


NO: SAMM 855

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<b>LABORATORY LOCATION/ CENTRAL OFFICE:</b>	Inkubator Teknologi Makanan MARA (INTEM), Universiti Teknikal MARA Sdn. Bhd. Lot 2868, Jln KIP 2, Taman Perindustrian Kepong, 52200 Kepong, Wilayah Persekutuan Kuala Lumpur. , 52200, WILAYAH PERSEKUTUAN KUALA LUMPUR MALAYSIA
	
<b>ACCREDITED SINCE :</b>	05 FEBRUARY 2025
<b>FIELD(S) OF TESTING:</b>	CHEMICAL MICROBIOLOGICAL

This laboratory has demonstrated its technical competence to operate in accordance with MS ISO/IEC 17025:2017 (ISO/IEC 17025:2017).

This laboratory's fulfillment of the requirements of ISO/IEC 17025 means the laboratory meets both the technical competence requirements and management system requirements that are necessary for it to consistently deliver technically valid test results and calibrations. The management system requirements in ISO/IEC 17025 are written in language relevant to laboratory operations and operate generally in accordance with the principles of ISO 9001 (see Joint ISO-ILAC-IAF Communiqué dated April 2017).

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<b>FIELD(S) OF TESTING :</b>	CHEMICAL, MICROBIOLOGICAL

**SCOPE OF TESTING : CHEMICAL**

Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
1. Flour Confectionary	Moisture	In House Method 101 Based on AOAC 934.01 19th Edition 2012
2. Beverages		
3. Fruit & Vegetables Derived Products	Ash	In House Method 102 Based on AOAC 923.03 19th Edition 2012
4. Fish And Fish Products	Crude Fat	In House Method 103 Based on AOAC 2003.05 19th Edition 2012
5. Meat Poultry And Derived Products	Crude Protein	In House Method 104 Based on AOAC 2001.11 19th Edition 2012
6. Sauce/ketchup		
7. Paste	Carbohydrate	In House Method 105 Based on Nutrient Composition of Malaysian Foods 4th Edition 1997
8. Flour/grain		

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
	Energy	In House Method 106 Based on Nutrient Composition of Malaysian Foods 4th Edition 1997

**SCOPE OF TESTING : MICROBIOLOGICAL**

Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
1. Flour Confectionary	Total Plate Count	AOAC 19th Edition 2012, 2002.07
2. Beverages	Yeast & Mold	AOAC 19th Edition 2012, 2002.11
3. Fruit & Vegetables Derived Products	Total Coliform & E.coli	AOAC 19th Edition 2012, 2005.03
4. Fish And Fish Products		
5. Meat Poultry And Derived Products		
6. Sauce/ketchup		
7. Paste		
8. Flour/grain		