

สรุปรายงานการขึ้นทะเบียนห้องปฏิบัติการ

ขอข่วยการรับรองการขึ้นทะเบียนห้องปฏิบัติการที่มีความสามารถตามข้อกำหนดคุณภาพตามมาตรฐานสากล ISO/IEC 17025 ของสำนักงานมาตรฐานสินค้าเกษตรและอาหารแห่งชาติ (มกอช.)

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รายการทดสอบทางด้านจุลชีววิทยา

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ
2. foods	- <i>Bacillus cereus</i>	FDA Bacteriological Analytical
- Ready meal and processed food	cfu/g, cfu/ml	Manual online, Chapter 14, February 2012
- Meat and meat products (Fresh, Frozen, Processed)	- <i>Salmonella</i> spp. Detected or not detected	ISO 6579 : 2002 / Amd 1 : 2007
- Seafoods and seafoods products (Fresh, Frozen, Processed)	- Aerobic plate count cfu/g, cfu/ml	FDA Bacteriological Analytical Manual online, Chapter 3, January 2001
- Flour and flour products	- Coliforms MPN/g, MPN/ml	FDA Bacteriological Analytical Manual online, Chapter 4, February 2013
- Vegetable, fruits and processed products	cfu/g, cfu/ml	
- Cereal and cereal products	- <i>E.coli</i> MPN/g, MPN/ml	
- Beverage	- <i>Staphylococcus aureus</i> MPN/g, MPN/ml cfu/g, cfu/ml	FDA Bacteriological Analytical Manual online, Chapter 12, January 2001
	- Yeast and Mold count cfu/g, cfu/ml	FDA Bacteriological Analytical Manual online, Chapter 18, January 2001

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ
2. foods (Cont.) - Ready meal and processed food - Meat and meat products (Fresh, Frozen, Processed) - Seafoods and seafoods products (Fresh, Frozen, Processed) - Flour and flour products - Vegetable, fruits and processed products - Cereal and cereal products - Beverage	- <i>Clostridium perfringens</i> cfu/g, cfu/ml - <i>Listeria</i> spp. Detected or not detected - <i>Listeria monocytogenes</i> Detected or not detected - <i>Vibrio cholerae</i> Detected or not detected - <i>Vibrio parahaemolyticus</i> MPN/g, MPN/ml Detected or not detected - Enterococci cfu/g, cfu/ml - <i>Salmonella</i> spp. Detected or not detected - <i>Listeria monocytogenes</i> Detected or not detected - <i>Listeria</i> spp. Detected or not detected	FDA Bacteriological Analytical Manual online, Chapter 16, January 2001 ISO 11290-1 : 2004 ISO 11290-1 : 2004 FDA Bacteriological Analytical Manual online, Chapter 9, May 2004 FDA Bacteriological Analytical Manual online, Chapter 9, May 2004 Compendium of Methods for the Microbiological Examination of Foods (APHA), 4 th ed., 2001, Chapter 9 AFNOR Validation, 2014 Certificate reference n° QUA 18/03-11/02, with end of validity 28 th -Nov. -2018 AOAC Official Methods of Analysis 19 th ed., 2012, method 2003.12 AOAC Performance Test Certificate No. 030502

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ
2. foods (Cont.) - Ready meal and processed food - Meat and meat products (Fresh, Frozen, Processed) - Seafoods and seafoods products (Fresh, Frozen, Processed) - Flour and flour products - Vegetable, fruits and processed products - Cereal and cereal products - Beverage	- <i>Campylobacter jejuni</i> Detected or not detected - <i>Campylobacter coli</i> Detected or not detected - <i>Campylobacter</i> spp. Detected or not detected	AOAC Performance Test Certificate No. 040702

รายการทดสอบทางด้านเคมี

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ	สรุปผล
2. Foods - Seafoods and seafoods product (Fresh, Frozen, Processed) - Sauce	- Moisture	AOAC Official Methods of Analysis 19 th ed., 2012, method 920.151, 925.09, 925.10, 925.19, 925.30, 925.40, 930.04, 931.04, 934.06, 950.46, 952.08, 964.22, 984.25, 925.45, 925.55B, 950.46B, 968.11	0.57g/100g to 96.3g/100g
	- Ash	AOAC Official Methods of Analysis 19 th ed., 2012, method 920.153, 925.51, 938.08, 940.26, 945.18, 945.39, 950.49, 900.02, 920.93, 920.100, 923.03, 941.12A, 945.39B, 972.15	0.22g/100g to 36.5g/100g
	- Fat	In-house method : TM-PM-078 based on AOAC Official Methods of Analysis 19 th ed., 2012, method 922.06, 925.32, 948.15, 950.54	0.87g/100g to 71.5g/100g
	- Protein	In-house method : TM-PM-079 based on AOAC Official Methods of Analysis 19 th ed., 2012, method 920.87, 920.103, 920.152, 935.39, 950.36, 950.48, 981.10, 992.15, 992.23	1.0g/100g to 27.0g/100g

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ	สรุปผล
2. Foods - Seafoods and seafoods product (Fresh, Frozen, Processed) - Sauce	- Carbohydrate - Calories	Method of Analysis for Nutrition Labeling, AOAC, 1983, chapter 6	
- Seafoods and seafoods products - Ready-to-eat-food and ready-to-cooked food - Seasoning, fish sauce, sauce	- Arsenic	In-house method : TM-HM-098 based on AOAC Official Methods of Analysis 19 th ed., 2012, method 999.10	0.03 mg/kg to 2.50 mg/kg
	- Mercury		0.025 mg/kg to 2.50 mg/kg
	- Lead		0.03 mg/kg to 2.50 mg/kg
	- Cadmium		0.03 mg/kg to 2.50 mg/kg
	- Copper		0.50 mg/kg to 50.00 mg/kg
- Seafoods and seafoods products - Ready-to-eat-food and ready-to-cook-food - Dried food	- Cholesterol	In-house method : TM-GC-118 based on AOAC Official Methods of Analysis 19 th ed., 2012, method 994.10	5 mg/100g to 500 mg/100g
- Seasoning, fish sauce, sauce - Vegetables, fruit and processes products	- Cholesterol	In-house method : TM-GC-118 based on AOAC Official Methods of Analysis 19 th ed., 2012, method 994.10	5 mg/100g to 500 mg/100g
- Seafood and seafood products	- Fatty acid (saturated fatty acid, mono-unsaturated fatty acid, poly-unsaturated fatty acid, Trans fatty acid, Omega 3, Omega 6)	In-house method : TM-GC-120 based on AOAC Official Method of Analysis 19 th ed., 2012 method 996.06	0.09g/100g to 11.38g/100g
2. Foods (cont.) - Seasoning, fish sauce, sauce - Spice	- Aflatoxins	In-house method : TM-LC-091 based on Journal of Chromatography Separation Techniques, 2012, No. 2 Vol. 3	-
	B ₁		2.0 µg/kg to 10.0 µg/kg
	B ₂		2.0 µg/kg to 10.0 µg/kg
	G ₁		2.0 µg/kg to 10.0 µg/kg
	G ₂		2.0 µg/kg to 10.0 µg/kg
	- Total aflatoxin		2.0 µg/kg to 40.0 µg/kg

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ	สรุปผล
2. Foods (cont.) - Seasoning, fish sauce, sauce	- Benzoic acid	In-house method : TM-LC-062 based on ISO 22855 : 2008	5.0 mg/kg to 200 mg/kg
	- Benzoic acid (Calculated as sodiumbenzoate)		5.9 mg/kg to 236 mg/kg
	- Sorbic acid		5.0 mg/kg to 200 mg/kg
	- Sorbic acid (Calculated as potassiumsorbate)		6.7 mg/kg to 268 mg/kg
- Seafoods and seafoods products (Fresh, Frozen, Processed)	- Sulphur dioxide	AOAC Official Methods of Analysis 19 th ed., 2012 method 990.28	10 mg/kg to 1500 mg/kg
- Seafoods and seafoods products	- Total dietary fiber	In-house method : TM-PM-129 based on AOAC Official Methods of Analysis 19 th ed., 2012, method 985.29	0.02g/100g to 30.50g/100g
8. Aquatic animal and products	- Total phosphorus	In-house method : TM-PM-072 base on AOAC Official Methods of Analysis 19 th ed., 2012 method 995.11	0.1g/100g to 1.0g/100g
	- Phosphorus pentoxide (Calculated as P2O5)		0.23g/100g to 2.29g/100g
	- Total phosphate (Calculate as PO43-)		0.30g/100g to 3.10g/100g