             |
|-----|---------------------|--------------------------|------------------------------------|
| 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     |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 22 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

| 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)      |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 23 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

| No. | Type of Sample      | Test                      | Method                                    |
|-----|---------------------|---------------------------|---|
| 55  | Fruits, Vegetables, | 396. dioxabenzofos (Sali  | thion) 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              |   |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 24 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

ds Section .....(Mr.Surasak Muenphon)

| 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              |                                    |

Bureau of Laboratory Quality Standards

Page 25 of 42

Revision No. 00

Date Revised: 20 July 2021

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .......................(Mr.Surasak Muenphon)

| 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             |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 26 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

(Mr.Surasak Muenphon)

Reviewed by Head of Laboratory Quality Standards Section .....

| 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             |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 27 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Date Revised: 20 July 2021

| 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)         |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 28 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .......................(Mr.Surasak Muenphon)

| 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 |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 29 of 42

Date of Accreditation: 20 July 2021

Accreditation Number 1066/48

Date Revised: 20 July 2021 Valid Until : 19 July 2025

| 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           |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 30 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section ......

| No. | Type of Sample      | Test                     | Method                             |
|-----|---------------------|--------------------------|------------------------------------|
| 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         |                                    |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 31 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section ......

| No. | Type of Sample         | Test                       | Method                                   |
|-----|------------------------|----------------------------|--|
| 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                            |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 32 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section ....

| No. | Type of Sample           |      | Test                     | Method                               |
|-----|--------------------------|------|--------------------------|--------------------------------------|
| 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              |                                      |
|     |                          |      | Enrofloxacin             |                                      |
|     |                          |      | Flubendazole             |                                      |
|     |                          |      | Flumequine               |                                      |
|     |                          | 618. | Lincomycin               |                                      |
|     |                          | 619. | Lomefloxacin             |                                      |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 33 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section ......

| No. | Type of Sample         | Test                             | Method                                  |
|-----|------------------------|----------------------------------|---|
| 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                | 10 Bill                          | 1 1 CV 114 TV 1                         |
| 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    |   |
| 64  | Sweet chili sauce      | (3-MCPD) Synthetic dyes:         | In-house method CH-039-TM based on      |
| 04  | Sweet chin sauce       |                                  | Agilent Technologies Application note   |
|     |                        | 637. Sudan red I                 | (Publication note 5990-5255EN), 2010    |
|     |                        | 638. Sudan red II                | (1 dolleadoll flote 3770-3233Etv), 2010 |
|     |                        | 639. Sudan red III               |   |
|     |                        | 640. Sudan red IV                |   |

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 34 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

#### Remark: Type of sample as described

|     |    |   |    | ١ |
|-----|----|---|----|---|
|     | 'n | - | _1 | 1 |
| - 1 | O  | O |    |   |

| 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                        |
|     |   |     |  |

Bureau of Laboratory Quality Standards

Page 35 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until

: 19 July 2025

Revision No. 00

#### Food<sup>2</sup>

| 1.  | Dried egg yolk   | 2.  | Dried egg whites                                       |
|-----|--|-----|--|
| 3.  | Dried whole eggs                                       | 4.  | Infant formula   |
| 5.  | Prepared powder mixes ( Cakes , Cookies , Doughnut,    | 6.  | Liquid milk (skim milk, 2% fat milk, whole, and        |
|     | Biscuit, bread, pancake)                               |     | buttermilk)  |
| 7.  | Oral or tube feeding containing eggs                   | 8.  | Eggs (Shell eggs, Liquid whole eggs                    |
|     |  |     | (homogenized), Hard-boiled eggs)                       |
| 9.  | Egg-containing products (noodles, egg rolls, macaroni, | 10. | Crustaceans (shrimp, crab, crayfish, langostinos,      |
|     | spaghetti)   |     | lobster)   |
| 11. | Dough  | 12. | Prepared salads (ham, egg, chicken, tuna, turkey)      |
| 13. | Fruits   | 14. | Nut meats  |
| 15. | Cheese   | 16. | Fish   |
| 17. | Vegetables   | 18. | Dried yeast (active and inactive yeast)                |
| 19. | Frosting and topping mixes                             | 20. | Meats and meat substitutes                             |
| 21. | Coconut  | 22. | Cantaloupes, Mangoes, Tomatoes                         |
| 23. | Meat by-products and animal substances                 | 24. | Glandular products and meals (fish, meat, and bone)    |
| 25. | Orange juice, apple cider (pasteurized and un-         | 26. | Spices (Black pepper, white pepper, celery seed or     |
|     | pasteurized), and apple juice (pasteurized)            |     | flakes, chili powder, cumin, paprika, parsley flakes,  |
| 27. | Fresh leafy green vegetables, herbs and sprouts (baby  |     | rosemary, sesame seed, thyme, vegetable flakes, onion  |
|     | spinach, cabbage, iceberg lettuce, romaine lettuce,    |     | flakes, onion powder, garlic flakes, cinnamon, cloves, |
|     | spring mix, cilantro, curly parsley, culantro, italian |     | and oregano)   |
|     |  |     |  |

Bureau of Laboratory Quality Standards

parsley, alfalfa, mung bean, clover, radish and broccoli

Page 36 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until (Mr.Surasak Muenphon)

: 19 July 2025

Revision No. 00

sprouts)

| Water <sup>3</sup> |  |     |  |
|--------------------|--|-----|--|
| 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 <sup>4</sup>  |  |     |  |
| rood               |  |     |  |
| 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 <sup>5</sup>  |  |     |  |
|                    |  |     |  |
| 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                                     |     |  |
|                    |  |     |  |

Bureau of Laboratory Quality Standards

Revision No. 00

Page 37 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until

: 19 July 2025 (Mr.Surasak Muenphon)

Reviewed by Head of Laboratory Quality Standards Section .....

| Food <sup>6</sup> |  |    |  |
|-------------------|--|----|--|
| 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 <sup>7</sup> |  |    |  |
| 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 <sup>8</sup> |  |    |  |
| 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                               |
|                   |  |    |  |

Bureau of Laboratory Quality Standards

Meat and meat products

7.

9.

Rice

Page 38 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until

Poultry and poultry

: 19 July 2025

Revision No. 00

| or the 10          | bnowing scopes.                                   |     |  |
|--------------------|---|-----|--|
| Food <sup>9</sup>  |   |     |  |
| 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 <sup>10</sup> |   |     |  |
| 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 leeithin and | 8.  | Papaya and papaya products             |
|                    | soy sauce)  |     |  |
| 9.                 | Fresh fruit and fruit products                    |     |  |
|                    |   |     |  |
| Food <sup>11</sup> |   |     |  |
| 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 |

8.

Oil

Bureau of Laboratory Quality Standards

Semi instant foods

7.

Revision No. 00

Date Revised: 20 July 2021

Page 39 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until

: 19 July 2025

(Mr.Surasak Muenphon)

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<sup>13</sup>

1. Meat and meat products

2. Poultry and poultry products

3. Seafood and seafood products

4. Vegetable, fruit and products

5. Starch and starch products

6. Cereals and cereal products

7. Nut and nut products

- Processed Foods, Ready-to-Cook Foods, Semi-instant
   Foods
- 9. Ready-to-eat foods, Packaged Foods
- 10. Confectioneries, Candy, Chewing gum

Snack and Cracker

12. Sugar, Sweeteners, Molasses

Bureau of Laboratory Quality Standards

Page 40 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Date Revised: 20 July 2021

Revision No. 00

Valid Until

: 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

.......... (Mr.Surasak Muenphon)

### Beverage<sup>14</sup>

- 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
- Beverage, which is containing or made from other constituents, except 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.

carbon dioxide or oxygen gas.

5. Beverage as stipulated in (2) or (3) in dried form

#### Food<sup>15</sup>

- 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
- 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
- Snack and Cracker
- 22. Confectioneries
- 24. Ice cream
- 26. Whipping cream
- Functional Foods, Nutraceuticals, Pharma Foods or Dietary Supplement Products

Bureau of Laboratory Quality Standards

Page 41 of 42

Revision No. 00

Date Revised: 20 July 2021

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Food<sup>16</sup>

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

Bureau of Laboratory Quality Standards

Revision No. 00

Date Revised: 20 July 2021

Page 42 of 42

Accreditation Number 1066/48

Date of Accreditation: 20 July 2021

Valid Until : 19 July 2025

Reviewed by Head of Laboratory Quality Standards Section .....

(Mr.Surasak Muenphon)

| ลำดับ | ชนิดผลิตภัณฑ์/ตัวอย่าง      |          | รายการ                 | วิธีทดสอบ                                   |
|-------|-----------------------------|----------|------------------------|---|
| 1     | - ชัญชาติ และผลิตภัณฑ์ชัญ   | 1.       | Total Aflatoxin        | In-house method CH-002-TM based on          |
|       | ชาติ                        | 2.       | Aflatoxin B1           | AOAC (2023) 991.31 and 994.08               |
|       | - สมุนไพรและเครื่องเทศ      | 3.       | Aflatoxin B2           |   |
|       | - อาหารสัตว์                | 4.       | Aflatoxin G1           |   |
|       | - วัตถุดิบอาหารสัตว์เลี้ยง  | 5.       | Aflatoxin G2           |   |
| 2     | -อาหาร ่                    | 6.       | Diquat                 | In-house method CH-009-TM based on          |
|       | -อาหารสัตว์                 | 7.       | Paraquat / Paraquat    | Journal of AOAC International Vol. 98,      |
|       |                             |          | cation                 | No. 2 (2015)                                |
| 3     | ผลไม้ และผัก                | 8.       | Glufosinate            | In-house method CH-011-TM based on          |
|       |                             | 9.       | Glyphosate             | Analytical Sciences, April 1997, Volume 13, |
|       |                             |          |                        | p.283-285                                   |
| 4     | - เนื้อสัตว์และผลิตภัณฑ์    | 10.      | Polycyclic Aromatic    | In-house method CH-065-TM based on          |
|       | เนื้อสัตว์                  |          | Hydrocarbon (PAHs)     | AOAC (2023) 2014.08                         |
|       | - สัตว์ปีกและผลิตภัณฑ์สัตว์ | 11.      | Benz (a) anthracene    |   |
|       | ปีก                         | 12.      | Benzo (a) pyrene       |   |
|       | - สัตว์น้ำและผลิตภัณฑ์สัตว์ | 13.      | Benzo (b) fluoranthene |   |
|       | น้ำ                         | 14.      | Chrysene               |   |
|       | - น้ำมันและไขมันจากพืช      |          |                        |   |
|       | สำหรับบริโภค                |          |                        |   |
|       |                             |          |                        |   |
|       |                             |          |                        |   |
|       |                             |          |                        |   |
|       |                             |          |                        |   |
|       |                             | <u> </u> |                        |   |

สำนักมาตรฐานห้องปฏิบัติการ

หน้า 1 ของทั้งหมด 5 หน้า

แก้ไขครั้งที่ 00 วันที่ 17 กุมภาพันธ์ 2568

| ลำดับ | ชนิดผลิตภัณฑ์/ตัวอย่าง      | รายการ             | วิธีทดสอบ                                  |
|-------|-----------------------------|--------------------|--|
| 5     | - อาหาร¹³ (ยกเว้น ขนมหวาน,  | 15. Aluminium (Al) | In-house method IN-079-TM based on U.S.    |
|       | ลูกกวาค, ลูกอม, หมากฝรั่ง)  | 16. Antimony (Sb)  | Food and Drug Administration, Elemental    |
|       | - เครื่องคืม <sup>14</sup>  | 17. Arsenic (As)   | Analysis Manual, Section 4.7, Version 1.2, |
|       | - เครื่องคื่มที่มีแอลกอฮอล์ | 18. Barium (Ba)    | February, 2020. and AOAC (2023), 2015.01   |
|       | - น้ำมันและไขมัน และ        | 19. Cadmium (Cd)   |  |
|       | ผลิตภัณฑ์อิมัลชั่น          | 20. Calcium (Ca)   |  |
|       |                             | 21. Chromium (Cr)  |  |
|       |                             | 22. Cobalt (Co)    |  |
|       |                             | 23. Copper (Cu)    |  |
|       |                             | 24. Iron (Fe)      |  |
|       |                             | 25. Lead (Pb)      |  |
|       |                             | 26. Magnesium (Mg) |  |
|       |                             | 27. Manganese (Mn) |  |
|       |                             | 28. Mercury (Hg)   |  |
|       |                             | 29. Nickel (Ni)    |  |
|       |                             | 30. Potassium (K)  |  |
|       |                             | 31. Selenium (Se)  |  |
|       |                             | 32. Silver (Ag)    |  |
|       |                             | 33. Sodium (Na)    |  |
|       |                             | 34. Tin (Sn)       |  |
|       |                             | 35. Zinc (Zn)      |  |
|       |                             |                    |  |
|       |                             |                    |  |
|       |                             |                    |  |

สำนักมาตรฐานห้องปฏิบัติการ

หน้า 2 ของทั้งหมด 5 หน้า

แก้ไขครั้งที่ 00 วันที่ 17 กุมภาพันธ์ 2568

| ลำดับ | ชนิดผลิตภัณฑ์/ตัวอย่าง             |     | รายการ                  | วิธีทดสอบ                               |
|-------|------------------------------------|-----|-------------------------|---|
| 6     | - อาหาร ่                          | 36. | Bovine DNA              | In-house method DN-019-TM based on      |
|       | - อาหารสัตว์                       |     |                         | Real-Time Polymerase Chain Reaction     |
|       | - วัตถุดิบผลิตอาหารสัตว์           |     |                         | Detection of Bovine DNA in Meat and     |
|       | - อาหารสัตว์เลี้ยง                 |     |                         | Bone Meal Samples (2002). Journal of    |
|       |                                    |     |                         | Food Protection, Vol. 65 Page1158-1165. |
| 7     | - อาหาร¹                           | 37. | Milk Allergens (Casein) | Morinaga FASPEK ELISA Kit II, Milk      |
|       | - อาหารสัตว์                       |     |                         | (Casein) Cat. M2113 by ELISA Technique  |
|       |                                    | 38. | Wheat Allergen          | Morinaga FASPEK ELISA Kit II,           |
|       |                                    | 39. | Gluten Allergen         | Wheat/Gluten (Gliadin) Cat. M2114 by    |
|       |                                    |     |                         | ELISA Technique                         |
| 8     | - อาหาร ่                          | 40. | Escherichia coli (CFU)  | FDA BAM Online, 2020 (Chapter 4)        |
|       | - อาหารสัตว์                       | 41. | Coliform (CFU)          |   |
|       | - วัตถุดิบผลิตอาหารสัตว์           | 42. | Total Plate Count       | FDA BAM Online, 2001 (Chapter 3)        |
|       | - อาหารสัตว์เลี้ยง                 |     | (CFU)                   |   |
|       |                                    | 43. | Staphylococcus aureus   | FDA BAM Online, 2016 (Chapter 12)       |
|       |                                    |     | (CFU)                   |   |
|       |                                    | 44. | Yeast and Mold (CFU)    | FDA BAM Online, 2001 (Chapter 18)       |
| 9     | น้ำตาลดิบ                          | 45. | Sulphate Ash            | ICUMSA GS1-10 (1998)                    |
|       |                                    | 46. | Ash                     |   |
| 10    | - อาหารพร้อมรับประทาน              | 47. | Glucose                 | In-house method SU-044-TM based on      |
|       | - อาหารเตรียมสำเร็จ                | 48. | Lactose                 | AOAC (2023) 982.14                      |
|       | - เนื้อสัตว์และผลิตภัณฑ์เนื้อสัตว์ | 49. | Maltose                 |   |
|       | - สัตว์ปีกและผลิตภัณฑ์สัตว์ปีก     | 50. | Sucrose                 |   |
|       |                                    | 51. | Total sugars            |   |

สำนักมาตรฐานห้องปฏิบัติการ

หน้า 3 ของทั้งหมด 5 หน้า

แก้ไขครั้งที่ 00 วันที่ 17 กุมภาพันธ์ 2568

#### หมายเหตุ

อาหาร¹

- 1. เนื้อสัตว์และผลิตภัณฑ์
- 3. อาหารทะเลและผลิตภัณฑ์
- ผลไม้และผลิตภัณฑ์
- 7. ชัญชาติและผลิตภัณฑ์
- 9. นมและผลิตภัณฑ์
- 11. ไข่และผลิตภัณฑ์
- 13. พาสตา ก๋วยเตี๋ยว และผลิตภัณฑ์ทำนองเดียวกัน
- 15. อาหารพร้อมปรุง และอาหารกึ่งสำเร็จรูป
- 17. น้ำปลาและซอสปรุงรส
- 19. สมุนไพรที่ใช้ประกอบอาหาร
- 21. ขนมหวาน, ลูกกวาด , ลูกอม และ หมากฝรั่ง
- 23. ແຍນ ແລະເຍດລີ
- 25. ใอศกริม
- 27. นมพร่องมันเนย
- 29. น้ำตาล, สารให้ความหวาน, โมลาส
- 31. เครื่องดื่มในภาชนะบรรจุที่ปิดสนิท

- สัตว์ปีกและผลิตภัณฑ์
- 4. แป้งและผลิตภัณฑ์
- 6. ผักและผลิตภัณฑ์
- 8. นัทและผลิตภัณฑ์
- 10. เมล็ดพืชและผลิตภัณฑ์
- 12. สาหร่ายและผลิตภัณฑ์
- 14. ชาและกาแฟ
- 16. อาหารพร้อมบริโภค
- 18. เครื่องปรุงอาหาร หรือเครื่องปรุงรส
- 20. เครื่องเทศ
- 22. ชื่อกโกแลต
- 24. ขนมเค้ก
- 26. เนย
- 28. ขนมขบเคี้ยว และ แคร็กเกอร์
- 30. วิปปิ้งครีม
- 32. ผลิตภัณฑ์เสริมอาหาร

สำนักมาตรฐานห้องปฏิบัติการ

หน้า 4 ของทั้งหมด 5 หน้า

แก้ใบครั้งที่ 00 วันที่ 17 กุมภาพันธ์ 2568

### อาหาร<sup>13</sup>

| 1.  | เนื้อสัตว์และผลิตภัณฑ์    | 2.  | สัตว์ปีกและผลิตภัณฑ์                               |
|-----|---------------------------|-----|--|
| 3.  | อาหารทะเลและผลิตภัณฑ์     | 4.  | ผัก ผล ใม้ และผลิตภัณฑ์                            |
| 5.  | แป้งและผลิตภัณฑ์          | 6.  | ชัญชาติและผลิตภัณฑ์                                |
| 7.  | นัทและผลิตภัณฑ์           | 8.  | อาหารแปรรูป , อาหารพร้อมปรุง และอาหารกึ่งสำเร็จรูป |
| 9.  | อาหารพร้อมบริโภค          | 10. | ขนมหวาน, ลูกกวาด , ลูกอม และ หมากฝรั่ง             |
| 11. | ขนมขบคี้ยว และ แคร็กเกอร์ | 12. | น้ำตาล, สารให้ความหวาน, กากน้ำตาล                  |

### เครื่องดื่ม14

- 1. น้ำที่มีก๊าซคาร์บอนใดออกใชด์หรือออกซิเจนรวมอยู่
- เครื่องคื่มที่มีหรือทำจากส่วนผสมที่ไม่ใช่ ผลไม้ พืช หรือผัก ไม่ว่าจะมีก๊าชคาร์บอนไดออกไซด์ หรือ ออกซิเจนรวมอยู่ด้วยหรือไม่ก็ตาม เช่น น้ำหวาน
- 5. เครื่องดื่มตาม (2) หรือ (3) ชนิดแห้ง

- เครื่องดื่มที่มีหรือทำจากผลไม้ พืชหรือผัก ไม่ว่าจะมี ก๊าชคาร์บอนไดออกไซด์ หรือออกซิเจนรวมอยู่ด้วย หรือไม่ก็ตาม
- 4. เครื่องคื่มตาม (2) หรือ (3) ชนิดเข้มข้นต้องเจือจางต่อ

สำนักมาตรฐานห้องปฏิบัติการ

หน้า 5 ของทั้งหมด 5 หน้า

แก้ใบครั้งที่ 00 วันที่ 17 กุมภาพันธ์ 2568