

สรุปรายงานการขึ้นทะเบียนห้องปฏิบัติการ

ขอข่วยการรับรองการขึ้นทะเบียนห้องปฏิบัติการที่มีความสามารถตามข้อกำหนดคุณภาพตามมาตรฐานสากล ISO/IEC 17025 ของสำนักงานมาตรฐานสินค้าเกษตรและอาหารแห่งชาติ (มกอช.)

ชื่อห้องปฏิบัติการ : ห้องปฏิบัติการทดสอบ บริษัท ไทยยูเนี่ยน กรุ๊ป จำกัด (มหาชน)

ที่อยู่ : 72/1 หมู่ 7 ถนนเศรษฐกิจ 1 ตำบลท่าทราย อำเภอเมืองสมุทรสาคร
จังหวัดสมุทรสาคร 74000

รหัสมาตรฐาน : กษ 07-29-9999-0031-000

รายการทดสอบทางจุลชีววิทยา

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ
1. Seafood and seafood products (Chilled, Frozen) - Fish - Cephalopod - Shrimp - Mollusc	Coliforms	- In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4) - In-house method W-10-B-175 based on AOAC (2016) 991.14
	<i>Escherichia coli</i>	- In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4) - In-house method W-10-B-175 based on AOAC (2016) 991.14
	<i>Listeria spp.</i>	FDA BAM, Online, 2016 (Chapter 10) AOAC RI no. 030502
	Enterobacteriaceae	ISO 21528 : 2004 part 1, part 2
	<i>Listeria monocytogenes</i>	- FDA BAM, Online, 2016 (Chapter 10) - AOAC (2016) 2003.12 - AOAC RI no.081501
	Enterococci	Compendium of Methods for the Microbiological Examination of foods, 5th Edition, 2015, Chapter 10
	<i>Clostridium perfringens</i>	In-house method W-10-B-334 based on FDA BAM, Online, 2001 (Chapter 16)
	<i>Bacillus cereus</i>	In-house method W-10-B-344 based on FDA BAM, Online, 2012 (Chapter 14)

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ
1. Seafood and seafood products (Chilled, Frozen) - Fish - Cephalopod - Shrimp - Mollusc	Aerobic Plate Count	- In-house method W-10-B-147 based on FDA BAM, Online, 2001 (Chapter 3) - In-house method W-10-B-341 based on AOAC (2016) 990.12 - Compendium of Methods for the Microbiological Examination of foods, 5th Edition, 2015, Chapter 8
	<i>Vibrio vulnificus</i>	- FDA BAM, Online, 2004 (Chapter 9) - AOAC RI no. 050902
	<i>Vibrio parahaemolyticus</i>	- In-house method W-10-B-169 based on FDA BAM, Online, 2004 (Chapter 9) - ISO/TS 21872-1 : 2007 - AOAC RI no. 050902
	<i>Vibrio cholerae</i>	- FDA BAM, Online, 2004 (Chapter 9) - AOAC RI no. 050902
	<i>Staphylococcus aureus</i>	- In-house method W-10-B-150 based on FDA BAM, Online, 2016 (Chapter 12) - In-house method W-10-B-181 based on AOAC (2016) 2003.11
	<i>Salmonella</i> spp.	- FDA BAM, Online, 2016 (Chapter 5) - ISO 6579 : 2002 / Cor.1 : 2004 (E) - AOAC (2016) 2013.09
	Fecal coliform	In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4)
2. Fish Snack (Dried)	Coliforms	- In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4) - In-house method W-10-B-175 based on AOAC (2016) 991.14
	<i>Clostridium perfringens</i>	In-house method W-10-B-334 based on FDA BAM, Online, 2001 (Chapter 16)
	<i>Bacillus cereus</i>	In-house method W-10-B-344 based on FDA BAM, Online, 2012 (Chapter 14)

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ
2. Fish Snack (Dried)	Yeasts and Moulds	In-house method W-10-B-153 based on AOAC (2016) 997.02
	Aerobic Plate Count	- In-house method W-10-B-147 based on FDA BAM, Online, 2001 (Chapter 3) - Compendium of Methods for the Microbiological Examination of foods, 5th Edition, 2015, Chapter 8
	<i>Vibrio vulnificus</i>	AOAC RI no. 050902
	<i>Vibrio parahaemolyticus</i>	AOAC RI no. 050902
	<i>Vibrio cholerae</i>	- FDA BAM, Online, 2004 (Chapter 9) - AOAC RI no. 050902
	<i>Staphylococcus aureus</i>	- In-house method W-10-B-150 based on FDA BAM, Online, 2016 (Chapter 12) - In-house method W-10-B-181 based on AOAC (2016) 2003.11
	<i>Salmonella</i> spp.	- FDA BAM, Online, 2016 (Chapter 5) - ISO 6579 : 2002 / Cor.1 : 2004 (E) - AOAC (2016) 2013.09
	Fecal coliform	In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4)
	<i>Escherichia coli</i>	- In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4) - In-house method W-10-B-175 based on AOAC (2016) 991.14
5. Sea food (Canned) - Fish - Mollusc	Flat Sour Mesophilic	FDA BAM, Online, 2001 (Chapter 21 A)
	Flat Sour Thermophilic	
	Thermophilic Anaerobe	

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6. Pet foods (Canned) - Fish - Mollusc	Mesophilic Anaerobe	Compendium of Methods for the Microbiological Examination of foods, 5th Edition, 2015, Chapter 28
	Putrefactive Anaerobe	
	Mesophilic bacteria	
	Thermophilic bacteria	
	Sulfide Spoilage	
7. Ready-to-eat foods* (Frozen) *Note : Ready - to - eat foods as The Food Act. of B.E. 2522 (1979)	Coliforms	- In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4) - In-house method W-10-B-175 based on AOAC (2016) 991.14
	<i>Escherichia coli</i>	- In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4) - In-house method W-10-B-175 based on AOAC (2016) 991.14
	Fecal coliform	In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4)
	<i>Salmonella</i> spp.	- FDA BAM, Online, 2016 (Chapter 5) - ISO 6579 : 2002/Cor.1 : 2004 (E) - AOAC (2016) 2013.09
	<i>Staphylococcus aureus</i>	- In-house method W-10-B-150 based on FDA BAM, Online, 2016 (Chapter 12) - In-house method W-10-B-181 based on AOAC (2016) 2003.11
	<i>Vibrio cholerae</i>	- FDA BAM, Online, 2004 (Chapter 9) - AOAC RI no. 050902
	<i>Vibrio parahaemolyticus</i>	- In-house method W-10-B-169 based on FDA BAM, Online, 2004 (Chapter 9) - ISO/TS 21872-1 : 2007 - AOAC RI no. 050902

ชนิดตัวอย่าง	รายการตรวจสอบ	วิธีทดสอบ
7. Ready-to-eat foods* (Frozen)	<i>Vibrio vulnificus</i>	FDA BAM, Online, 2004 (Chapter 9)AOAC RI no. 050902
*Note : Ready - to - eat foods as The Food Act. of B.E. 2522 (1979)	Aerobic Plate Count	- In-house method W-10-B-147 based on FDA BAM, Online, 2001 (Chapter 3) - Compendium of Methods for the Microbiological Examination of foods,5th Edition, 2015, Chapter 8
	<i>Bacillus cereus</i>	In-house method W-10-B-344 based on FDA BAM, Online, 2012 (Chapter 14)
	<i>Clostridium perfringens</i>	In-house method W-10-B-334 based on FDA BAM, Online, 2001 (Chapter 16)
	Yeasts and Moulds	In-house method W-10-B-153 based on AOAC (2016) 997.02
	Enterobacteriaceae	ISO 21528 : 2004 part 1, part 2
	Enterococci	Compendium of Methods for the Microbiological Examination of foods, 5th Edition, 2015, Chapter 10
	<i>Listeria</i> spp.	- FDA BAM, Online, 2016 (Chapter 10) - AOAC RI no. 030502