

**Bureau of Laboratory Quality Standards  
Ministry of Public Health**

This is to certify that

**The Laboratory of**

**Bureau of Quality and Safety of Food  
Department of Medical Sciences**

**88/7 Moo 4, Tiwanon Road, Talad - Khwan,  
Muang Nonthaburi, Nonthaburi 11000, Thailand**

has been accepted as an  
accredited laboratory complying with the ISO/IEC 17025:2017  
and the requirement of the Bureau of Laboratory Quality Standards  
The laboratory has been accredited for specific tests  
listed in the scope within the field of

**Food, Herbal Products, and Narcotic Testing**

  
(Mr. Surasak Muenphon)

**Director of Bureau of Laboratory Quality Standards**

**Date of Accreditation: 20 March 2026**

**Valid Until: 19 March 2030**

**Accreditation Number 4043/50**



The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No. | Type of Sample       | Test                                                                                                                                                                                                        | Method                                                                  |
|-----|----------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 1.  | Acid canned food     | 1. Acidophilic or aciduric bacteria at 30°C<br>(Detected or not detected)<br>2. Acidophilic or aciduric bacteria at 55°C<br>(Detected or not detected)<br>3. Yeasts and Molds<br>(Detected or not detected) | FDA BAM <i>Online</i> . 2001<br>(Chapter 21A)                           |
| 2.  | Low acid canned food | 4. Microbial growth at 35°C<br>(Detected or not detected)<br>5. Microbial growth at 55°C<br>(Detected or not detected)<br>6. <i>Clostridium botulinum</i><br>(Detected or not detected)                     | FDA BAM <i>Online</i> . 2001<br>(Chapter 21A)                           |
| 3.  | Food <sup>1</sup>    | 7. Standard plate count<br>or Aerobic plate count<br>(CFU)                                                                                                                                                  | APHA 2015 (Chapter 6 and 8)<br>FDA BAM <i>Online</i> . 2001 (Chapter 3) |
|     |                      | 8. Standard plate count or<br>Aerobic plate count at 30°C<br>(CFU)                                                                                                                                          | ISO 4833-1:2013/Amd.1:2022                                              |
|     |                      | 9. Lactic acid bacteria<br>(CFU)                                                                                                                                                                            | ISO 15214:1998.                                                         |
|     |                      | 10. Enterobacteriaceae<br>(CFU)                                                                                                                                                                             | APHA 2015 (Chapter 9)                                                   |

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| No.            | Type of Sample                | Test                                                                      | Method                                       |
|----------------|-------------------------------|---------------------------------------------------------------------------|----------------------------------------------|
| 3.<br>(cont'd) | Food <sup>1</sup><br>(cont'd) | 11. Yeasts and Molds<br>(CFU)                                             | FDA BAM <i>Online</i> . 2001 (Chapter 18)    |
|                |                               |                                                                           | AOAC (2023) 997.02                           |
|                |                               | 12. Enterococci or<br>Lancefield group D<br>Streptococci (CFU)            | APHA 2015 (Chapter 10)                       |
|                |                               | 13. Coliforms<br>(CFU, MPN and<br>Detected or not detected)               | FDA BAM <i>Online</i> . 2020 (Chapter 4)     |
|                |                               | 14. Fecal coliforms<br>(MPN)                                              |                                              |
|                |                               | 15. <i>Escherichia coli</i><br>(CFU, MPN and<br>Detected or not detected) |                                              |
|                |                               | 16. <i>Escherichia coli</i> O157<br>(Detected or not detected)            |                                              |
|                |                               | 17. <i>Salmonella</i> spp.<br>(Detected or not detected)                  | ISO 6579-1:2017/Amd.1:2020                   |
|                |                               | 18. <i>Staphylococcus aureus</i><br>(CFU and<br>Detected or not detected) | FDA BAM <i>Online</i> . 2016<br>(Chapter 12) |
|                |                               | 19. <i>Bacillus cereus</i><br>(CFU and<br>Detected or not detected)       | FDA BAM <i>Online</i> . 2020 (Chapter 14)    |

*Saovane Aromsook*

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| No.            | Type of Sample                | Test                                                                        | Method                            |
|----------------|-------------------------------|-----------------------------------------------------------------------------|-----------------------------------|
| 3.<br>(cont'd) | Food <sup>1</sup><br>(cont'd) | 20. <i>Clostridium perfringens</i><br>(CFU and<br>Detected or not detected) | FDA BAM Online. 2001 (Chapter 16) |
|                |                               | 21. <i>Clostridium botulinum</i><br>(Detected or not detected)              | FDA BAM Online. 2001 (Chapter 17) |
|                |                               | 22. <i>Vibrio cholerae</i><br>(Detected or not detected)                    | ISO 21872-1:2017/Amd.1:2023       |
|                |                               | 23. <i>Vibrio parahaemolyticus</i><br>(Detected or not detected)            |                                   |
|                |                               | 24. <i>Listeria</i> spp.<br>(Detected or not detected)                      | ISO 11290 -1:2017                 |
|                |                               | 25. <i>Listeria monocytogenes</i><br>(Detected or not detected)             |                                   |
|                |                               | 26. <i>Shigella</i> spp.<br>(Detected or not detected)                      | ISO 21567:2004                    |
| 4.             | Dietary supplement            | 27. <i>Cronobacter</i> spp.<br>(Detected or not detected)                   | ISO 22964:2017                    |
|                |                               | 28. <i>Cronobacter sakazakii</i><br>(Detected or not detected)              |                                   |
| 5.             | Milk and milk products        | 29. <i>Clostridium</i> spp.<br>(Detected or not detected)                   | USP-NF 2025                       |
|                |                               | 30. Thermophilic bacteria<br>(CFU)                                          | APHA SMEDP 2024 (Chapter 12)      |



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| No. | Type of Sample                                                                                                                        | Test                                                                   | Method                                   |
|-----|---------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|------------------------------------------|
| 6.  | Bacteria isolated from foods, water, beverages and food contact materials                                                             | 31. Antimicrobial susceptibility testing by broth microdilution method | Automated Microbiology System            |
| 7.  | <ul style="list-style-type: none"> <li>Food<sup>3</sup></li> <li>Beverages<sup>1</sup></li> </ul> Consisting of or produced from GMOs | 32. <i>CaMV 35S</i> – promoter                                         | In-house method SOP No. 20 02 187        |
|     |                                                                                                                                       | 33. <i>NOS</i> – terminator                                            | based on ISO 21569:2005/                 |
|     |                                                                                                                                       | 34. <i>npt II</i>                                                      | Amd.1:2013 (PCR)                         |
|     |                                                                                                                                       | 35. <i>CaMV 35S</i> – promoter                                         | In-house method SOP No. 20 02 367        |
|     |                                                                                                                                       | 36. <i>NOS</i> – terminator                                            | based on ISO 21570:2005/                 |
|     |                                                                                                                                       |                                                                        | Amd.1: 2013 (Real-time PCR)              |
|     |                                                                                                                                       | 37. <i>Bar</i>                                                         | In-house method SOP No. 20 02 367        |
|     |                                                                                                                                       | 38. <i>pat</i>                                                         | based on ISO 21570:2005/                 |
|     |                                                                                                                                       |                                                                        | Amd.1: 2013 (Real-time PCR)              |
|     |                                                                                                                                       | 39. <i>CTP2-CP4-EPSPS</i>                                              | In-house method SOP No. 20 02 367        |
|     |                                                                                                                                       |                                                                        | based on EURL-GMFF, 2009                 |
|     |                                                                                                                                       |                                                                        | (Real-time PCR)                          |
|     |                                                                                                                                       | 40. <i>Cry1Ab</i>                                                      | In-house method SOP No. 20 02 367        |
|     |                                                                                                                                       |                                                                        | based on EURL-GMFF, 2014 (Real-time PCR) |
|     |                                                                                                                                       | 41. <i>tE9</i>                                                         | In-house method SOP No. 20 02 367        |
|     |                                                                                                                                       |                                                                        | based on EURL-GMFF, 2016                 |
|     |                                                                                                                                       |                                                                        | (Real-time PCR)                          |

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| No.            | Type of Sample                                                                                                                                          | Test                    | Method                                                                         |
|----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|--------------------------------------------------------------------------------|
| 7.<br>(cont'd) | <ul style="list-style-type: none"> <li>Food <sup>3</sup></li> <li>Beverages <sup>1</sup></li> </ul> Consisting of or produced from GMOs<br><br>(cont'd) | <b>Soybean products</b> |                                                                                |
|                |                                                                                                                                                         | 42. RRS                 | In-house method SOP No. 20 02 190 based on ISO 21569:2005/<br>Amd.1:2013 (PCR) |
|                |                                                                                                                                                         | 43. DP305423-1 soybean  | In-house method SOP No. 20 02 190 based on EURL-GMFF, 2013 (PCR)               |
|                |                                                                                                                                                         | 44. MON89788 soybean    |                                                                                |
|                |                                                                                                                                                         | <b>Maize products:</b>  |                                                                                |
|                |                                                                                                                                                         | 45. Bt11 maize          | In-house method SOP No. 20 02 191 based on ISO 21569:2005/<br>Amd.1:2013 (PCR) |
|                |                                                                                                                                                         | 46. Bt176 maize         |                                                                                |
|                |                                                                                                                                                         | 47. MON810 maize        |                                                                                |
|                |                                                                                                                                                         | 48. GA21 maize          |                                                                                |
|                |                                                                                                                                                         | 49. T25 maize           |                                                                                |
|                |                                                                                                                                                         | 50. Starlink maize      | In-house method SOP No. 20 02 191 based on MHLW, Japan (PCR)                   |
|                |                                                                                                                                                         | 51. MON 863 maize       | In-house method SOP No. 20 02 191 based on EURL-GMFF, 2005 (PCR)               |
|                |                                                                                                                                                         | 52. NK 603 maize        |                                                                                |
|                |                                                                                                                                                         | 53. MIR 604 maize       | In-house method SOP No. 20 02 191 based on EURL-GMFF, 2007 (PCR)               |
|                |                                                                                                                                                         | 54. DAS-59122-7 maize   | In-house method SOP No. 20 02 191 based on EURL-GMFF, 2006 (PCR).              |
|                |                                                                                                                                                         | 55. MIR162 maize        | In-house method SOP No. 20 02 191 based on EURL-GMFF, 2011 (PCR)               |



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| No.            | Type of Sample                                                                                                                                      | Test                                                              | Method                                                                                              |
|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| 7.<br>(cont'd) | <ul style="list-style-type: none"> <li>Food <sup>3</sup></li> <li>Beverages <sup>1</sup></li> </ul> Consisting of or produced from GMOs<br>(cont'd) | <b>Maize products</b>                                             |                                                                                                     |
|                |                                                                                                                                                     | 56. MON88017 maize                                                | In-house method SOP No. 20 02 191 based on EURL-GMFF, 2008 (PCR).                                   |
|                |                                                                                                                                                     | 57. T25 maize                                                     | In-house method SOP No.20 02 291 based on EURL-GMFF, 2013 (Real-time PCR)                           |
|                |                                                                                                                                                     | 58. TC 1507 maize                                                 | In-house method SOP No.20 02 291 based on EURL-GMFF, 2005 (Real-time PCR)                           |
| 8.             | Food with plant products                                                                                                                            | 59. Eukaryotes specific gene (18S- rRNA)                          | In-house method SOP No. 20 02 186 based on Lebensm Unters Forsch. 1993 Mar;196(3), p. 248-251 (PCR) |
|                |                                                                                                                                                     | 60. Plant-specific gene (Chloroplast - tRNA)                      | In-house method SOP No. 20 02 186 based on ISO 21569:2005/ Amd.1:2013 (PCR)                         |
|                |                                                                                                                                                     | 61. Potato-specific gene (UDP-glucose pyrophosphorylase, patatin) |                                                                                                     |
|                |                                                                                                                                                     | 62. Tomato-specific gene (polygalacturonase)                      |                                                                                                     |
|                |                                                                                                                                                     | 63. Soybean-specific gene (Lectin)                                |                                                                                                     |
|                |                                                                                                                                                     | 64. Maize-specific gene (Invertase)                               |                                                                                                     |

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| No.            | Type of Sample                                                                                                                                                                    | Test                                                                      | Method                                                                                      |
|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| 8.<br>(cont'd) | Food with plant products<br>(cont'd)                                                                                                                                              | 65. Maize-specific gene<br>(Zein)                                         | In-house method SOP No. 20 02 186<br>based on MHLW, Japan (PCR)                             |
|                |                                                                                                                                                                                   | 66. Rice-specific gene<br>(rice actin)                                    |                                                                                             |
|                |                                                                                                                                                                                   | 67. Papaya-specific gene (papain)                                         |                                                                                             |
|                |                                                                                                                                                                                   | 68. Wheat-specific gene (waxy)                                            | In-house method SOP No. 20 02 186<br>based on EURL-GMFF, 2013 (PCR)                         |
|                |                                                                                                                                                                                   | 69. Maize-specific gene<br>(hmg)<br>70. Soybean-specific gene<br>(Lectin) | In-house method SOP No. 20 02 362<br>based on ISO 21570:2005/<br>Amd.1:2013 (Real-time PCR) |
| 9.             | <ul style="list-style-type: none"> <li>Food<sup>5</sup></li> <li>Container and Packaging</li> <li>Potable water<sup>1</sup></li> <li>Ice</li> <li>Food contact surface</li> </ul> | 71. SARS-CoV-2                                                            | In-house method SOP No. 20 02 404<br>and SOP No. 20 02 405 based on<br>ISO 15216-2:2019     |
|                |                                                                                                                                                                                   | 72. Norovirus                                                             | In-house method SOP No. 20 02 453<br>based on ISO 15216-2:2019                              |
|                |                                                                                                                                                                                   | 73. Hepatitis A virus                                                     | In-house method SOP No. 20 02 454<br>based on ISO 15216-2:2019                              |
|                |                                                                                                                                                                                   | 74. Rotavirus group A                                                     | In-house method SOP No. 20 02 435<br>based on ISO 15216-2:2019                              |
| 10.            | <ul style="list-style-type: none"> <li>Food<sup>1</sup></li> <li>Food in sealed container</li> </ul>                                                                              | 75. Water activity (Aw)                                                   | AOAC (2023) 978.18 B.(a)                                                                    |



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| No. | Type of Sample                                                                                                                                                    | Test                            | Method                                                                                                                       |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|------------------------------------------------------------------------------------------------------------------------------|
| 11. | Dairy products <ul style="list-style-type: none"> <li>● Condensed milk</li> <li>● Sweetened condensed milk</li> <li>● Spray - dried whole or skim milk</li> </ul> | 76. Filth                       | AOAC (2023) 960.49A                                                                                                          |
| 12. | Wheat-based Alimentary pastes                                                                                                                                     | 77. Light filth                 | AOAC (2023) 969.41                                                                                                           |
| 13. | Rice flours                                                                                                                                                       | 78. Light filth                 | AOAC (2023) 982.32 A.(a) B.(a)                                                                                               |
| 14. | <ul style="list-style-type: none"> <li>● Tea</li> <li>● Tea powder</li> </ul>                                                                                     | 79. Light filth                 | AOAC (2023) 981.18                                                                                                           |
| 15. | Food in sealed containers                                                                                                                                         | 80. Net weight - Drained weight | AOAC (2023) 968.30                                                                                                           |
| 16. | <ul style="list-style-type: none"> <li>● Potable water <sup>2</sup></li> <li>● Non-potable water <sup>1</sup></li> <li>● Mineral water</li> <li>● Ice</li> </ul>  | 81. pH (at 25 °C)               | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 4500-H+B |
|     |                                                                                                                                                                   | 82. Total solids                | Standard Methods for the Examination of Water and Wastewater, APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 2540 B   |
|     |                                                                                                                                                                   | 83. Total hardness              | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 2340 C   |

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| No. | Type of Sample                                                                                                                                                                                                                                                                                                  | Test                                                                | Method                                                                                                                                    |
|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| 17. | <ul style="list-style-type: none"> <li>Potable water               <ul style="list-style-type: none"> <li>Drinking water in sealed container</li> <li>Drinking water in non-sealed container</li> <li>Filtered water</li> <li>Water to be used in food</li> </ul> </li> </ul>                                   | 84. Standard plate count or Heterotropic plate count (CFU)          | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9215 A-B.             |
|     |                                                                                                                                                                                                                                                                                                                 | 85. Coliforms (MPN)                                                 | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9221 A-C              |
|     |                                                                                                                                                                                                                                                                                                                 | 86. Thermotolerant coliforms or Fecal coliforms (MPN)               | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9221 A-C, E           |
|     | <ul style="list-style-type: none"> <li>Non-potable water               <ul style="list-style-type: none"> <li>Process water</li> <li>Natural water</li> <li>Tap water</li> <li>Water to be used in the factory</li> <li>Ground water</li> <li>Surface water</li> <li>Swimming pool water</li> </ul> </li> </ul> | 87. <i>Escherichia coli</i> (Detected or not detected)              | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9221 A-B, E, 9225 C-D |
|     |                                                                                                                                                                                                                                                                                                                 | 88. <i>Staphylococcus aureus</i> (CFU and Detected or not detected) | Standard Methods for the Examination of Water and Wastewater. APHA. AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9213 B                |
|     |                                                                                                                                                                                                                                                                                                                 | 89. <i>Salmonella</i> spp. (Detected or not detected)               | ISO 19250:2010                                                                                                                            |
|     | <ul style="list-style-type: none"> <li>Natural mineral water</li> <li>Ice</li> </ul>                                                                                                                                                                                                                            | 90. <i>Clostridium perfringens</i> (Detected or not detected)       | Standing Committee of Analysts. EA, 2021. (Part 6 B)                                                                                      |

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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Test                                                                    | Method          |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|-----------------|
| 17.<br>(cont'd) | <ul style="list-style-type: none"> <li>Potable water <ul style="list-style-type: none"> <li>Drinking water in sealed container</li> <li>Drinking water in non-sealed container</li> <li>Filtered water</li> <li>Water to be used in food</li> </ul> </li> <li>Non-potable water <ul style="list-style-type: none"> <li>Process water</li> <li>Natural water</li> <li>Tap water</li> <li>Water to be used in the factory</li> <li>Ground water</li> <li>Surface water</li> <li>Swimming pool water</li> </ul> </li> <li>Natural mineral water</li> <li>Ice</li> </ul> | 91. Enterococci<br>(Detected or not detected)                           | ISO 7899-2:2000 |
|                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | 92. <i>Pseudomonas aeruginosa</i><br>(CFU and Detected or not detected) | ISO 16266:2006  |

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| No. | Type of Sample                                                                                    | Test                                                                                                     | Method                                                                                                                                  |
|-----|---------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|
| 18. | ● Natural mineral water                                                                           | 93. Coliforms<br>(Detected or not detected)                                                              | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9221 D              |
|     |                                                                                                   | 94. <i>Escherichia coli</i><br>(Detected or not detected)                                                | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9221 D, E, 9225 C-D |
|     |                                                                                                   | 95. Spores of sulphite-reducing clostridia/Spore-forming sulphite-reducing<br>(Detected or not detected) | Standing Committee of Analysts. EA, 2021. (Part 6 A)                                                                                    |
| 19. | ● Beverage <sup>2</sup><br>- Beverage in sealed containers<br>- Beverage in non-sealed containers | 96. Yeasts and Molds<br>(CFU)                                                                            | FDA BAM <i>Online</i> . 2001 (Chapter 18)                                                                                               |
|     |                                                                                                   | 97. Bacterial count or Aerobic plate count<br>(CFU)                                                      | Compendium of Methods for the Microbiological Examination of Foods. APHA, 5 <sup>th</sup> Edition 2015. (Chapter 6 and 8)               |
|     |                                                                                                   | 98. Coliforms<br>(MPN)                                                                                   | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9221 A-C            |

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| No.             | Type of Sample                                                                                                                                               | Test                                                                         | Method                                                                                                                                     |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| 19.<br>(cont'd) | <ul style="list-style-type: none"> <li>Beverage<sup>2</sup></li> <li>- Beverage in sealed containers</li> <li>- Beverage in non-sealed containers</li> </ul> | 99. <i>Escherichia coli</i><br>(Detected or not detected)                    | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 9221 A-B, E, 9225 C-D. |
|                 |                                                                                                                                                              | 100. <i>Staphylococcus aureus</i><br>(CFU and<br>Detected or not detected)   | FDA BAM Online. 2016<br>(Chapter 12)                                                                                                       |
|                 |                                                                                                                                                              | 101. <i>Salmonella</i> spp.<br>(Detected or not detected)                    | ISO 6579-1:2017/Amd.1:2020                                                                                                                 |
|                 |                                                                                                                                                              | 102. <i>Bacillus cereus</i><br>(CFU and<br>Detected or not detected)         | FDA BAM Online. 2020<br>(Chapter 14)                                                                                                       |
|                 |                                                                                                                                                              | 103. <i>Listeria monocytogenes</i><br>(Detected or not detected)             | ISO 11290-1:2017                                                                                                                           |
|                 |                                                                                                                                                              | 104. <i>Clostridium perfringens</i><br>(CFU and<br>Detected or not detected) | FDA BAM Online. 2001<br>(Chapter 16)                                                                                                       |
|                 |                                                                                                                                                              | 105. Coliforms (MPN)                                                         | FDA BAM Online. 2020 (Chapter 4)                                                                                                           |
|                 |                                                                                                                                                              | 106. <i>Escherichia coli</i><br>(Detected or not detected)                   |                                                                                                                                            |

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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Method                                                                  |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 20. | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul> | Dioxins and sum of dioxins:<br>107. 2,3,7,8-Tetrachlorodibenzo-p-dioxin (2,3,7,8-TCDD)<br>108. 1,2,3,7,8-Pentachlorodibenzo-p-dioxin (1,2,3,7,8-PeCDD)<br>109. 1,2,3,4,7,8-Hexachlorodibenzo-p-dioxin (1,2,3,4,7,8-HxCDD)<br>110. 1,2,3,6,7,8-Hexachlorodibenzo-p-dioxin (1,2,3,6,7,8-HxCDD)<br>111. 1,2,3,7,8,9-Hexachlorodibenzo-p-dioxin (1,2,3,7,8,9-HxCDD)<br>112. 1,2,3,4,6,7,8-Heptachlorodibenzo-p-dioxin (1,2,3,4,6,7,8-HpCDD)<br>113. Octachlorodibenzo-p-dioxin (OCDD) | In-house method SOP No. 20 02 218 based on EPA method 1613 B and 1668 C |



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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                | Method                                                                  |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 20.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul> | <p><b>Dioxins and sum of dioxins:</b></p> <p>114. 2,3,7,8-Tetrachlorodibenzo furan (2,3,7,8-TCDF)</p> <p>115. 1,2,3,7,9-Pentachlorodibenzo furan (1,2,3,7,9-PeCDF)</p> <p>116. 1,3,4,7,8-Pentachlorodibenzo furan (1,3,4,7,8-PeCDF)</p> <p>117. 1,2,3,4,7,8-Hexachlorodibenzo furan (1,2,3,4,7,8-HxCDF)</p> <p>118. 1,2,3,6,7,8-Hexachlorodibenzo furan (1,2,3,6,7,8-HxCDF)</p> <p>119. 1,2,3,7,8,9-Hexachlorodibenzo furan (1,2,3,7,8,9-HxCDF)</p> | In-house method SOP No. 20 02 218 based on EPA method 1613 B and 1668 C |
| (cont'd)        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                         |

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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Method                                                                  |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 20.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul> | <p><b>Dioxins and sum of dioxins:</b></p> <p>120. 2,3,4,6,7,8-Hexachlorodibenzo furan (2,3,4,6,7,8-HxCDF)</p> <p>121. 1,2,3,4,6,7,8-Heptachlorodibenzo furan (1,2,3,4,6,7,8-HpCDF)</p> <p>122. 1,2,3,4,7,8,9-Heptachlorodibenzo furan (1,2,3,4,7,8,9-HpCDF)</p> <p>123. Octachlorodibenzo furan (OCDF)</p> <p>124. Sum of dioxins (WHO-PCDD/F-TEQ), Lower-bound</p> <p>125. Sum of dioxins (WHO-PCDD/F-TEQ), Medium-bound</p> <p>126. Sum of dioxins (WHO-PCDD/F-TEQ), Upper-bound</p> | In-house method SOP No. 20 02 218 based on EPA method 1613 B and 1668 C |
|                 | (cont'd)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                         |

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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | Test                                                                                                                                                                                                                                                                                                                                                                                                                         | Method                                                                  |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 20.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul><br>(cont'd) | <b>Dioxin-like PCBs and sum of dioxins and dioxin-like PCBs:</b><br>127. 3,3',4,4' Tetrachlorobiphenyl (PCB 77)<br>128. 3,4,4',5-Tetrachlorobiphenyl (PCB 81)<br>129. 3,3',4,4',5 Pentachlorobiphenyl (PCB 126)<br>130. 3,3',4,4',5,5'- Hexachlorobiphenyl (PCB 169)<br>131. 2,3,3',4,4'- Pentachlorobiphenyl (PCB 105)<br>132. 2,3,4,4',5- Pentachlorobiphenyl (PCB 114)<br>133. 2,3',4,4',5- Pentachlorobiphenyl (PCB 118) | In-house method SOP No. 20 02 218 based on EPA method 1613 B and 1668 C |



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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                  | Method                                                                  |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 20.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul> | <p><b>Dioxin-like PCBs and sum of dioxins and dioxin-like PCBs:</b></p> <p>134. 2',3,4,4',5-Pentachlorobiphenyl (PCB 123)</p> <p>135. 2,3,3',4,4',5-Hexachlorobiphenyl (PCB 156)</p> <p>136. 2,3,3',4,4',5'-Hexachlorobiphenyl (PCB 157)</p> <p>137. 2,3',4,4',5,5'-Hexachlorobiphenyl (PCB 167)</p> <p>138. 2,3,3',4,4',5,5'-Heptachlorobiphenyl (PCB 189)</p> <p>139. Sum of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ),<br/>Lower-bound</p> | In-house method SOP No. 20 02 218 based on EPA method 1613 B and 1668 C |
|                 | (cont'd)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                         |

*Saovanee Aromsook*

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Test                                                                                                                                                                                                                                                 | Method                                                                 |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|
| 20.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul> | <p><b>Dioxin-like PCBs and sum of dioxins and dioxin-like PCBs:</b></p> <p>140. Sum of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ),<br/>Medium-bound</p> <p>141. Sum of dioxins and dioxin-like PCBs (WHO-PCDD/F-PCB-TEQ),<br/>Upper-bound</p> | In-house method SOP No. 20 02 218 based on EPA method 1613B and 1668 C |
| (cont'd)        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                      |                                                                        |

The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Method                                                                  |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 20.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul> | <p><b>Non dioxin-like PCBs and sum of non dioxin-like PCBs:</b></p> <p>142. 2,4,4'-Trichlorobiphenyl (PCB 28)</p> <p>143. 2,2',5,5'-Tetrachlorobiphenyl (PCB 52)</p> <p>144. 2,2',4,5,5'-Pentachlorobiphenyl (PCB 101)</p> <p>145. 2,2',3,4,4',5'-Hexachlorobiphenyl (PCB 138)</p> <p>146. 2,2',4,4',5,5'-Hexachlorobiphenyl (PCB 153)</p> <p>147. 2,2',3,4,4',5,5'-Heptachlorobiphenyl (PCB 180)</p> <p>148. Sum of non dioxin-like PCBs, Lower-bound</p> | In-house method SOP No. 20 02 218 based on EPA method 1613 B and 1668 C |
| (cont'd)        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                         |



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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Test                                                                                                                                                                           | Method                                                                  |
|-----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 20.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Aquatic animals and aquatic animal products</li> <li>● Milk and milk products.</li> <li>● Animal tissue and animal tissue products<sup>1</sup></li> <li>● Potable water <ul style="list-style-type: none"> <li>- Process water</li> <li>- Drinking water in sealed container</li> <li>- Drinking water in non-sealed container</li> <li>- Filtered water</li> </ul> </li> <li>● Non-potable water <ul style="list-style-type: none"> <li>- Water to be used in food</li> <li>- Supply water</li> <li>- Natural water</li> <li>- Ground water</li> <li>- Surface water</li> </ul> </li> </ul> | <p><b>Non dioxin-like PCBs and sum of non dioxin-like PCBs:</b></p> <p>149. Sum of non dioxin-like PCBs, Medium-bound</p> <p>150. Sum of non dioxin-like PCBs, Upper-bound</p> | In-house method SOP No. 20 02 218 based on EPA method 1613 B and 1668 C |
| (cont'd)        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                |                                                                         |

*Saovane Aromsook*

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

| No. | Type of Sample                                                                                                                                             | Test                                                                                                                                                                                                              | Method                                                                                  |
|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| 21. | Seasoning sauce                                                                                                                                            | 151. 3-MCPD                                                                                                                                                                                                       | AOAC (2023) 2000.01                                                                     |
| 22. | Edible oils and fats                                                                                                                                       | <b>MCPD and glycidyl fatty acid esters:</b><br>152. 2-MCPD fatty acid esters, expressed as 2-MCPD<br>153. 3-MCPD fatty acid esters, expressed as 3-MCPD<br>154. Glycidyl fatty acid esters, expressed as glycidol | ISO 18363-3:2017                                                                        |
| 23. | Animal tissue and animal tissue products                                                                                                                   | 155. Benzo (a) pyrene                                                                                                                                                                                             | In-house method SOP No. 20 02 143 based on Bull Dept Med Sci 2009; 51 (3-4): 177-186    |
| 24. | Edible oil                                                                                                                                                 | 156. Benzo (a) pyrene                                                                                                                                                                                             | In-house method SOP No. 20 02 143 based on Bull Dept Med Sci 2015; 57 Supply 3: 263-274 |
| 25. | <ul style="list-style-type: none"> <li>● Cereals and cereal products</li> <li>● Bakery wares</li> <li>● Ready-to-eat savories</li> <li>● Coffee</li> </ul> | 157. Acrylamide                                                                                                                                                                                                   | In-house method SOP No. 20 02 252 based on Journal of Chromatography A. Vol. 1120, 2006 |
| 26. | <ul style="list-style-type: none"> <li>● Milk and milk products</li> <li>● Chocolate and chocolate products</li> <li>● Bakery wares</li> </ul>             | 158. Melamine                                                                                                                                                                                                     | In-house method SOP No. 20 02 247 based on J. Agric Food. Vol. 57, 2009                 |

*Saovane Aromsook*

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| <b>No.</b> | <b>Type of Sample</b>                                                                                                                                                                                                                                                                                                                                                                                   | <b>Test</b>                                   | <b>Method</b>                                                                                                                                                  |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 27.        | <ul style="list-style-type: none"> <li>● Milk and milk products</li> <li>● Chocolate and chocolate products</li> <li>● Bakery wares</li> </ul>                                                                                                                                                                                                                                                          | 159. Cyanuric acid                            | In-house method SOP No. 20 02 247 based on J. Agric Food. Vol. 57, 2009                                                                                        |
| 28.        | <ul style="list-style-type: none"> <li>● Meat and meat products</li> <li>● Aquatic animal and Aquatic animal products</li> <li>● Fruits</li> <li>● Vegetables</li> <li>● Seaweed</li> <li>● Nuts and seeds</li> <li>● Cereals and cereal products</li> </ul>                                                                                                                                            | 160. Borax                                    | In-house method SOP No. 20 02 201 based on Standard Method of Analysis for Hygienic Chemists, authorized by the Pharmaceutical Society of Japan. 1990: 590-592 |
| 29.        | <ul style="list-style-type: none"> <li>● Peanut</li> <li>● Nut and nut products</li> <li>● Spices</li> <li>● Cereal and cereal products</li> <li>● Dried plants <sup>1</sup></li> <li>● Herbs</li> <li>● Cannabis and hemp plants <sup>2</sup><br/>(fresh and dried, including inflorescences)</li> <li>● Cannabis and hemp plants <sup>3</sup><br/>(fresh and dried, except inflorescences)</li> </ul> | 161. Aflatoxins<br>(B1, B2, G1, G2 and Total) | In-house method SOP No. 20 02 051 based on AOAC (2023) 2005.08                                                                                                 |



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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                      | Test                        | Method                                                         |
|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|----------------------------------------------------------------|
| 30. | <ul style="list-style-type: none"> <li>● Coffee</li> <li>● Tea</li> <li>● Cereal and cereal products</li> <li>● Enzyme <sup>4</sup></li> <li>● Dried plants <sup>1</sup></li> <li>● Herbs</li> <li>● Cannabis and hemp plants <sup>2</sup><br/>(fresh and dried, including inflorescences)</li> <li>● Cannabis and hemp plants <sup>3</sup><br/>(fresh and dried, except inflorescences)</li> </ul> | 162. Ochratoxin A           | In-house method SOP No. 20 02 370 based on AOAC (2023) 2004.10 |
| 31. | <ul style="list-style-type: none"> <li>● Cow's milk</li> <li>● Sterilized milk</li> <li>● Pasteurized milk</li> </ul>                                                                                                                                                                                                                                                                               | 163. Alfatoxin M1           | AOAC (2023) 2000.08                                            |
| 32. | Dairy products                                                                                                                                                                                                                                                                                                                                                                                      | 164. Alfatoxin M1           | In-house method SOP No. 20 02 298 based on AOAC (2023) 2000.08 |
| 33. | Food <sup>1</sup>                                                                                                                                                                                                                                                                                                                                                                                   | 165. Cholesterol            | AOAC (2023) 994.10                                             |
|     |                                                                                                                                                                                                                                                                                                                                                                                                     | 166. Saturated fat          | AOAC (2023) 996.06                                             |
| 34. | Edible oil and fat                                                                                                                                                                                                                                                                                                                                                                                  | 167. Fatty acid composition | AOCS (2001) Ce 1e-91                                           |
|     |                                                                                                                                                                                                                                                                                                                                                                                                     | 168. Peroxide value         | AOAC (2023) 965.33                                             |
|     |                                                                                                                                                                                                                                                                                                                                                                                                     | 169. Acid value             | AOCS (2024) Cd 3d-63                                           |
|     |                                                                                                                                                                                                                                                                                                                                                                                                     | 170. Polar compounds        | AOCS (2024) Cd 20-91                                           |
| 35. | Edible oil and fat <ul style="list-style-type: none"> <li>● from plant origin</li> </ul>                                                                                                                                                                                                                                                                                                            | 171. Iodine value, Wijs     | ISO 3961:2024                                                  |
| 36. | Butter                                                                                                                                                                                                                                                                                                                                                                                              | 172. Moisture               | ISO 3727-1: IDF 80-1:2001                                      |

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| No. | Type of Sample                                                                                                                                     | Test                     | Method                                                        |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|---------------------------------------------------------------|
| 37. | Cheese                                                                                                                                             | 173. Moisture            | ISO 5534:2004   IDF 4:2004                                    |
|     |                                                                                                                                                    | 174. Fat                 | ISO 23319:2022   IDF 250:2022                                 |
| 38. | Cow's milk <ul style="list-style-type: none"> <li>● Raw milk</li> <li>● UHT milk</li> <li>● Pasteurized milk</li> <li>● Sterilized milk</li> </ul> | 175. Total solids        | ISO 6731:2010   IDF 21:2010                                   |
|     |                                                                                                                                                    | 176. Total nitrogen      | ISO 1871:2009                                                 |
|     |                                                                                                                                                    | 177. Protein             |                                                               |
|     |                                                                                                                                                    | 178. Fat                 | ISO 23318:2022   IDF 249:2022                                 |
|     |                                                                                                                                                    | 179. Ash                 | AOAC (2023) 945.46                                            |
|     |                                                                                                                                                    | 180. Total carbohydrate  | Methods of analysis for nutrition labeling, 1993. p.8         |
|     |                                                                                                                                                    | 181. Milk solids not fat | AOAC (2023) 990.21                                            |
|     |                                                                                                                                                    | 182. Total energy        | Methods of analysis for nutrition labeling, 1993. p.5         |
|     |                                                                                                                                                    | 183. Lactose             | In-house method SOP No. 20 02 292 based on AOAC (2023) 977.20 |
|     |                                                                                                                                                    | 184. Vitamin B 2         | In-house method SOP No. 20 02 043 based on AOAC (2019) 970.65 |
| 39. | Cow's milk <ul style="list-style-type: none"> <li>● Milk powder</li> </ul>                                                                         | 185. Moisture            | AOAC (2023) 927.05                                            |
|     |                                                                                                                                                    | 186. Total nitrogen      | ISO 1871:2009                                                 |
|     |                                                                                                                                                    | 187. Protein             |                                                               |
|     |                                                                                                                                                    | 188. Fat                 | ISO 23318:2022   IDF 249:2022                                 |
|     |                                                                                                                                                    | 189. Ash                 | AOAC (2023) 930.30                                            |
|     |                                                                                                                                                    | 190. Total carbohydrate  | Methods of analysis for nutrition labeling, 1993. p.8         |

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| No.             | Type of Sample                           | Test                                | Method                                                             |
|-----------------|------------------------------------------|-------------------------------------|--------------------------------------------------------------------|
| 39.<br>(cont'd) | Cow's milk<br>● Milk powder<br>(cont'd)  | 191. Total energy                   | Methods of analysis for nutrition labeling, 1993. p.5              |
|                 |                                          | 192. Protein in milk solids not fat | Calculation from moisture content, fat content and protein content |
|                 |                                          | 193. Lactose                        | In-house method SOP No. 20 02 292 based on AOAC (2023) 977.20      |
|                 |                                          | 194. Milk solids not fat            | Calculation from moisture content and fat content                  |
|                 |                                          | 195. Vitamin B 2                    | In-house method SOP No. 20 02 043 based on AOAC (2019) 970.65      |
| 40.             | Cow's milk<br>● Sweetened condensed milk | 196. Moisture                       | ISO 6734:2010   IDF 15:2010                                        |
|                 |                                          | 197. Total solids                   |                                                                    |
|                 |                                          | 198. Total nitrogen                 | ISO 1871:2009                                                      |
|                 |                                          | 199. Protein                        |                                                                    |
|                 |                                          | 200. Fat                            | ISO 23318:2022   IDF 249:2022                                      |
|                 |                                          | 201. Ash                            | AOAC (2023) 920.115 (E)                                            |
|                 |                                          | 202. Total carbohydrate             | Methods of analysis for nutrition labeling, 1993. p.8              |
|                 |                                          | 203. Total energy                   | Methods of analysis for nutrition labeling, 1993. p. 5             |
|                 |                                          | 204. Sucrose<br>205. Lactose        | In-house method SOP No. 20 02 292 based on AOAC (2023) 977.20      |
|                 |                                          | 206. Milk solids not fat            | Calculation from lactose content, protein content and ash content  |



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| No. | Type of Sample                                                                                                                                                                              | Test                     | Method                                                                 |
|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|------------------------------------------------------------------------|
| 41. | Modified milk for infants and modified milk of uniform follow-up formula for infants and children.                                                                                          | 207. Vitamin B 2         | In-house method SOP No. 20 02 043 based on AOAC (2019) 970.65          |
| 42. | Fermented milk (UHT milk, Pasteurized milk and Sterilized milk)                                                                                                                             | 208. Total nitrogen      | ISO 1871:2009                                                          |
|     |                                                                                                                                                                                             | 209. Protein             |                                                                        |
|     |                                                                                                                                                                                             | 210. Fat                 | ISO 23318:2022   IDF 249:2022                                          |
| 43. | Fermented milk (Powder)                                                                                                                                                                     | 211. Moisture            | In-house method SOP No. 20 02 048 based on AOAC (2023) 927.05          |
|     |                                                                                                                                                                                             | 212. Total nitrogen      | ISO 1871:2009                                                          |
|     |                                                                                                                                                                                             | 213. Protein             |                                                                        |
|     |                                                                                                                                                                                             | 214. Fat                 | ISO 23318:2022   IDF 249:2022                                          |
| 44. | <ul style="list-style-type: none"> <li>● Flavored milk (UHT milk, pasteurized milk and sterilized milk)</li> <li>● Milk product (UHT milk, pasteurized milk and sterilized milk)</li> </ul> | 215. Total nitrogen      | ISO 1871:2009                                                          |
|     |                                                                                                                                                                                             | 216. Protein             |                                                                        |
|     |                                                                                                                                                                                             | 217. Fat                 | ISO 23318:2022   IDF 249:2022                                          |
|     |                                                                                                                                                                                             | 218. Total solids        | In-house method SOP No. 20 02 048 based on ISO 6731:2010   IDF 21:2010 |
|     |                                                                                                                                                                                             | 219. Milk solids not fat | Calculation from lactose content, protein content and ash content      |
|     |                                                                                                                                                                                             | 220. Ash                 | Gravimetry, muffle furnace 550°C                                       |

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| No.             | Type of Sample                                                                                                                                                                              | Test                     | Method                                                            |
|-----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|-------------------------------------------------------------------|
| 44.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Flavored milk (UHT milk, pasteurized milk and sterilized milk)</li> <li>● Milk product (UHT milk, pasteurized milk and sterilized milk)</li> </ul> | 221. Total carbohydrate  | Methods of analysis for nutrition labeling, 1993. p.8             |
|                 |                                                                                                                                                                                             | 222. Total energy        | Methods of analysis for nutrition labeling, 1993. p. 5            |
|                 |                                                                                                                                                                                             | 223. Sucrose             | In-house method SOP No. 20 02 292 based on AOAC (2023) 977.20     |
|                 |                                                                                                                                                                                             | 224. Lactose             |                                                                   |
| 45.             | <ul style="list-style-type: none"> <li>● Flavored milk (Powder)</li> <li>● Milk product (Powder)</li> </ul>                                                                                 | 225. Moisture            | In-house method SOP No. 20 02 048 based on AOAC (2023) 927.05     |
|                 |                                                                                                                                                                                             | 226. Total nitrogen      | ISO 1871:2009                                                     |
|                 |                                                                                                                                                                                             | 227. Protein             |                                                                   |
|                 |                                                                                                                                                                                             | 228. Fat                 | ISO 23318:2022   IDF 249:2022                                     |
|                 |                                                                                                                                                                                             | 229. Ash                 | Gravimetry, muffle furnace 550°C                                  |
|                 |                                                                                                                                                                                             | 230. Total carbohydrate  | Methods of analysis for nutrition labeling, 1993. p.8             |
|                 |                                                                                                                                                                                             | 231. Total energy        | Methods of analysis for nutrition labeling, 1993. p. 5            |
|                 |                                                                                                                                                                                             | 232. Sucrose             | In-house method SOP No. 20 02 292 based on AOAC (2023) 977.20     |
|                 |                                                                                                                                                                                             | 233. Lactose             |                                                                   |
|                 |                                                                                                                                                                                             | 234. Milk solids not fat | Calculation from lactose content, protein content and ash content |

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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                              | Test                                | Method                                                            |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------------------------------------|
| 46. | <ul style="list-style-type: none"> <li>Meat and meat products (fresh, frozen, processed)</li> <li>Fresh water animal and marine animal and their products (fresh, frozen, processed)</li> <li>Supplementary food for infants and young children</li> <li>Frozen / chilled food</li> <li>Beverage<sup>2</sup></li> <li>Cereal and cereal products</li> </ul> | 235. Total nitrogen<br>236. Protein | ISO 1871:2009                                                     |
| 47. | Food <sup>1</sup> and Beverage <sup>2</sup>                                                                                                                                                                                                                                                                                                                 | 237. Fat                            | In-house method SOP No. 20 02 361 based on AOAC (2019) 922.06     |
| 48. | Ice cream                                                                                                                                                                                                                                                                                                                                                   | 238. Total nitrogen                 | ISO 1871:2009                                                     |
|     |                                                                                                                                                                                                                                                                                                                                                             | 239. Protein                        |                                                                   |
|     |                                                                                                                                                                                                                                                                                                                                                             | 240. Fat                            | ISO 23318:2022   IDF 249:2022                                     |
|     |                                                                                                                                                                                                                                                                                                                                                             | 241. Total solids                   | AOAC (2023) 941.08                                                |
|     |                                                                                                                                                                                                                                                                                                                                                             | 242. Ash                            | Gravimetry, muffle furnace 550°C                                  |
|     |                                                                                                                                                                                                                                                                                                                                                             | 243. Milk solids not fat            | Calculation from lactose content, protein content and ash content |
|     |                                                                                                                                                                                                                                                                                                                                                             | 244. Sucrose                        | In-house method SOP No. 20 02 292 based on AOAC (2023) 977.20     |
|     |                                                                                                                                                                                                                                                                                                                                                             | 245. Lactose                        |                                                                   |

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| No. | Type of Sample                                                                           | Test                | Method                                                                                                             |
|-----|------------------------------------------------------------------------------------------|---------------------|--------------------------------------------------------------------------------------------------------------------|
| 49. | Ice cream with bulky optional ingredients                                                | 246. Total nitrogen | ISO 1871:2009                                                                                                      |
|     |                                                                                          | 247. Protein        |                                                                                                                    |
|     |                                                                                          | 248. Fat            | In-house method based on AOAC (2023) 922.06                                                                        |
| 50. | <ul style="list-style-type: none"> <li>● Fish sauce</li> <li>● Soy bean sauce</li> </ul> | 249. Total nitrogen | ISO 1871:2009                                                                                                      |
|     |                                                                                          | 250. Protein        |                                                                                                                    |
|     |                                                                                          | 251. Iodine (I)     | In-house method SOP No. 20 02 400 based on Journal of Analytical Atomic Spectrometry, September 1998, (13):977-982 |
| 51. | Honey                                                                                    | 252. Moisture       | AOAC (2023) 969.38 (B)                                                                                             |
| 52. | <ul style="list-style-type: none"> <li>● Animal fat</li> <li>● Edible oil</li> </ul>     | 253. p, p'-DDE      | Primary method: Isotope dilution mass spectrometry (IDMS)                                                          |

*Saovane Aromsook*

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| No. | Type of Sample                                                                                                                                                                                               | Test                                                                                                                                                                                                                                                                                                               | Method                                                         |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------|
| 53. | Vegetables and fruits <ul style="list-style-type: none"> <li>● High water and chlorophyll content</li> <li>● High water and low or no chlorophyll content</li> <li>● Vegetables and fruits juices</li> </ul> | <b>Organophosphorus compounds:</b><br>254. chlorpyrifos<br>255. dichlorvos<br>256. diazinon<br>257. dicotophos<br>258. dimethoate<br>259. EPN<br>260. ethion<br>261. methidathion<br>262. parathion<br>263. pirimiphos – methyl<br>264. parathion – methyl<br>265. profenofos<br>266. prothiofos<br>267. triazofos | In-house method SOP No. 20 02 273 based on AOAC (2023) 2007.01 |
|     |                                                                                                                                                                                                              | <b>Synthetic pyrethroids:</b><br>268. bifenthrin<br>269. cyfluthrin<br>270. lamda-cyhalothrin<br>271. cypermethrin<br>272. deltamethrin<br>273. fenpropathrin<br>274. fenvalerate<br>275. permethrin                                                                                                               | In-house method SOP No. 20 02 273 based on AOAC (2023) 2007.01 |

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| No. | Type of Sample                                                                                                                                     | Test                                                                                                                                                                                                                                                                                                                                                                                          | Method                                                    |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------|
| 54. | Cow's milk <ul style="list-style-type: none"> <li>● Raw milk</li> <li>● Pasteurized milk</li> <li>● Sterilized milk</li> <li>● UHT milk</li> </ul> | <b>Organochlorine compounds:</b><br>276. aldrin<br>277. $\alpha$ -BHC<br>278. $\gamma$ -BHC (lindane)<br>279. $\alpha$ -chlordane<br>280. $\gamma$ -chlordane<br>281. p, p' -DDE<br>282. p, p' -TDE<br>283. p, p' -DDT<br>284. dieldrin<br>285. endrin<br>286. $\alpha$ -endosulfan<br>287. $\beta$ -endosulfan<br>288. heptachlor<br>289. trans-heptachlor epoxide<br>290. hexachlorobenzene | Bull Dept Med Sci 2008; 50 (3):<br>185-196                |
| 55. | <ul style="list-style-type: none"> <li>● Rice</li> <li>● Cereal</li> </ul>                                                                         | 291. bromide ion                                                                                                                                                                                                                                                                                                                                                                              | In-house method SOP No. 20 02 303<br>based on EURL-SRM-M6 |

*Saovane Aromsook*



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| No. | Type of Sample                                                                                                                             | Test                                                                                                                                                                                                                                                                                                                              | Method                                                                                   |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| 56. | Vegetables and fruits<br>(Fresh, Chilled, Frozen)                                                                                          | <b>Pesticide residues:</b><br>292. aldicarb<br>293. carbaryl<br>294. carbofuran<br>295. 3-OH carbofuran<br>296. methiocarb<br>297. methomyl<br>298. oxamyl                                                                                                                                                                        | In-house method SOP No. 20 02 271<br>based on Bull Dept Med Sci 2005;<br>47 (1): 26-36   |
|     |                                                                                                                                            | <b>Fungicides:</b><br>299. carbendazim<br>300. thiabendazole                                                                                                                                                                                                                                                                      | Bull Dept Med Sci 2005; 47(1):<br>26-36                                                  |
| 57. | <ul style="list-style-type: none"> <li>● Vegetables and fruits<br/>(Fresh, Chilled, Frozen)</li> <li>● Cereal</li> <li>● Pulses</li> </ul> | <b>Pesticide residues:</b><br>301. p,p'-DDD (4,4'-DDD)<br>302. p,p'-DDE (4,4'-DDE)<br>303. p,p'-DDT (4,4'-DDT)<br>304. alachlor<br>305. aldrin<br>306. BHC-alpha (alpha-HCH)<br>307. BHC-beta (beta-HCH)<br>308. BHC-delta (delta-HCH)<br>309. BHC-gamma (gamma-HCH)<br>310. bifenthrin<br>311. bromophos-ethyl<br>312. butachlor | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by GC-MS/MS technique |

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| No.             | Type of Sample                                                                                                                                | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Method                                                                                   |
|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| 57.<br>(cont'd) | <ul style="list-style-type: none"> <li>Vegetables and fruits<br/>(Fresh, Chilled, Frozen)</li> <li>Cereal</li> <li>Pulses</li> </ul> (cont'd) | <b>Pesticide residues:</b><br><br>313. cadusafos<br>314. chlordane-cis<br>315. chlordane-oxy<br>316. chlordane-trans<br>317. chlorfenapyr<br>318. chlorfenvinphos<br>319. chlorobenzilate<br>320. chloroneb<br>321. chlorothalonil<br>322. chlorpropham<br>323. chlorpyrifos<br>324. chlorpyrifos-methyl<br>325. cyanophos<br>326. cyfluthrin<br>327. cypermethrin<br>328. DCPA (Dacthal)<br>329. deltamethrin<br>330. demeton-S-methyl<br>331. diazinon<br>332. dichlorvos<br>333. dieldrin<br>334. disulfoton<br>335. ditalimfos | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by GC-MS/MS technique |

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| No.             | Type of Sample                                                                                                                                | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Method                                                                             |
|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| 57.<br>(cont'd) | <ul style="list-style-type: none"> <li>Vegetables and fruits<br/>(Fresh, Chilled, Frozen)</li> <li>Cereal</li> <li>Pulses</li> </ul> (cont'd) | <b>Pesticide residues:</b><br>336. endosulfan sulfate<br>337. endosulfan-alpha<br>338. endosulfan-beta<br>339. endrin<br>340. EPN<br>341. ethion<br>342. fenchlorphos<br>343. fenitrothion<br>344. fenpropathrin<br>345. fenthion<br>346. fenvalerate<br>347. fipronil<br>348. heptachlor<br>349. heptachlor epoxide-cis<br>350. heptachlor epoxide-trans<br>351. heptenophos<br>352. isofenphos<br>353. lambda-cyhalothrin<br>354. malathion<br>355. methacrifos<br>356. methamidophos<br>357. methidathion<br>358. methoxychlor<br>359. metribuzin | In-house method SOP No. 20 02 363 based on BS EN 15662: 2018 by GC-MS/MS technique |

Saovane Aromsook



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| No.             | Type of Sample                                                                                                                                   | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Method                                                                                   |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| 57.<br>(cont'd) | <ul style="list-style-type: none"> <li>Vegetables and fruits<br/>(Fresh, Chilled, Frozen)</li> <li>Cereal</li> <li>Pulses</li> </ul><br>(cont'd) | <b>Pesticide residues:</b><br>360. mevinphos<br>361. parathion<br>362. parathion-methyl<br>363. permethrin<br>364. phosalone<br>365. phosphamidon<br>366. pirimiphos-ethyl<br>367. pirimiphos-methyl<br>368. profenofos<br>369. propachlor<br>370. propargite<br>371. propetamphos<br>372. prothiofos<br>373. quinalphos<br>374. quintozone<br>375. tecnazene<br>376. terbacil<br>377. terbufos<br>378. tetradifon<br>379. thiometon<br>380. tolylfluanid<br>381. triadimefon<br>382. trifluralin | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by GC-MS/MS technique |

*Saovane Aromsook*

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| No. | Type of Sample                                    | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Method                                                                                                     |
|-----|---------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 58. | Vegetables and fruits<br>(Fresh, Chilled, Frozen) | <b>Pesticide residues:</b><br>383. abamectin<br>384. acetamiprid<br>385. acibenzolar-S-methyl<br>386. aldicarb<br>387. aldicarb-sulfone<br>388. aldicarb-sulfoxide<br>389. ametoctradin<br>390. aminocarb<br>391. anilazine<br>392. atrazine<br>393. azamethiphos<br>394. azoxystrobin<br>395. bendiocarb<br>396. boscalid<br>397. bromacil<br>398. bupirimate<br>399. carbaryl<br>400. carbendazim<br>401. carbetamide<br>402. carbofuran<br>403. carbofuran-3-hydroxy | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by LC-MS/MS and LC-QTOF/MS<br>technique |

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| No.             | Type of Sample                                                | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Method                                                                                                     |
|-----------------|---------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 58.<br>(cont'd) | Vegetables and fruits<br>(Fresh, Chilled, Frozen)<br>(cont'd) | <b>Pesticide residues:</b><br>404. carbofuran-3-keto<br>405. carboxin<br>406. chlorbromuron<br>407. chloridazon<br>408. chlorotoluron<br>409. chloroxuron<br>410. clothianidin<br>411. cyanazine<br>412. cycluron<br>413. cyflumetofen<br>414. cyproconazole<br>415. demeton-s-methyl sulfone<br>416. demeton-s-methyl sulfoxide<br>417. diethofencarb<br>418. dimefox<br>419. dimethachlor<br>420. dimethomorph<br>421. diphenamid<br>422. diuron<br>423. ethiofencarb<br>424. ethiofencarb-sulfone | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by LC-MS/MS and LC-QTOF/MS<br>technique |

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| No.             | Type of Sample                                                | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Method                                                                                                     |
|-----------------|---------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 58.<br>(cont'd) | Vegetables and fruits<br>(Fresh, Chilled, Frozen)<br>(cont'd) | <b>Pesticide residues:</b><br>425. ethiofencarb-sulfoxide<br>426. ethirimol<br>427. ethofumesate<br>428. etofenprox<br>429. etoxazole<br>430. famoxadone<br>431. fenamidone<br>432. fenamiphos<br>433. fenarimol<br>434. fenbuconazole<br>435. fenhexamid<br>436. fenobucarb<br>437. fenothiocarb<br>438. fenoxycarb<br>439. fenpropidin<br>440. fensulfothion<br>441. fenthion-sulfoxide<br>442. flufenacet<br>443. flufenoxuron<br>444. fluometuron<br>445. fluopyram | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by LC-MS/MS and LC-QTOF/MS<br>technique |



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| No.             | Type of Sample                                                | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                  | Method                                                                                                     |
|-----------------|---------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 58.<br>(cont'd) | Vegetables and fruits<br>(Fresh, Chilled, Frozen)<br>(cont'd) | <b>Pesticide residues:</b><br>446. fluquinconazole<br>447. fluridone<br>448. flurtamone<br>449. flusilazole<br>450. hexazinone<br>451. hexythiazox<br>452. imazalil<br>453. imidacloprid<br>454. indoxacarb<br>455. iprovalicarb<br>456. isoprocarb<br>457. isoproturon<br>458. linuron<br>459. malaoxon<br>460. mepanipyrim<br>461. metaflumizone<br>462. metalaxyl<br>463. methiocarb<br>464. methomyl<br>465. methoxyfenozide<br>466. metobromuron | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by LC-MS/MS and LC-QTOF/MS<br>technique |

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| No.             | Type of Sample                                                | Test                                                                                                                                                                                                                                                                                                                                                                                                                                        | Method                                                                                                     |
|-----------------|---------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 58.<br>(cont'd) | Vegetables and fruits<br>(Fresh, Chilled, Frozen)<br>(cont'd) | <b>Pesticide residues:</b><br>467. metolachlor<br>468. metrafenone<br>469. monocrotophos<br>470. monolinuron<br>471. novaluron<br>472. omethoate<br>473. oxamyl<br>474. penconazole<br>475. phenthoate<br>476. pirimicarb<br>477. promecarb<br>478. prometon<br>479. prometryn<br>480. propiconazole<br>481. propoxur<br>482. propyzamide<br>483. prosulfucarb<br>484. prothoate<br>485. pyraclostrobin<br>486. pyridaben<br>487. pyrifenox | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by LC-MS/MS and LC-QTOF/MS<br>technique |

*Saovanee Aromsook*

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| <b>No.</b>      | <b>Type of Sample</b>                                         | <b>Test</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <b>Method</b>                                                                                              |
|-----------------|---------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 58.<br>(cont'd) | Vegetables and fruits<br>(Fresh, Chilled, Frozen)<br>(cont'd) | <b>Pesticide residues:</b><br>488. pyrimethanil<br>489. rotenone<br>490. sedaxane<br>491. simazine<br>492. spinetoram<br>493. spinozad<br>494. spiroxamine<br>495. tebuconazole<br>496. tebufenozide<br>497. tebufenpyrad<br>498. terbumeton<br>499. terbuthylazine<br>500. tetraconazole<br>501. thiabendazole<br>502. thiacloprid<br>503. thiamethoxam<br>504. thiobencarb<br>505. thiodicarb<br>506. thiofanox<br>507. thiofanox-sulfone<br>508. thiofanox-sulfoxide | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by LC-MS/MS and LC-QTOF/MS<br>technique |

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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                      | Test                                                                                                                                                                                                                                                                                                            | Method                                                                                                     |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| 58.<br>(cont'd) | Vegetables and fruits<br>(Fresh, Chilled, Frozen)<br>(cont'd)                                                                                                                                                                                                                                                                                                                       | <b>Pesticide residues:</b><br>509. triadimenol<br>510. tri-allate<br>511. tricyclazole<br>512. trifloxystrobin<br>513. triflumizole<br>514. triticonazole<br>515. vamidothion                                                                                                                                   | In-house method SOP No. 20 02 363<br>based on BS EN 15662: 2018<br>by LC-MS/MS and LC-QTOF/MS<br>technique |
|                 |                                                                                                                                                                                                                                                                                                                                                                                     | 516. paraquat cation<br>517. diquat dication<br>518. chlormequat cation<br>519. mepiquat cation                                                                                                                                                                                                                 | EURL-SRM (QuPPE-PO-Method);<br>Version 10.1 (2019)                                                         |
| 59.             | <ul style="list-style-type: none"> <li>● Dried plants <sup>1</sup></li> <li>● Herbal</li> <li>● Cannabis and hemp plants <sup>2</sup><br/>(fresh and dried, including inflorescences)</li> <li>● Cannabis and hemp plants <sup>3</sup><br/>(fresh and dried, except inflorescences)</li> <li>● Herbal formulas, Thai traditional formulas with cannabis as an ingredient</li> </ul> | <b>Pesticide residues:</b><br>520. 4,4'-TDE (p,p'-TDE)<br>521. 4,4'-DDE (p,p'-DDE)<br>522. 4,4'-DDT (p,p'-DDT)<br>523. alachlor<br>524. aldrin<br>525. BHC-alpha (alpha-HCH)<br>526. BHC-beta (beta-HCH)<br>527. BHC-delta (delta-HCH)<br>528. BHC-gamma (gamma-HCH)<br>529. bifenthrin<br>530. bromophos-ethyl | In-house method SOP No. 20 02 369<br>based on BS EN 15662: 2018                                            |

*Saovane Aromsook*



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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                   | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Method                                                          |
|-----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|
| 59.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Dried plants <sup>1</sup></li> <li>● Herbal</li> <li>● Cannabis and hemp plants <sup>2</sup><br/>(fresh and dried, including inflorescences)</li> <li>● Cannabis and hemp plants <sup>3</sup><br/>(fresh and dried, except inflorescences)</li> <li>● Herbal formulas, Thai traditional formulas with cannabis as an ingredient<br/>(cont'd)</li> </ul> | <b>Pesticide residues:</b><br>531. butachlor<br>532. cadusafos<br>533. chlordane-cis<br>534. chlordane-oxy<br>535. chlordane-trans<br>536. chlorfenapyr<br>537. chlorfenvinphos<br>538. chlorobenzilate<br>539. chloroneb<br>540. chlorothalonil<br>541. chlorpropham<br>542. chlorpyrifos<br>543. chlorpyrifos-methyl<br>544. cyanophos<br>545. cyfluthrin<br>546. cypermethrin<br>547. DCPA (Decthal)<br>548. deltamethrin<br>549. demeton-S-methyl<br>550. diazinon<br>551. dichlorvos<br>552. dieldrin<br>553. disulfoton<br>554. ditalimfos | In-house method SOP No. 20 02 369<br>based on BS EN 15662: 2018 |

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                  | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | Method                                                              |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|
| 59.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Dried plants <sup>1</sup></li> <li>● Herbal</li> <li>● Cannabis and hemp plants <sup>2</sup><br/>(fresh and dried, including inflorescences)</li> <li>● Cannabis and hemp plants <sup>3</sup><br/>(fresh and dried, except inflorescences)</li> <li>● Herbal formulas, Thai traditional formulas with cannabis as an ingredient</li> </ul><br>(cont'd) | <b>Pesticide residues:</b><br><br>555. endosulfan sulfate<br><br>556. endosulfan-alpha<br><br>557. endosulfan-beta<br><br>558. endrin<br><br>559. EPN<br><br>560. ethion<br><br>561. fenchlorphos<br><br>562. fenitrothion<br><br>563. fenpropathrin<br><br>564. fenthion<br><br>565. fenvalerate<br><br>566. fipronil<br><br>567. heptachlor<br><br>568. heptachlor epoxide-cis<br><br>569. heptachlor epoxide-trans<br><br>570. heptenophos<br><br>571. isofenphos<br><br>572. lambda- cyhalothrin<br><br>573. malathion<br><br>574. methacrifos<br><br>575. methamidophos<br><br>576. methidathion<br><br>577. methoxychlor<br><br>578. metribuzin | In-house method SOP No. 20 02 369<br><br>based on BS EN 15662: 2018 |

*Saovane Aromsook*

The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                      | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Method                                                          |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|
| 59.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Dried plants <sup>1</sup></li> <li>● Herbal</li> <li>● Cannabis and hemp plants <sup>2</sup><br/>(fresh and dried, including inflorescences)</li> <li>● Cannabis and hemp plants <sup>3</sup><br/>(fresh and dried, except inflorescences)</li> <li>● Herbal formulas, Thai traditional formulas with cannabis as an ingredient</li> </ul> | <b>Pesticide residues:</b><br>579. mevinphos<br>580. parathion<br>581. parathion-methyl<br>582. permethrin<br>583. phosalone<br>584. phosphamidon<br>585. pirimiphos-ethyl<br>586. pirimiphos-methyl<br>587. profenofos<br>588. propachlor<br>589. propargite<br>590. propetamphos<br>591. prothiofos<br>592. quinalphos<br>593. quintozone<br>594. tecnazene<br>595. terbacil<br>596. terbufos<br>597. tetradifon<br>598. thiometon<br>599. tolylfluanid<br>600. triadimefon<br>601. trifluralin | In-house method SOP No. 20 02 369<br>based on BS EN 15662: 2018 |

The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No. | Type of Sample                                                                                                                                                                                                                                                   | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Method                                                          |
|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|
| 60. | <ul style="list-style-type: none"> <li>● Edible oil<br/>(plant and animal)</li> <li>● Edible fat<br/>(plant and animal)</li> <li>● Edible herbal oils</li> <li>● Cannabis oil</li> <li>● Hemp oil</li> <li>● Cannabis extract</li> <li>● Hemp extract</li> </ul> | <b>Pesticide residues:</b><br>602. p,p'-TDE (4,4'-TDE)<br>603. p,p'-DDE (4,4'-DDE)<br>604. p,p'-DDT (4,4'-DDT)<br>605. alachlor<br>606. aldrin<br>607. BHC-alpha (alpha-HCH)<br>608. BHC-beta (beta-HCH)<br>609. BHC-delta (delta-HCH)<br>610. BHC-gamma<br>(gamma HCH)<br>611. bifenthrin<br>612. bromophos-ethyl<br>613. butachlor<br>614. cadusafos<br>615. chlordane-cis<br>616. chlordane-oxy<br>617. chlordane-trans<br>618. chlorfenapyr<br>619. chlorfenvinphos<br>620. chlorobenzilate<br>621. chloroneb | In-house method SOP No. 20 02 369<br>based on EURL-FV (2012-M6) |



The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No.             | Type of Sample                                                                                                                                                                                                                                                   | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | Method                                                       |
|-----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| 60.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Edible oil<br/>(plant and animal)</li> <li>● Edible fat<br/>(plant and animal)</li> <li>● Edible herbal oils</li> <li>● Cannabis oil</li> <li>● Hemp oil</li> <li>● Cannabis extract</li> <li>● Hemp extract</li> </ul> | <b>Pesticide residues:</b><br>622. chlorothalonil<br>623. chlorpropham<br>624. chlorpyrifos<br>625. chlorpyrifos-methyl<br>626. cyanophos<br>627. cyfluthrin<br>628. cypermethrin<br>629. DCPA (Decthal)<br>630. deltamethrin<br>631. demeton-S-methyl<br>632. diazinon<br>633. dichlorvos<br>634. dieldrin<br>635. disulfoton<br>636. ditalimfos<br>637. endosulfan sulfate<br>638. endosulfan-alpha<br>639. endosulfan-beta<br>640. endrin<br>641. EPN<br>642. ethion | In-house method SOP No. 20 02 369 based on EURL-FV (2012-M6) |
| (cont'd)        |                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                              |

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

| No.             | Type of Sample                                                                                                                                                                                                                                                   | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Method                                                          |
|-----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|
| 60.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Edible oil<br/>(plant and animal)</li> <li>● Edible fat<br/>(plant and animal)</li> <li>● Edible herbal oils</li> <li>● Cannabis oil</li> <li>● Hemp oil</li> <li>● Cannabis extract</li> <li>● Hemp extract</li> </ul> | <b>Pesticide residues:</b><br>643. fenchlorphos<br>644. fenitrothion<br>645. fenpropathrin<br>646. fenthion<br>647. fenvalerate<br>648. fipronil<br>649. heptachlor<br>650. heptachlor epoxide-cis<br>651. heptachlor epoxide-trans<br>652. heptenophos<br>653. isofenphos<br>654. lambda-cyhalothrin<br>655. malathion<br>656. methacrifos<br>657. methamidophos<br>658. methidathion<br>659. methoxychlor<br>660. metribuzin<br>661. mevinphos<br>662. parathion<br>663. parathion-methyl | In-house method SOP No. 20 02 369<br>based on EURL-FV (2012-M6) |
| (cont'd)        |                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                 |

The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No.             | Type of Sample                                                                                                                                                                                                                                                                | Test                                                                                                                                                                                                                                                                                                                                                                                                                                 | Method                                                          |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|
| 60.<br>(cont'd) | <ul style="list-style-type: none"> <li>● Edible oil<br/>(plant and animal)</li> <li>● Edible fat<br/>(plant and animal)</li> <li>● Edible herbal oils</li> <li>● Cannabis oil</li> <li>● Hemp oil</li> <li>● Cannabis extract</li> <li>● Hemp extract<br/>(cont'd)</li> </ul> | <b>Pesticide residues:</b><br>664. permethrin<br>665. phosalone<br>666. phosphamidon<br>667. pirimiphos-ethyl<br>668. pirimiphos-methyl<br>669. profenofos<br>670. propachlor<br>671. propargite<br>672. propetamphos<br>673. prothiofos<br>674. quinalphos<br>675. quintozone<br>676. tecnazene<br>677. terbacil<br>678. terbufos<br>679. tetradifon<br>680. thiometon<br>681. tolylfluanid<br>682. triadimefon<br>683. trifluralin | In-house method SOP No. 20 02 369<br>based on EURL-FV (2012-M6) |

The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No. | Type of Sample                                                                   | Test                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Method                                                           |
|-----|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------|
| 61. | <ul style="list-style-type: none"> <li>Animal fat</li> <li>Edible oil</li> </ul> | 684. aldrin<br>685. $\alpha$ -BHC<br>686. $\gamma$ -BHC<br>687. $\alpha$ -chlordane<br>688. oxy-chlordane<br>689. $\gamma$ -chlordane<br>690. chlorothalonil<br>691. p, p'-DDD (4,4'-DDD)<br>692. p, p'-DDE (4,4'-DDE)<br>693. p, p'-DDT (4,4'-DDT)<br>694. o, p'-DDT (2,4'-DDT)<br>695. dicofol<br>696. dieldrin<br>697. $\alpha$ -endosulfan<br>698. $\beta$ -endosulfan<br>699. endosulfan sulfate<br>700. endrin<br>701. heptachlor<br>702. trans-heptachlor epoxide<br>703. hexachlorobenzene<br>704. methoxychlor<br>705. tetradifon | In-house method SOP No. 20 02 031<br>based on AOAC (2023) 970.52 |



The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No. | Type of Sample                                                                                                                                                                                   | Test                                                                                                                                   | Method                                                                                      |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| 62. | <ul style="list-style-type: none"> <li>● Animal tissue <ul style="list-style-type: none"> <li>- Beef</li> <li>- Sheep</li> <li>- Pork</li> <li>- Poultry</li> </ul> </li> <li>● Liver</li> </ul> | 706. Brombuterol<br>707. Clenbuterol<br>708. Ractopamine<br>709. Salbutamol                                                            | In-house method SOP No. 20 02 142 based on Journal Chromatography B 2004; 813: 34 – 45      |
| 63. | <ul style="list-style-type: none"> <li>● Animal tissue <sup>2</sup></li> <li>● Liver</li> <li>● Cow's milk</li> <li>● Egg</li> <li>● Honey</li> <li>● Flour</li> </ul>                           | <b>Nitrofurantol metabolites:</b><br>710. AOZ<br>711. AMOZ<br>712. AHD<br>713. SEM                                                     | In-house method SOP No. 20 02 198 based on Journal Chromatography B 1997; 691: 87 – 94      |
| 64. | Animal tissue <sup>2</sup>                                                                                                                                                                       | <b>Amphenicol:</b><br>714. chloramphenicol<br>715. florfenicol<br>716. thiamphenicol                                                   | In-house method SOP No. 20 02 343 based on J. Food and Drug Analysis, 2012; 20 (3): 674-680 |
|     |                                                                                                                                                                                                  | <b>Beta-lactam:</b><br>717. cloxacillin<br>718. dicloxacillin<br>719. oxacillin<br>720. cephalixin<br>721. cefazolin<br>722. nafcillin | In-house method SOP No. 20 02 343 based on J. Food and Drug Analysis, 2012; 20 (3): 674-680 |

*Saovane Aromsook*

The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No.             | Type of Sample                         | Test                                                                                                                                                                                                                            | Method                                                                                             |
|-----------------|----------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| 64.<br>(cont'd) | Animal tissue <sup>2</sup><br>(cont'd) | <b>Macrolide:</b><br>723. erythromycin<br>724. josamycin<br>725. lincomycin<br>726. tilmicisin                                                                                                                                  | In-house method SOP No. 20 02 343<br>based on J. Food and Drug Analysis,<br>2012; 20 (3): 674-680  |
|                 |                                        | <b>Quinolone:</b><br>727. danofloxacin<br>728. difloxacin<br>729. enrofloxacin<br>730. flumequine<br>731. marbofloxacin<br>732. nalidixic acid<br>733. norfloxacin<br>734. oxolinic acid<br>735. sarafloxacin<br>736. ofloxacin | In-house method SOP No. 20 02 343<br>based on J. Food and Drug Analysis,<br>2012; 20 (3): 674-680  |
|                 |                                        | <b>Sulfonamides:</b><br>737. sulfadiazine<br>738. sulfadimidine<br>739. sulfadoxine<br>740. sulfadimethoxine<br>741. sulfamerazine<br>742. sulfamethizole<br>743. sulfamethoxazole<br>744. sulfamonomethoxine                   | In-house method SOP No. 20 02 343<br>based on J. Food and Drug Analysis,<br>2012:20 (3): 674 – 680 |

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| No.             | Type of Sample                                                                                                                                                                                           | Test                                                                                                                                                                                                                                                                   | Method                                                                                             |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| 64.<br>(cont'd) | Animal tissue <sup>2</sup><br>(cont'd)                                                                                                                                                                   | <b>กลุ่ม Sulfonamides:</b><br>745. sulfaquinoxaline<br>746. sulfisoxazole<br>747. sulfathiazole<br>748. sulfapyridine<br>749. trimethoprim                                                                                                                             | In-house method SOP No. 20 02 343<br>based on J. Food and Drug Analysis,<br>2012:20 (3): 674 – 680 |
|                 |                                                                                                                                                                                                          | <b>Tetracycline:</b><br>750. chlortetracycline<br>751. doxycycline<br>752. oxytetracycline<br>753. tetracycline                                                                                                                                                        | In-house method SOP No. 20 02 343<br>based on J. Food and Drug Analysis,<br>2012:20 (3): 674 – 680 |
| 65.             | <ul style="list-style-type: none"> <li>Ready-to-eat food<br/>(with and without cannabis or hemp as an ingredient)</li> <li>Beverages<br/>(with and without cannabis or hemp as an ingredient)</li> </ul> | 754. Cannabidiol, (CBD)<br>755. Cannabinol, (CBN)<br>756. Delta - 8 -<br>tetrahydrocannabinol<br>(Delta -8-THC)<br>757. Delta - 9 -<br>tetrahydrocannabinol<br>(Delta -9 - THC)<br>758. Tetrahydrocannabinolic acid<br>(THCA)<br>759. Tetrahydrocannabivarin<br>(THCV) | In-house method SOP No. 20 02 399<br>based on Microgram Journal,<br>2017;14 (1-4) :9-32            |

*Saovane Aromsook*

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| No. | Type of Sample                                                                                                                                                                                                                                                           | Test                          | Method                                                                                                                       |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|------------------------------------------------------------------------------------------------------------------------------|
| 66. | <ul style="list-style-type: none"> <li>Beverage<sup>1 and 2</sup><br/>(except for dry beverage, soy bean milk, cocoa )</li> </ul>                                                                                                                                        | 760. Mitragynine              | In-house method SOP No. 20 02 414 based on J AOAC Int 2017; 100(1): 18-24.                                                   |
| 67. | Food-contact articles made of plastics <ul style="list-style-type: none"> <li>Polyethylene</li> <li>Polypropylene</li> <li>Polystyrene</li> <li>Polyvinylchloride</li> <li>Polyethylene terephthalate</li> <li>Polycarbonate</li> <li>Nylon</li> <li>Melamine</li> </ul> | 761. Identity of plastic type | In-house method SOP No. 20 02 077 based on FT-IR technique                                                                   |
| 68. | Food - contact article made of rubber used for infants and children                                                                                                                                                                                                      | 762. Formaldehyde             | In-house method SOP No. 20 02 259 based on JETRO 2008 Standards and Testing Methods for Implements, Containers and Packaging |
|     |                                                                                                                                                                                                                                                                          | 763. Zinc (Zn)                | In-house method SOP No. 20 02 257 based on JETRO 2008 Standards and Testing Methods for Implements, Containers and Packaging |

*Saovane Aromsook*



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| No. | Type of Sample                                | Test                                                                                                                                                                       | Method                                                                                                                                            |
|-----|-----------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|
| 69. | Feeding bottle and components made of plastic | Migration of<br>764. Lead (Pb)<br>765. Barium (Ba)<br>766. Cobalt (Co)<br>767. Copper (Cu)<br>768. Iron (Fe)<br>769. Lithium (Li)<br>770. Manganese (Mn)<br>771. Zinc (Zn) | In-house method SOP No. 20 02 329 in connection with<br>- Commission Regulations (EU) No. 10/2011<br>- The European Standard BS EN 13130 – 1:2004 |
|     |                                               | 772. Migration of<br>Bisphenol A (2,2 – bis<br>(4-hydroxyphenyl) propane)                                                                                                  | - Commission Regulations (EU) No. 10/2011<br>- EURL-Food Contact Material ILC 2009/02 BPA in 50% ethanol: Annex 1                                 |
| 70. | Edible bird's nest                            | 773. Identity of edible bird's nest                                                                                                                                        | - In-house method SOP No. 20 02 183 based on FT-IR technique                                                                                      |

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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Test                                               | Method                                                                                                                                     |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|
| 71. | Packaging made from single-piece plastic or packaging made from multi-layered plastic or packaging made from a multi-material multi-layer which consists of plastic layers or packaging made from other materials with plastic coating or packaging of which the plastic part comes into contact with food or packaging made from composite materials with plastic components.<br>Types of plastics:<br><ul style="list-style-type: none"> <li>● Polyethylene (PE)</li> <li>● Polypropylene (PP)</li> <li>● Polystyrene (PS)</li> <li>● Polyvinyl chloride (PVC)</li> <li>● Polyethylene terephthalate</li> <li>● Polycarbonate</li> <li>● Nylon</li> </ul> | 774. 774. Overall migration (3% Acetic acid (w/v)) | The European Standard EN 1186-3:2022 and Commission Regulation (EU) No.10/2011 Annex III, V and its amendment (testing by total immersion) |
|     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | 775. 775. Overall migration (10% Ethanol (v/v))    |                                                                                                                                            |
|     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | 776. 776. Overall migration (20% Ethanol (v/v))    |                                                                                                                                            |
|     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | 777. 777. Overall migration (50% Ethanol (v/v))    |                                                                                                                                            |

*Saovane Aromsook*

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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | Test                                                                                                                                                                                                                                              | Method                                                                                                                                                                                                                                                            |
|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 72. | Packaging made from single-piece plastic or packaging made from multi-layered plastic or packaging made from a multi-material multi-layer which consists of plastic layers or packaging made from other materials with plastic coating or packaging of which the plastic part comes into contact with food or packaging made from composite materials with plastic components.<br><br>Types of plastics:<br><ul style="list-style-type: none"> <li>● Polyethylene (PE)</li> <li>● Polypropylene (PP)</li> <li>● Polystyrene (PS)</li> <li>● Polyvinyl chloride (PVC)</li> <li>● Polyethylene terephthalate</li> <li>● Polycarbonate</li> <li>● Nylon</li> </ul> | Migration of heavy metals (3% Acetic acid) (w/v)<br>778. Aluminium<br>779. Barium<br>780. Cobalt<br>781. Copper<br>782. Iron<br>783. Lithium<br>784. Manganese<br>785. Zinc<br>786. Europium<br>787. Gadolinium<br>788. Lanthanum<br>789. Terbium | In-house method SOP No. 20 02 498 by ICP-OES technique in connection with<br>- The European Standard EN 13130-1:2004<br>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment (testing by total immersion and single-sided testing by filling) |
|     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 790. Lead<br>791. Nickel<br>792. Antimony<br>793. Arsenic<br>794. Cadmium<br>795. Chromium<br>796. Mercury                                                                                                                                        | In-house method SOP No. 20 02 499 by ICP-MS technique in connection with<br>- The European Standard EN 13130-1:2004<br>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment (testing by total immersion and single-sided testing by filling)  |

*Saovane Aromsook*

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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Test                                                                                                                                                                                                                                                                                                                                                                    | Method                                                                                                                                                                                                                                               |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 72.<br>(cont'd) | <p>Packaging made from single-piece plastic or packaging made from multi-layered plastic or packaging made from a multi-material multi-layer which consists of plastic layers or packaging made from other materials with plastic coating or packaging of which the plastic part comes into contact with food or packaging made from composite materials with plastic components.</p> <p>Types of plastics:</p> <ul style="list-style-type: none"> <li>● Polyethylene (PE)</li> <li>● Polypropylene (PP)</li> <li>● Polystyrene (PS)</li> <li>● Polyvinyl chloride (PVC)</li> <li>● Polyethylene terephthalate</li> <li>● Polycarbonate</li> <li>● Nylon</li> </ul> <p>(cont'd)</p> | <p>Migration of Primary Aromatic Amines</p> <p>797. Biphenyl-4-ylamine</p> <p>798. Benzidine</p> <p>799. 4-Chloro-o-toluidine</p> <p>800. 2-Naphthylamine</p> <p>801. o-Aminoazotoluene</p> <p>802. 5-Nitro-o-toluidine</p> <p>803. 4-Chloroaniline</p> <p>804. 4-Methoxy-m-phenylenediamine</p> <p>805. 4,4'-Methylenedianiline</p> <p>806. 3,3'-Dichlorobenzidine</p> | <p>In-house method SOP No. 20 02 497 by LC-MS/MS technique in connection with</p> <p>- The European Standard EN 13130-1:2004</p> <p>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment</p> <p>(testing by total immersion)</p> |

*Saovane Aromsook*



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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Test                                                                                                                                                                                                                                                                                                  | Method                                                                                                                                                                                                                            |
|-----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 72.<br>(cont'd) | Packaging made from single-piece plastic or packaging made from multi-layered plastic or packaging made from a multi-material multi-layer which consists of plastic layers or packaging made from other materials with plastic coating or packaging of which the plastic part comes into contact with food or packaging made from composite materials with plastic components.<br><br>Types of plastics: <ul style="list-style-type: none"> <li>● Polyethylene (PE)</li> <li>● Polypropylene (PP)</li> <li>● Polystyrene (PS)</li> <li>● Polyvinyl chloride (PVC)</li> <li>● Polyethylene terephthalate</li> <li>● Polycarbonate</li> <li>● Nylon</li> </ul> (cont'd) | 807. 3,3'-Dimethoxybenzidine<br>808. 3,3'-Dimethylbenzidine<br>809. 4,4'-Methylenedi-o-toluidine<br>810. 6-Methoxy-m-toluidine p-cresidine<br>811. 4,4'-Methylene-bis-(2-chloro-aniline)<br>812. 4,4'-Oxydianiline<br>813. 4,4'-Thiodianiline<br>814. o-Toluidine<br>815. 4-Methyl-m-Phenylenediamine | In-house method SOP No. 20 02 497 by LC-MS/MS technique in connection with<br>- The European Standard EN 13130-1:2004<br>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment<br>(testing by total immersion) |

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Test                                                                                                                                                                                                                                                          | Method                                                                                                                                                                                                                                               |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 72.<br>(cont'd) | <p>Packaging made from single-piece plastic or packaging made from multi-layered plastic or packaging made from a multi-material multi-layer which consists of plastic layers or packaging made from other materials with plastic coating or packaging of which the plastic part comes into contact with food or packaging made from composite materials with plastic components.</p> <p>Types of plastics:</p> <ul style="list-style-type: none"> <li>● Polyethylene (PE)</li> <li>● Polypropylene (PP)</li> <li>● Polystyrene (PS)</li> <li>● Polyvinyl chloride (PVC)</li> <li>● Polyethylene terephthalate</li> <li>● Polycarbonate</li> <li>● Nylon</li> </ul> <p>(cont'd)</p> | <p>816. 2,4,5-trimethylaniline</p> <p>817. o-anisidine</p> <p>818. 4-Amino azobenzene</p> <p>819. 1,3 Phenylenediamine</p> <p>820. 4,4'-Methylenebis (3-chloro-2,6-diethylaniline)</p> <p>821. 4,4'-Diaminodiphenyl Sulphone</p> <p>822. 2-Aminobenzamide</p> | <p>In-house method SOP No. 20 02 497 by LC-MS/MS technique in connection with</p> <p>- The European Standard EN 13130-1:2004</p> <p>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment</p> <p>(testing by total immersion)</p> |

*Saovane Aromsook*

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| <b>No.</b> | <b>Type of Sample</b>                                                                                 | <b>Test</b>                                                                                                                                                                                                                                                                 | <b>Method</b>                                                                                                                                                                                                                        |
|------------|-------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 73.        | Packaging made from polyamide (PA) or nylon and incorporating polyamide (PA) or nylon as a component. | Specific migration<br>823. Caprolactam<br>(3%acetic acid (w/v))<br>824. Caprolactam<br>(10% ethanol (v/v))<br>825. Caprolactam<br>(20% ethanol (v/v))<br>826. Caprolactam<br>(50% ethanol (v/v))<br>827. Caprolactam<br>(95% ethanol (v/v))<br>828. Caprolactam (isooctane) | In-house method SOP No. 20 02 486<br>by GC-MS technique<br>in connection with<br>- The European Standard EN 13130-1:2004<br>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment<br>(testing by total immersion) |

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| <b>No.</b> | <b>Type of Sample</b>                                                                                                  | <b>Test</b>                                                                                                                                                                           | <b>Method</b>                                                                                                                                                                                                                               |
|------------|------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 74.        | Packaging made from polyvinyl chloride (PVC) or incorporating polyvinyl chloride (PVC) as a component.                 | Specific migration<br>829. Vinyl chloride<br>(50% ethanol (v/v))                                                                                                                      | In-house method SOP No. 20 02 496<br>by Headspace GC-MS technique in connection with<br>- The European Standard EN 13130-1:2004<br>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment<br>(testing by total immersion) |
| 75.        | Packaging made from polyethylene terephthalate (PET) or incorporating polyethylene terephthalate (PET) as a component. | Specific migration<br>830. Terephthalic acid<br>(3% acetic acid (w/v))<br>831. Isophthalic acid<br>(3%acetic acid (w/v))<br>832. 2-Methyl-4-isothiazolin- 3-one (3%acetic acid (w/v)) | In-house method SOP No. 20 02 495<br>by HPLC technique in connection with<br>- The European Standard EN 13130-1:2004<br>- Commission Regulations (EU) No. 10/2011 Annex III, V and its amendment<br>(testing by total immersion)            |



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| No. | Type of Sample                                                                                                                                           | Test                                                                                                                                                                                                                                                                                                                                                    | Method                                                                                                                     |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| 76. | <ul style="list-style-type: none"> <li>Potable water <sup>2</sup></li> <li>Non-potable water <sup>1</sup></li> <li>Mineral water</li> <li>Ice</li> </ul> | 833. Arsenic (As)<br>834. Cadmium (Cd)<br>835. Chromium (Cr) or total chromium (total Cr)<br>836. Copper (Cu)<br>837. Iron (Fe)<br>838. Manganese (Mn) or total manganese (total Mn)<br>839. Nickel (Ni)<br>840. Lead (Pb)<br>841. Selenium (Se)<br>842. Zinc (Zn)<br>843. Silver (Ag)<br>844. Barium (Ba)<br>845. Aluminium (Al)<br>846. Antimony (Sb) | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023. Part 3120 B |

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| No.             | Type of Sample                                                                                                                                                    | Test                                                                                                                                                                                                                                                                                                                                                                                           | Method                                                                                                                            |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|
| 76.<br>(cont'd) | <ul style="list-style-type: none"> <li>Potable water <sup>2</sup></li> <li>Non-potable water <sup>1</sup></li> <li>Mineral water</li> <li>Ice</li> </ul> (cont'd) | 847. Chloride as Chlorine<br>(Cl <sup>-</sup> as Cl) or Chloride<br>(Cl <sup>-</sup> )<br>848. Fluoride as Fluorine<br>(F <sup>-</sup> as F) or<br>Fluoride (F <sup>-</sup> )<br>849. Nitrate as Nitrogen<br>(NO <sub>3</sub> <sup>-</sup> as N)<br>or Nitrate as Nitrate<br>(NO <sub>3</sub> <sup>-</sup> as NO <sub>3</sub> <sup>-</sup> )<br>850. Sulphate (SO <sub>4</sub> <sup>2-</sup> ) | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24 <sup>th</sup> Edition. 2023.<br><br>Part 4110 B |
|                 |                                                                                                                                                                   | 851. Bromate (BrO <sub>3</sub> )                                                                                                                                                                                                                                                                                                                                                               | In-house method SOP No. 20 02 278 based on USEPA 2009 (method 302.0)                                                              |

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| No.             | Type of Sample                                                                                                                                                    | Test                                              | Method                                                                                                       |
|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| 76.<br>(cont'd) | <ul style="list-style-type: none"> <li>Potable water <sup>2</sup></li> <li>Non-potable water <sup>1</sup></li> <li>Mineral water</li> <li>Ice</li> </ul> (cont'd) | 852. Arsenic (As)                                 | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24th Edition. 2023. Part 3125 |
|                 |                                                                                                                                                                   | 853. Cadmium (Cd)                                 |                                                                                                              |
|                 |                                                                                                                                                                   | 854. Chromium (Cr) or total chromium (total Cr)   |                                                                                                              |
|                 |                                                                                                                                                                   | 855. Copper (Cu)                                  |                                                                                                              |
|                 |                                                                                                                                                                   | 856. Iron (Fe)                                    |                                                                                                              |
|                 |                                                                                                                                                                   | 857. Manganese (Mn) or total manganese (total Mn) |                                                                                                              |
|                 |                                                                                                                                                                   | 858. Nickel (Ni)                                  |                                                                                                              |
|                 |                                                                                                                                                                   | 859. Lead (Pb)                                    |                                                                                                              |
|                 |                                                                                                                                                                   | 860. Selenium (Se)                                |                                                                                                              |
|                 |                                                                                                                                                                   | 861. Zinc (Zn)                                    |                                                                                                              |
|                 |                                                                                                                                                                   | 862. Silver (Ag)                                  |                                                                                                              |
|                 |                                                                                                                                                                   | 863. Barium (Ba)                                  |                                                                                                              |
|                 |                                                                                                                                                                   | 864. Aluminium (Al)                               |                                                                                                              |
|                 |                                                                                                                                                                   | 865. Antimony (Sb)                                |                                                                                                              |
|                 |                                                                                                                                                                   | 866. Mercury (Hg) or total Mercury (total Hg)     |                                                                                                              |
|                 |                                                                                                                                                                   | 867. Mercury (Hg) or total Mercury (total Hg)     | Standard Methods for the Examination of Water and Wastewater. APHA, AWWA, WEF, 24th Edition. 2023. part 3112 |

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| No. | Type of Sample                                                                                                                                                                                                                    | Test                                              | Method                                                                              |
|-----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|-------------------------------------------------------------------------------------|
| 77. | <ul style="list-style-type: none"> <li>● Seaweed <ul style="list-style-type: none"> <li>- Dried</li> <li>- Fresh (raw material)</li> <li>- Ready to eat</li> </ul> </li> <li>● Aquatic animal and seafood <sup>1</sup></li> </ul> | 868. Inorganic arsenic                            | In-house method SOP No. 20 02 325 based on J. Food hyg. Soc.Jpn. 2007, Vol 49, No.2 |
| 78. | <ul style="list-style-type: none"> <li>● Food <sup>1</sup></li> <li>● Beverage <sup>2</sup></li> </ul>                                                                                                                            | 869. Lead (Pb)                                    | AOAC (2023) 999.10                                                                  |
|     |                                                                                                                                                                                                                                   | 870. Cadmium (Cd)                                 |                                                                                     |
|     |                                                                                                                                                                                                                                   | 871. Lead (Pb)                                    | In-house method SOP No. 20 02 365                                                   |
|     |                                                                                                                                                                                                                                   | 872. Cadmium (Cd)                                 | based on AOAC (2023)                                                                |
|     |                                                                                                                                                                                                                                   | 873. Arsenic (As) or total arsenic (total As)     | 999.10 and 999.08                                                                   |
|     |                                                                                                                                                                                                                                   | 874. Copper (Cu)                                  |                                                                                     |
|     |                                                                                                                                                                                                                                   | 875. Iron (Fe) or total Iron (total Fe)           |                                                                                     |
|     |                                                                                                                                                                                                                                   | 876. Zinc (Zn)                                    |                                                                                     |
|     |                                                                                                                                                                                                                                   | 877. Tin (Sn)                                     |                                                                                     |
|     |                                                                                                                                                                                                                                   | 878. Nickel (Ni)                                  |                                                                                     |
|     |                                                                                                                                                                                                                                   | 879. Manganese (Mn) or total manganese (total Mn) |                                                                                     |
|     |                                                                                                                                                                                                                                   | 880. Chromium (Cr) or total chromium (total Cr)   |                                                                                     |



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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Test                                          | Method                      |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|-----------------------------|
| 79. | <ul style="list-style-type: none"> <li>● Food <sup>4</sup></li> <li>● Food with and without cannabis or hemp as an ingredient</li> <li>● Plants</li> <li>● Herbal</li> <li>● Cannabis and hemp plants <sup>2</sup> (fresh and dried, including inflorescences)</li> <li>● Cannabis and hemp plants <sup>3</sup> (fresh and dried, except inflorescences)</li> <li>● Herbal formulas, Thai traditional formulas with cannabis as an ingredient</li> <li>● Edible oil</li> <li>● Edible herbal oils</li> <li>● Cannabis oil</li> <li>● Hemp oil</li> <li>● Cannabis extract</li> <li>● Hemp extract</li> </ul> | 881. Mercury (Hg) or total Mercury (total Hg) | USEPA 2007 method 7473:1-17 |

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| No. | Type of Sample                                                                                                                                                                                                                                                      | Test                                                                                                                                                                                                                                                                                                                | Method                                                                  |
|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 80. | <ul style="list-style-type: none"> <li>Plants</li> <li>Herbal</li> <li>Cannabis and hemp plants <sup>2</sup><br/>(fresh and dried, including inflorescences)</li> <li>Cannabis and hemp plants <sup>3</sup><br/>(fresh and dried, except inflorescences)</li> </ul> | 882. Lead (Pb)<br>883. Cadmium (Cd)<br>884. Arsenic (As) or<br>total arsenic (total As)                                                                                                                                                                                                                             | In-house method SOP No.20 02 365 based on AOAC (2023) 999.10 and 990.08 |
| 81. | <ul style="list-style-type: none"> <li>Edible oil</li> <li>Edible herbal oils</li> <li>Cannabis oil</li> <li>Hemp oil</li> <li>Cannabis extract</li> <li>Hemp extract</li> </ul>                                                                                    | 885. Lead (Pb)<br>886. Cadmium (Cd)<br>887. Arsenic (As) or<br>total arsenic (total As)<br>888. Copper (Cu)<br>889. Iron (Fe) or total Iron<br>(total Fe)<br>890. Chromium (Cr) or<br>total chromium<br>(total Cr)<br>891. Nickel (Ni)<br>892. Zinc (Zn)<br>893. Manganese (Mn) or<br>total manganese<br>(total Mn) | In-house method SOP No.20 02 365 based on AOAC (2023) 999.10 and 990.08 |

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| No. | Type of Sample                                                                                                                                                                                                                                                                                               | Test               | Method                                                                 |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|------------------------------------------------------------------------|
| 82. | <ul style="list-style-type: none"> <li>Modified milk for infants and young children, Foods for special medical purposes for infants and young children, Follow-up modified milk for infants and young children, Follow-up foods for infants and young children</li> <li>Meal replacement products</li> </ul> | 894. Total Iodine  | AOAC (2023) 2012.14                                                    |
| 83. | Food <sup>4</sup>                                                                                                                                                                                                                                                                                            | 895. Total Iodine  | In-house method SOP No. 20 02 502 based on AOAC (2023) 2012.14         |
| 84. | Freshwater/Marine/Sea animals and their products (Fresh, Frozen, processed)                                                                                                                                                                                                                                  | 896. Methylmercury | In-house method SOP No. 20 02 473 based on USFDA online (2008) EAM 4.8 |
| 85. | Beverage <sup>2</sup>                                                                                                                                                                                                                                                                                        | 897. Caffeine      | In-house method SOP No. 20 02 141 based on AOAC (2019) 980.14          |
| 86. | Beverage <sup>1,2</sup>                                                                                                                                                                                                                                                                                      | 898. Citric acid   | AOAC (2019) 986.13                                                     |

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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | Test                  | Method                                                                                    |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|-------------------------------------------------------------------------------------------|
| 87  | Bread and bakery products                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 899. Propionic acid   | In-house method SOP No. 20 02 153<br>based on Chromatographia<br>Supplement. Vol. 66:2007 |
| 88. | <ul style="list-style-type: none"> <li>● Foods <ul style="list-style-type: none"> <li>- Vegetables and Fruits</li> <li>- Vegetables, fruit and their products</li> <li>- Fermented milk</li> <li>- Prepared gelatin dessert and jelly</li> </ul> </li> <li>● Beverages <ul style="list-style-type: none"> <li>- Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.</li> <li>- Beverage, which is containing or made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.</li> </ul> </li> </ul> | 900. Sodium cyclamate | EN 12857:1999                                                                             |



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| No.            | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | Test | Method |
|----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| 88<br>(cont'd) | <ul style="list-style-type: none"> <li>- Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas, in dried form, which is concentrated and needs to be diluted before consumption.</li> <li>- Beverage, which contains or is made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas, in dried form, which is concentrated and needs to be diluted before consumption.</li> </ul> |      |        |
| (cont'd)       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |      |        |

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| No. | Type of Sample                                                                                           | Test                                                                                                                                                                                                                           | Method                                                                                                                                                                     |
|-----|----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 89. | <ul style="list-style-type: none"> <li>● Food <sup>1</sup></li> <li>● Beverage <sup>1,2</sup></li> </ul> | 901. Sulfur dioxide                                                                                                                                                                                                            | In-house method SOP No. 20 02 124 based on Journal of Food Protection, Vol. 44 (5), 1981                                                                                   |
|     |                                                                                                          | 902. Benzoic acid<br>903. Sorbic acid                                                                                                                                                                                          | In-house method SOP No. 20 02 010 based on Lebensmittel – analytik , 1989                                                                                                  |
|     |                                                                                                          | <b>Organic synthetic colors:</b><br>904. Tartrazine<br>905. Sunset yellow FCF<br>906. Azorubine<br>907. Ponceau 4R<br>908. Brilliant blue FCF<br>909. Acid red 52<br>910. Patent blue V<br>911. Allura red<br>912. Erythrosine | In-house method SOP No. 20 02 006 in connection with:<br>- J. of chromatography. (1981), Vol. 210. P 168-173<br>- FAO FOOD AND NUTRITION PAPER 14/7 (1986), P 76-79, 91-92 |

*Saovane Aromsook*

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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | Test                                                    | Method        |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------|---------------|
| 90. | <ul style="list-style-type: none"> <li>● Foods</li> <li>- Vegetables and Fruits</li> <li>- Vegetables, fruit and their products</li> <li>- Prepared gelatin dessert and jelly</li> <li>● Beverages</li> <li>- Water with dissolved carbon dioxide or oxygen gas.</li> <li>- Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.</li> <li>- Beverage, which is containing or made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.</li> </ul> | 913. Saccharin<br>914. Acesulfame – K<br>915. Aspartame | EN 12856:1999 |

*Saovane Aromsook*

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| No.             | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Test | Method |
|-----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|--------|
| 90.<br>(cont'd) | <p>- Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas, in dried form, which is concentrated and needs to be diluted before consumption.</p> <p>- Beverage, which contains or is made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas, in dried form, which is concentrated and needs to be diluted before consumption</p> <p>(cont'd)</p> |      |        |



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| No. | Type of Sample                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | Test           | Method                                                                                    |
|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------------------|
| 91. | <ul style="list-style-type: none"> <li>• Foods <ul style="list-style-type: none"> <li>- Fermented milk</li> </ul> </li> <li>• Beverages <ul style="list-style-type: none"> <li>- Tea</li> <li>- Coffee</li> <li>- Water with dissolved carbon dioxide or oxygen gas.</li> <li>- Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.</li> <li>- Beverage, which is containing or made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.</li> </ul> </li> </ul> <p>(cont'd)</p> | 916. Sucralose | In-house method SOP No. 20 02 314 based on Journal of Chromatography A 1157, 2007:187-196 |

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| <b>No.</b>     | <b>Type of Sample</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | <b>Test</b> | <b>Method</b> |
|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|---------------|
| 91<br>(cont'd) | <p>- Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas, in dried form, which is concentrated and needs to be diluted before consumption.</p> <p>- Beverage, which is containing or made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas, in dried form, which is concentrated and needs to be diluted before consumption</p> <p>(cont'd)</p> |             |               |

***Bureau of Laboratory Quality Standards***

***Page 76 of 85***

**Accreditation Number    4043/50**

Revised No.    00

**Date of Accreditation    : 20 March 2026**

Date Revised   20 March 2026

**Valid Until    : 19 March 2030**

Reviewed by Head of Laboratory Accreditation Section 2 ..... *Saovane Aromsook* ..... (Ms.Saovane Aromsook)

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

| No.  | Type of Sample            | Test                                                                                                                                          | Method                                                                                                        |
|------|---------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|
| 92.  | Instant coffee            | 917. Moisture                                                                                                                                 | AOAC (2023) 979.12                                                                                            |
| 93.  | Roasted coffee            | 918. Ash and water-soluble ash                                                                                                                | AOAC (2023) 900.02                                                                                            |
| 94.  | Tea                       | 919. Moisture                                                                                                                                 | AOAC (2023) 925.19                                                                                            |
|      |                           | 920. Ash                                                                                                                                      | AOAC (2023) 920.100                                                                                           |
|      |                           | 921. Hot water extract                                                                                                                        | AOAC (2023) 920.104                                                                                           |
| 95.  | Meat and meat products    | 922. Nitrite<br>923. Nitrate                                                                                                                  | EN 12014-4:2005                                                                                               |
| 97.  | Edible salt               | 924. Iodine                                                                                                                                   | Assessment of iodine deficiency disorders and monitoring their elimination; 3 <sup>rd</sup> Edition, WHO:2007 |
| 98.  | Seasoning                 | 925. L- glutamic acid                                                                                                                         | Journal of Food Protection. 46 (6), 1983.                                                                     |
| 99.  | Food containing aloe vera | 926. Aloin (barbaloin)                                                                                                                        | In-house method SOP No. 20 02 269 based on Journal AOAC, 68 (3):1985                                          |
| 100. | Edible oil and Fat        | 927. BHT (Butylated hydroxy toluene)<br>928. BHA (Butylated hydroxy anisole)<br>929. Propyl gallate<br>930. TBHQ (Tertiary butylhydroquinone) | In-house method SOP No. 20 02 132 based on AOAC (2019) 983.15                                                 |

*Saovane Aromsook*

The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.

| No.  | Type of Sample                                                             | Test                                         | Method                                                                                                                                                          |
|------|----------------------------------------------------------------------------|----------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 101. | <ul style="list-style-type: none"> <li>● Peanut</li> <li>● Corn</li> </ul> | 931. Aflatoxin<br>(Total, B1, B2, G1 and G2) | AOAC (2023) 991.31                                                                                                                                              |
| 102. | Fish sauce                                                                 | 932. L-glutamic acid<br>/total nitrogen      | Journal of Food Protection. 46 (6), 1983. and In-house method SOP No. 20 02 360 based on AOAC (2023) 991.20 (Calculation from glutamic acid and total nitrogen) |

#### Remark

**Dried plants**<sup>1</sup> means Types of plants that can be used in herbal and food products, depending on the purpose of use.

**Cannabis and hemp plants**<sup>2</sup> means Type of Sample in narcotic group.

(fresh and dried, including inflorescences)

**Cannabis and hemp plants**<sup>3</sup> means Type of Sample in food and herbal product group.

(fresh and dried, except inflorescences)

**Enzyme**<sup>4</sup> means protein extracts from plants, animals or microorganisms, used in food production process.

**Oil**<sup>5</sup> means the dietary supplement product that is in the form of oil, contained in a soft gel or other packages, such as coconut oil in a soft gel, capsicum extract in a capsule, and other extracts in the form of oil.



**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

**Beverage <sup>1</sup> as described**

1. Beverage, which contains or is made from fruits, plants or vegetables.
2. Beverage, which contains or is made from other constituents, except fruits, plants or vegetables.
3. Beverage as stipulated in (1) or (2), which is concentrated and needs to be diluted before consumption.
4. Beverage as stipulated in (1) or (2) in dried form.

**Beverage <sup>2</sup> as described**

1. Tea
2. Coffee
3. Soybean milk
4. Cocoa
5. Nonalcoholic beverage
6. Electrolyte drink
7. Tea infusion
8. Beverage, which is containing or made from fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.
9. Beverage, which is containing or made from other constituents, except fruits, plants or vegetables, and may also contain dissolved carbon dioxide or oxygen gas.
10. Beverage as stipulated in (8) or (9), which is concentrated and needs to be diluted before consumption.
11. Beverage as stipulated in (8) or (9) in dried form.

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**Potable water <sup>1</sup> as described**

1. Drinking water in sealed containers
2. Tap water
3. Drinking water from automatic vending machine for drinking water
4. Water in food processing (process water)
5. Filtered water

**Potable water <sup>2</sup> as described**

1. Process water
2. Drinking water in sealed container
3. Drinking water in non-sealed container
4. Filtered water

**Non-potable water <sup>1</sup> as described**

1. Water to be used in food
2. Supply water
3. Natural water
4. Ground water
5. Surface water
6. Various types of water except wastewater.

**Food <sup>1</sup> as described**

1. Meat and meat products (fresh, frozen, processed)
2. Poultry and poultry products (fresh, frozen, processed)
3. Fresh water animal and marine animal and their products (fresh, frozen, processed)
4. Vegetable, fruit and their products (fresh, frozen, processed)

***Bureau of Laboratory Quality Standards***

***Page 80 of 85***

**Accreditation Number    4043/50**

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**Date of Accreditation    : 20 March 2026**

Date Revised    20 March 2026

**Valid Until    : 19 March 2030**

Reviewed by Head of Laboratory Accreditation Section 2 ..... *Saovane Aromsook* ..... (Ms.Saovane Aromsook)

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

5. Cereal and cereal products
6. Egg and egg products
7. Cow's milk and products such as milk, milk powder, condensed milk, sweetened condensed milk, cream, whey, flavored milk, fermented milk
8. Semi-processed food / instant food
9. Ready-to-eat / ready-to-cook food
10. Food in hermetically sealed container
11. Supplementary food for infants and young children
12. Food supplement
13. Food additives
14. Flavoring agent
15. Fish sauce
16. Food seasoning derived from the hydrolysis or fermentation of soybean protein
17. Sauce in sealed container
18. Fermented soybean
19. Spice and condiments
20. Food for weight control person
21. Ice cream
22. Honey, Royal jelly and royal jelly products
23. Chocolate
24. Jam, Jelly and Marmalade in sealed container
25. Imitated cream / non-dairy creamer
26. Fermented food
27. Sugar
28. Flour or starch
29. Ready-to-eat meal (chilled and frozen)

***Bureau of Laboratory Quality Standards***

***Page 81 of 85***

**Accreditation Number    4043/50**

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30. Bread and bakery products
31. Snacks
32. Ghee
33. Butter
34. Butter oil
35. Cheese
36. Infant food and follow-up formula for infants and young children
37. Modified milk and modified milk of follow-up formula for infants and young children
38. Alkaline-preserved egg
39. Some particular kinds of sauces
40. Chewing gum and candy
41. Vitamin-fortified rice
42. Prepared gelatin dessert and jelly

**Food <sup>2</sup> as described**

1. Meat and meat products (fresh, frozen, processed)
2. Poultry and poultry products (fresh, frozen, processed)
3. Fresh water animal and marine animal and their products (fresh, frozen, processed)
4. Vegetable, fruit and their products (fresh, frozen, processed)
5. Cereal and cereal products
6. Dairy products
7. Sugar and sugar products
8. Spice and condiments
9. Food supplement products

***Bureau of Laboratory Quality Standards***

***Page 82 of 85***

**Accreditation Number    4043/50**

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**Food<sup>3</sup> as described**

1. Raw / fresh food
2. Semi-processed food / instant food
3. Ready-to-eat / ready-to-cook food
4. Cooked food
5. Frozen / chilled food
6. Dairy products
7. Supplementary food for infants and young children
8. Ice cream
9. Food additives
10. Food seasoning
11. Food supplement products
12. Sauce in sealed container
13. Food seasoning derived from the hydrolysis or fermentation of soybean protein
14. Fermented soybean
15. Imitated cream / non-dairy creamer
16. Weight-control food
17. Chocolate
18. Food in hermetically sealed container

***Bureau of Laboratory Quality Standards***

***Page 83 of 85***

Revised No. 00

**Accreditation Number 4043/50**

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**Valid Until : 19 March 2030**

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*Saovanee Aromsook*

**The Laboratory of Bureau of Quality and Safety of Food, Department of Medical Sciences has been accepted as an accreditation laboratory in the field food, herbal product and narcotic testing for the following scopes.**

**Food <sup>4</sup> as described**

1. All kinds of meat, including land animals, poultry, and aquatic animals (fresh, dried, and processed)
2. Vegetable and Fruit (fresh, dried, and processed)
3. Mushroom
4. Cereal and its products such as rice, wheat, barley, etc. (fresh, dried, and processed such as noodles, bread, cookies, candy, gummies, chocolate, etc.
5. Milk, eggs and their products
6. Fruit juice, beverages (ready to drink and powder), and ice creams
7. Ready-to-eat food and pre-cooked food

**Food <sup>5</sup> as described**

1. Meat (fresh, chilled, frozen)
2. Poultry (fresh, chilled, frozen)
3. Fresh-water animal and marine animal (fresh, cooked, chilled, frozen)
4. Vegetable, fruit (fresh, chilled, frozen)

**Animal tissue and animal tissue products <sup>1</sup> as described**

1. Beef
2. Sheep
3. Poultry
4. Pig
5. Liver of terrestrial animals
6. Fat of bovine animals, sheep, poultry and pigs
7. Mixed animal fats

***Bureau of Laboratory Quality Standards***

***Page 84 of 85***

**Accreditation Number    4043/50**

Revised No.    00

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**Animal tissue<sup>2</sup> as described**

1. Beef
2. Pork
3. Sheep
4. Poultry
5. Aquatic animal

**Aquatic animal and Seafood<sup>1</sup> as described**

1. shrimp, mollusk, crab and fish (fresh and seawater)
2. Its products, such as imitation crab, imitation shrimp

***Bureau of Laboratory Quality Standards***

***Page 85 of 85***

Revised No. 00

**Accreditation Number 4043/50**

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