



# INSTITUTE OF NUTRITION, MAHIDOL UNIVERSITY

## Analytical Services Pricelist

Important note: Discount of 5% will be offered for customer when service cost has over \$3,000 USD.

### 2. NUTRITION LABELING

#### 2.1 Nutrition labeling (U.S. FDA)\*

Analysis	Methods	Test duration (days)	Service cost (\$USD)
Total calories	By calculation	15	-
Total fat	AOAC (2023) 932.06 (Alkali digest, milk), 989.05 (Alkali digest, dried milk), 922.06 (Acid digest, flour)	10	32
Saturated fat	In-house method based on AOAC (2023) 963.22, 969.33	10	91
Trans fatty acid	In-house method based on AOAC (2023) 963.22, 969.33	10	138
Cholesterol	AOAC (2023) 994.10 (GC)	10	95
Sodium	AOAC (2023) 985.35 (AAS)	10	20
Total carbohydrate (include results of protein, fat, ash and moisture))	By calculation	15	-
Dietary fiber	AOAC (2023) 985.29/991.42	10	158
Total sugars	AOAC (2023) 980.13 (HPLC)	10	79
Protein	AOAC (2023) 991.20 (Kjeldahl), 992.23 (Combustion)	10	24
Vitamin D (D3)	AOAC (2023) 995.05 (HPLC)	10	158
Vitamin D (fortified D3+natural D2)	AOAC (2023) 995.05 (HPLC)	10	276
Calcium	AOAC (2023) 985.35 (AAS)	10	24
Iron	AOAC (2023) 985.35 (AAS), 984.27 (ICP-OES)	10	28
Potassium	AOAC (2023) 985.35 (AAS)	10	20
Ash	AOAC (2023) 930.30, 945.46	10	20
Moisture	AOAC (2023) 927.05 (Vacuum oven, dried milk), 990.19 (Hot air oven, milk), 925.10 (Hot air oven, flour), 925.45 (Use acid-washed sand, Vacuum oven), 931.04 (Hot air oven)	10	16
Evaluation and presentation of Nutrition Facts		2	20
Preparation of composite sample and serving size			12

\* In order to save customers' expenses, only certain nutrients may be selected for analysis by professional staff.

จัดทำ: วิมลรัตน์ มีทวี	ทบทวน: ศุจินทรา สมประชา	อนุมัติ: ครรชิต จุดประสงค์	วันที่ออกใช้: 3 พฤษภาคม 2567
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**INSTITUTE OF NUTRITION, MAHIDOL UNIVERSITY**

**2.2 Nutrition Labeling (Thai FDA)\***

Analysis	Methods	Test duration (days)	Service cost (\$USD)
Total calories	By calculation	15	-
Total fat	AOAC (2023) 932.06 (Alkali digest, milk), 989.05 (Alkali digest, dried milk), 922.06 (Acid digest, flour)	10	32
Saturated fat	In-house method based on AOAC (2023) 963.22, 969.33	10	91
Cholesterol	AOAC (2023) 994.10 (GC)	10	95
Protein	AOAC (2023) 991.20 (Kjeldahl), 992.23 (Combustion)	10	24
Total carbohydrate (include results of protein, fat, ash and moisture))	By calculation	15	-
Total sugars	AOAC (2023) 980.13 (HPLC)	10	79
Sodium	AOAC (2023) 985.35 (AAS)	10	20
Potassium	AOAC (2023) 985.35	10	20
Ash	AOAC (2023) 930.30, 945.46	10	20
Moisture	AOAC (2023) 927.05 (Vacuum oven, dried milk), 990.19 (Hot air oven, milk), 925.10 (Hot air oven, flour), 925.45 (Use acid-washed sand, Vacuum oven), 931.04 (Hot air oven)	10	16
Evaluation and presentation of Nutrition Facts		2	20
Preparation of composite sample and serving size			12

\* In order to save customers' expenses, only certain nutrients may be selected for analysis by professional staff.

**Note:** - This pricelist can be changed without prior notification.

- Fees of shipping and transfer payment are not included in this analytical service.

Institute of Nutrition, Mahidol University at Salaya

Putthamonthon IV Rd., Nakhon Pathom 73170, Thailand.

Tel. +662 441 9346, +662 800 2380 ext. 406, 418. Fax. +662 441 9344

E-mail: [wimolrat.mee@mahidol.ac.th](mailto:wimolrat.mee@mahidol.ac.th), [vaewmanee.cha@mahidol.ac.th](mailto:vaewmanee.cha@mahidol.ac.th), [Sujinthra.Som@mahidol.ac.th](mailto:Sujinthra.Som@mahidol.ac.th)

Head of Technical survive unit: Assoc. Prof. Aikkarach Kettawan

E-mail: [aikkarach.ket@mahidol.ac.th](mailto:aikkarach.ket@mahidol.ac.th)

Quality manager of ISO 17025: Assoc.Prof. Kunchit Judprasong

E-mail: [kunchit.jud@mahidol.ac.th](mailto:kunchit.jud@mahidol.ac.th)

จัดทำ: วิมลรัตน์ มีทวี	ทบทวน: ศุจินตรา สมประชา	อนุมัติ: ครรชิต จุดประสงค์	วันที่ออกใช้: 3 พฤษภาคม 2567
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