

สรุปรายงานการขึ้นทะเบียนห้องปฏิบัติการ

ขอขบขำการรับรองการขึ้นทะเบียนห้องปฏิบัติการที่มีความสามารถตามข้อกำหนดคุณภาพตามมาตรฐานสากล ISO/IEC 17025 ของสำนักงานมาตรฐานสินค้าเกษตรและอาหารแห่งชาติ (มกอช.)

ชื่อห้องปฏิบัติการ : ห้องปฏิบัติการทดสอบ บริษัท ไทยยูเนียน กรุ๊ป จำกัด (มหาชน)

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

รหัสมาตรฐาน : กษ 07-29-9999-0031-000

รายการทดสอบทางด้านจุลชีววิทยา

| ชนิดตัวอย่าง | รายการตรวจสอบ | วิธีทดสอบ | |
|-------------------------------------------------------------------------------------------------------|-----------------------------------|--------------------------------------------------------------------------------|-------------------------------------------|
| 1. Seafood and seafood products (Chilled, Frozen) - Fish - Cephalopod - Shrimp - Mollusca | 1. Coliforms | In-house method W-10-B-148 based on FDA BAM, <i>Online</i> , 2013 (Chapter 4) | |
| | | In-house method W-10-B-175 based on FDA AOAC (2016) 991.14 | |
| | 2. <i>Escherichia coli</i> | In-house method W-10-B-148 based on FDA BAM, <i>Online</i> , 2013 (Chapter 4) | |
| | | In-house method W-10-B-175 based on FDA AOAC (2016) 991.14 | |
| | 3. Fecal coliform | In-house method W-10-B-148 based on FDA BAM, <i>Online</i> , 2013 (Chapter 4) | |
| | | 4. <i>Salmonella</i> spp. | FDA BAM, <i>Online</i> , 2016 (Chapter 5) |
| | | ISO 6579 : 2002 / Cor.1 : 2004 (E) | |
| | | AOAC (2016) 2013.09 | |
| | 5. <i>Staphylococcus aureus</i> | In-house method W-10-B-150 based on FDA BAM, <i>Online</i> , 2013 (Chapter 12) | |
| | | In-house method W-10-B-181 based on FDA AOAC (2016) 2003.11 | |
| | 6. <i>Vibrio cholerae</i> | FDA BAM, <i>Online</i> , 2004 (Chapter 9) | |
| | | AOAC RI no. 050902 | |
| | 7. <i>Vibrio parahaemolyticus</i> | In-house method W-10-B-169 based on FDA BAM, <i>Online</i> , 2004 (Chapter 9) | |
| | | ISO/TS 21872-1 : 2007 | |
| AOAC RI no. 050902 | | | |

| ชนิดตัวอย่าง | รายการตรวจสอบ | วิธีทดสอบ |
|----------------------------------------------------------------------------------------------------------------------|--------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| 1. Seafood and seafood products (Chilled, Frozen) - Fish - Cephalopod - Shrimp - Mollusca (Continue). | 8. <i>Vibrio vulnificus</i> | FDA BAM, <i>Online</i> , 2004 (Chapter 9) |
| | | AOAC RI no. 050902 |
| | 9. Aerobic Plate Count | In-house method W-10-B-147 based on FDA BAM, <i>Online</i> , 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, 5 th Edition, 2015, Chapter 8 |
| | 10. <i>Bacillus cereus</i> | In-house method W-10-B-344 based on FDA BAM, <i>Online</i> , 2012 (Chapter 14) |
| | 11. <i>Clostridium perfringens</i> | In-house method W-10-B-334 based on FDA BAM, <i>Online</i> , 2001 (Chapter 16) |
| | 12. <i>Enterobacteriaceae</i> | ISO 21528 : 2004 part 1, part 2 |
| | 13. <i>Enterococci</i> | Compendium of Methods for the Microbiological Examination of foods, 5 th Edition, 2015, Chapter10 |
| | 14. <i>Listeria</i> spp. | FDA BAM, <i>Online</i> , 2016 (Chapter 10) |
| AOAC RI no. 030502 | | |
| 15. <i>Listeria monocytogenes</i> | FDA BAM, <i>Online</i> , 2016 (Chapter 10) | |
| | AOAC (2016) 2003.12 | |
| | AOAC RI no. 081501 | |
| 2. Fish Snack (Dried) | 16. Coliforms | In-house method W-10-B-148 based on FDA BAM, <i>Online</i> , 2013 (Chapter 4) |
| | | In-house method W-10-B-175 based on AOAC (2016) 991.14 |
| | 17. <i>Escherichia coli</i> | In-house method W-10-B-148 based on FDA BAM, <i>Online</i> , 2013 (Chapter 4) |
| | | In-house method W-10-B-175 based on FDA AOAC (2016) 991.14 |
| | 18. Fecal coliform | In-house method W-10-B-148 based on FDA BAM, <i>Online</i> , 2013 (Chapter 4) |

| ชนิดตัวอย่าง | รายการตรวจสอบ | วิธีทดสอบ |
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| 2. Fish Snack (Dried) (Continue) | 19. <i>Salmonella</i> spp. | FDA BAM, <i>Online</i> , 2016 (Chapter 5) |
| | | ISO 6579 : 2002 / Cor.1 : 2004 (E) |
| | | AOAC (2016) 2013.09 |
| | 20. <i>Staphylococcus aureus</i> | In-house method W-10-B-150 based on FDA BAM, <i>Online</i> , 2013 (Chapter 12) |
| | | In-house method W-10-B-181 based on FDA AOAC (2016) 2003.11 |
| | 21. <i>Vibrio cholerae</i> | FDA BAM, <i>Online</i> , 2004 (Chapter 9) |
| | | AOAC RI no. 050902 |
| | 22. <i>Vibrio parahaemolyticus</i> | AOAC RI no. 050902 |
| | 23. <i>Vibrio vulnificus</i> | AOAC RI no. 050902 |
| | 24. Aerobic Plate Count | In-house method W-10-B-147 based on FDA BAM, <i>Online</i> , 2001 (Chapter 3) |
| Compendium of Methods for the Microbiological Examination of foods, 5 th Edition, 2015, Chapter 8 | | |
| 25. Yeast and Molds | In-house method W-10-B-153 based on AOAC (2016) 997.02 | |
| 26. <i>Bacillus cereus</i> | In-house method W-10-B-344 based on FDA BAM, <i>Online</i> , 2012 (Chapter 14) | |
| 27. <i>Clostridium perfringens</i> | In-house method W-10-B-344 based on FDA BAM, <i>Online</i> , 2001 (Chapter 16) | |
| 5. Sea food (Canned) - Fish - Mollusca | 46. Flat Sour Mesophilic | FDA BAM, <i>Online</i> , 2001 (Chapter 21 A) |
| | 47. Flat Sour Thermophilic | |
| | 48. Thermophilic Anaerobe | |
| | 49. Mesophilic Anaerobe | |
| | 50. Putrefactive Anaerobe | |
| | 51. Mesophilic bacteria | |
| | 52. Thermophilic bacteria | |
| 53. Sulfide Spoilage | Compendium of Methods for the Microbiological Examination of foods, 5 th Edition, 2015, Chapter 28 | |

| ชนิดตัวอย่าง | รายการตรวจสอบ | วิธีทดสอบ |
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| 7. Ready-to-eat-foods* (Frozen) | 54. 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 |
| | 55. <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 FDA AOAC (2016) 991.14 |
| | 56. Fecal coliform | In-house method W-10-B-148 based on FDA BAM, Online, 2013 (Chapter 4) |
| | 57. <i>Salmonella</i> spp. | FDA BAM, Online, 2016 (Chapter 5) |
| | | ISO 6579 : 2002 / Cor.1 : 2004 (E) |
| | | AOAC (2016) 2013.09 |
| | 58. <i>Staphylococcus aureus</i> | In-house method W-10-B-150 based on FDA BAM, Online, 2013 (Chapter 12) |
| | | In-house method W-10-B-181 based on FDA AOAC (2016) 2003.11 |
| | 59. <i>Vibrio cholerae</i> | FDA BAM, Online, 2004 (Chapter 9) |
| | | AOAC RI no. 050902 |
| | 60. <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 | | |
| 61. <i>Vibrio vulnificus</i> | FDA BAM, Online, 2004 (Chapter 9) | |
| | AOAC RI no. 050902 | |
| 62. 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, 5 th Edition, 2015, Chapter 8 | |
| 63. <i>Bacillus cereus</i> | In-house method W-10-B-344 based on FDA BAM, Online, 2012 (Chapter 14) | |

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|---------------------------------------------------|------------------------------------|---------------------------------------------------------------------------------------------------------------|
| 7. Ready-to-eat-foods* (Frozen) (Continue). | 64. <i>Clostridium perfringens</i> | In-house method W-10-B-334 based on FDA BAM, Online, 2001 (Chapter 16) |
| | 65. Yeast and Molds | In-house method W-10-B-153 based on AOAC (2016) 997.02 |
| | 66. <i>Enterobacteriaceae</i> | ISO 21528 : 2004 part 1, part 2 |
| | 67. Enterococci | Compendium of Methods for the Microbiological Examination of foods, 5 th Edition, 2015, Chapter 10 |
| | 68. <i>Listeria</i> spp. | FDA BAM, Online, 2016 (Chapter 10) |
| | | AOAC RI no 030502 |
| | 69. <i>Listeria monocytogenes</i> | FDA BAM, Online, 20156 (Chapter 10) |
| | | AOAC (2016) 2003.12 |
| | | AOAC RI no.081501 |

รายการทดสอบทางด้านเคมี

| ชนิดตัวอย่าง | รายการตรวจสอบ | LOD | LOQ | วิธีทดสอบ | สรุปผล |
|----------------------------------------------------|----------------------------|--------------|--------------|----------------------------------------------------------------------|------------------------|
| 8. Animal tissue | 70. Chloramphenicol | 0.025 ppb | 0.100 ppb | EURO-Proxima B.V, Chloramphenicol 5091 CAP [21] 07.10 | อยู่ในเกณฑ์ ยอมรับ* |
| 9. Fish and fish products (Fresh, Chilled, Frozen) | 71. Histamine | 3.11 ppm | 6.00 ppm | In-house method W-10-B-109 based on AOAC (2016) 977.13 | อยู่ในเกณฑ์ยอมรับ |
| 10. Aquatic animal tissue -Shrimp - Fish | 72. Malachite green | 0.300 ppb | 0.500 ppb | EURO-Proxima B.V, Malachite green 5161 MG/LMG 1p [10] 02.10 | อยู่ในเกณฑ์ยอมรับ |
| | 73. Fluoroquinolones group | 1.000 ppb | 2.000 ppb | EURO-Proxima B.V, Fluoroquinolones 5101 FLUQG [12] | อยู่ในเกณฑ์ ยอมรับ* |
| | 74. Tetracycline group | 0.010 ppm | 0.020 ppm | EURO-Proxima B.V, Tetracycline group 5091 TC [6] 05.13 | อยู่ในเกณฑ์ ยอมรับ* |
| | 75. Sulfonamides group | 0.005 ppm | 0.010 ppm | EURO-Proxima B.V, Sulfonamides II 5101 SULM II [4] 07.11 | อยู่ในเกณฑ์ ยอมรับ* |

หมายเหตุ

* เนื่องจากวิธีทดสอบนี้เป็นวิธี Screening method ดังนั้นกรณีใช้ผลวิเคราะห์เพื่อการส่งออกจะต้องใช้ผลการวิเคราะห์โดยวิธี confirmation method