## Schedule

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LABORATORY LOCATION/ CENTRAL OFFICE:	Analytical Services Laboratory, Malaysian Cocoa Board Lot 12621, Kawasan Perindustrian Nilai 71800 Nilai, Negeri Sembilan , 71800, NEGERI SEMBILAN MALAYSIA
ACCREDITED SINCE :	16 JUNE 2025
FIELD(S) OF TESTING:	CHEMICAL MICROBIOLOGY

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).

CENTRAL LOCATION:	Analytical Services Laboratory, Malaysian Cocoa Board Lot 12621, Kawasan Perindustrian Nilai 71800 Nilai, Negeri Sembilan , 71800, Negeri Sembilan
FIELD(S) OF TESTING:	CHEMICAL, MICROBIOLOGICAL

SCOPE OF TESTING: CHEMICAL

Material / Product Tested	Type Of Test / Properties	Standard Test Methods /
	Measured / Range Of	<b>Equipment / Techniques</b>
	Measurement	
Chocolate	Fat Content	Page 8a-E/1972/Soxhlet
	Moisture Content	IOCCC 105-1988/ Karl Fischer
	рН	MS1119:1988/pH Meter
	None	None
	None	based on Romer-™s Lateral Flow
Cocoa Beans	рН	MS1119:1988/pH Meter
	Moisture Content	MS293:1984/Oven Method
	Fat Content	Page 8a-E/1972/Soxhlet
Cocoa Beans And	Ochratoxin A (0.5 -" 20ug/kg)	In-house method TM 06.05 based
Cocoa Beans And Cocoa	Pesticide residues	TM 06.02 In-house method

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
Cocoa Beans And Cocoa Products	Heavy metals:	In-house method TM 06.01:
	Arsenic/Cadmium/Mercury/	Microwave digestion technique
	Plumbum/Antimony	prior to quantification using
		Inductively Coupled Plasma Mass
		Spectrometry (ICP-MS)
Cocoa Butter	Moisture Content	ISO 8534: 1996(E)/Karl Fischer
	Melting Point (Slip Point)	ISO 6321:1991(E)/Capillary Tube
	Melting Profile, melting point	Ali and Dimick, March 1994,
		JAOCS, Vol. 71, no. 3, Page 299-
		302/DSC
	UV Extinction Value	8d-E:1973 / UV
		Spectrophotometer
	рН	MS1119:1988/pH Meter
	lodine Value	AOCS Official Method Cd 1d-92
		(1997)
	Free Fatty Acid	MS 1119:1988
Cocoa Liquor	рН	MS1119:1988/pH Meter
Cocoa Powder	рН	MS1119:1988/pH Meter
	Moisture Content	MS1119:1988/Oven
	Fat Content	IOCC Page 8a-E/1972/Soxhlet
	Ash Content	AOAC Official Method of Analysis
	None	None
	Coliforms (Enumeration of the	FDA/BAM Chapter 4, Sept 2002
	None	None
Powder	(Isoprocarb, Propoxur,	based on JAOAC Int., 2003, 86
	Quinalphos,	(2), 412-431
	None	None
	None	None

## **SCOPE OF TESTING: MICROBIOLOGY**

Material / Product Tested	Type Of Test / Properties	Standard Test Methods /
	Measured / Range Of	Equipment / Techniques
	Measurement	
Cocoa And	Enumeration of Escherichia	In-house Method TM (M)-07 based
Cocoa And Cocoa Products	Enumeration of colony forming	IOCCC 188:1990/ISO 4833
	units of	
	Enumeration of Colony Forming	In-house Method TM (M) -05
	Units of Microorganisms-using	based on: NISSUI Compact Dry
	Compact Dry NISSUI Technique	TC -" AOAC Performance Tested
	at 35°C in cocoa and cocoa	Method (010401)
	products.	
	Enumeration of Yeasts and	In-house Method TM (M)-06 based
	Moulds - using Compact Dry	on:
	NISSUI at 25°C in cocoa and	

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
	Mercury	In-house method CCF-04, based on AOAC 971.21 and APHA 3120
	Arsenic	In-house method CCF-05, based on
	None	Based on MS 1194:1991 and Food
	Energy (kcal/100g or/and	In-House Method CLWI-TEC-F024
	None	None
	None	1985
	None	& Analysis of Foods, 1991
	None	None
	None	F038 by HPLC with
Cocoa Products	Aflatoxin G1 (0.5 -"	on JAOAC Int.,2003, 86(2),412- 431 (LC-QTOF-MS)
	coli- Colony Count Technique	on:
	using Compact Dry NISSUI at	
	Ash	In-house method DCH-WI-QA102:
	None	None
	Moisture	AOAC 931.04