



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

This is to certify that

The laboratory of

Institute of Nutrition, Mahidol University

999 Phutthamonthon Sai 4 Road, Salaya,

Phutthamonthon, Nakhon Pathom 73170, Thailand

has been accepted as an

accredited laboratory complying with the ISO/IEC 17025 : 2017
and the requirements of the Bureau of Laboratory Quality Standards

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

Food Testing


(Dr. Patravee Soisangwan)

Director of Bureau of Laboratory Quality Standards

Date of Accreditation : 26 August 2022

Valid Until : 25 August 2026

Accreditation Number 1131/51

The laboratory of Institute of Nutrition, Mahidol University has been accepted as an accredited laboratory in the field of food testing for the following scopes.

No.	Type of Sample	Test	Method
1.	Infant formula and follow-on formula	1. Moisture	AOAC (2023) 927.05
		2. Protein	AOAC (2023) 991.20
		3. Fat	AOAC (2023) 932.06
		4. Ash	AOAC (2023) 930.30
2.	- Milk and Milk products - Flavoured Milk	5. Total solids	AOAC (2023) 990.19
		6. Protein	AOAC (2023) 991.20
		7. Fat	AOAC (2023) 989.05
		8. Ash	AOAC (2023) 945.46
3.	- Infant formula and follow-on formula - Milk and Milk products - Flavoured Milk	9. Cholesterol	AOAC (2023) 994.10
		10. Vitamin B1	In-house method INMU-FCH-08 based on AOAC (2023) 942.23 and Journal of Chromatography (1985) 318, 412-416.
		11. Vitamin B2	In-house method INMU-FCH-08 based on AOAC (2023) 970.65 and Journal of Chromatography (1985) 318, 412-416.
		12. Total sugar 13. Glucose 14. Sucrose 15. Lactose 16. Fructose	AOAC (2023) 980.13

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No.	Type of Sample	Test	Method
3.	- Infant formula and follow-on formula - Milk and Milk products - Flavoured Milk	17. Iron (Fe)	AOAC (2023) 984.27
		18. Copper (Cu)	
		19. Magnesium (Mg)	
		20. Zinc (Zn)	
		21. Calcium (Ca)	AOAC (2023) 985.35
		22. Total carbohydrate	In-house method INMU-TM-FCH-11 in connection with - AOAC (2023) 927.05 and 990.19 - AOAC (2023) 991.20 - AOAC (2023) 932.06 and 989.05 - AOAC (2023) 930.30
		23. Energy	In-house method INMU-TM-FCH-12 in connection with - AOAC (2023) 991.20 - AOAC (2023) 932.06 and 989.05 - INMU-TM-FCH-11
4.	Fermented Milk	24. Titratable acidity	ISO/TS 11869: 2012
5.	Curry paste	25. Water Activity	AOAC (2023) 978.18
6.	Potable water	26. pH	ISO 10523: 2008

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No.	Type of Sample	Test	Method
7.	- Potable water - Non-Potable water	27. Cadmium (Cd) 28. Lead (Pb)	In-house method INMU-TM-FTO-02 based on EPA, 1994, Revision 2.2, Method 200.9
8.	Fruit juice	29. Benzoic acid 30. Sorbic acid	In-house method INMU-TM-FTO-01 based on Küppers, F and Jans, J. (1988). J AOAC Int, 71: 1068-1071. & Can, N. O., Arli, G. and Lafci, Y. (2011), J. Sep. Science, 34: 2214-2222
9.	- Cereal and cereal products - Legumes and legumes products - Nut and nut products - Vegetable and vegetable products - Fruit and fruit products - Supplementary Food for Infant and Young Children	31. Total dietary fiber	AOAC (2023) 985.29
10.	- Milk and Milk products - Potable water - Beverage in sealed containers - Food*	32. Total Plate Count (CFU)	FDA BAM <i>Online</i> , 2001 (Chapter3)

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No.	Type of Sample	Test	Method
11.	- Beverage in sealed containers - Food* (Except shellfish)	33. Coliform (MPN)	FDA BAM <i>Online</i> , 2020 (Chapter4)
		34. <i>Escherichia coli</i> (MPN)	

Note : Foods*

- | | |
|-------------------------------------|--|
| 1. Cereal and cereal products | 11. Fruit juice |
| 2. Starch roots, Tubers | 12. Beverage in sealed containers |
| 3. Legumes and legumes products | 13. Supplementary Food for Infant and Young Children |
| 4. Nut and nut products | 14. Ready-to-Eat Foods |
| 5. Seed and seed products | 15. Fish sauce and Soy sauce |
| 6. Vegetable and vegetable products | 16. Snack Products |
| 7. Fruit and fruit products | 17. Cookie, Biscuit, Cracker |
| 8. Meat and meat products | 18. Semi-processed Foods |
| 9. Egg and egg products | 19. Tea, Coffee, Cocoa |
| 10. Spices and Condiments | |