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<b>LABORATORY LOCATION/ CENTRAL OFFICE:</b>  	Eurofins Food Testing Malaysia Sdn. Bhd., Pulau Pinang 52, Lorong Perda Selatan 1 Bandar Perda 14000 Bukit Mertajam Pulau Pinang , 14000, PULAU PINANG MALAYSIA
<b>ACCREDITED SINCE :</b>	22 AUGUST 2025
<b>FIELD(S) OF TESTING:</b>	CHEMICAL MICROBIOLOGICAL NUCLEIC ACID

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).

<b>CENTRAL LOCATION:</b>	Eurofins Food Testing Malaysia Sdn. Bhd., Pulau Pinang 52, Lorong Perda Selatan 1 Bandar Perda 14000 Bukit Mertajam Pulau Pinang , 14000, Pulau Pinang
<b>FIELD(S) OF TESTING :</b>	CHEMICAL, MICROBIOLOGICAL, NUCLEIC ACID

**SCOPE OF TESTING : CHEMICAL**

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
<b>Foods</b> - Cereal Products - Cocoa And Cocoa Products - Dairy Products - Egg And Egg Products - Fish And Fish Products - Flour And Confectionary - Frozen Food - Meat And Meat Products - Non-alcoholic Beverages - Nuts, Fruits, Vegetables And Derived Products - Sauces, Herbs, Spices And Condiments - Sugar & Sugar Products	Energy Calories	AOAC Chapter 6, Methods of analysis for nutrition labeling (1993)
<b>Foods</b> - Cereal And Cereal Products - Cocoa And Cocoa Products - Dairy Products - Edible Fat And Edible Oil - Egg And Egg Products - Fish And Fish Products - Flour And Confectionary - Frozen Food - Meat And Meat Products - Tea, Coffee, Chicory And Related Products - Sauces, Herbs, Spices And Condiments - Vegetable And Vegetables Products	Calories from Fat Carbohydrate Carbohydrate, Available Fat Protein Moisture Ash Total Sugar, as invert	AOAC Chapter 6, Methods of analysis for nutrition labeling (1993) AOAC Chapter 6, Methods of analysis for nutrition labeling (1993) FAO Food and Nutrition Paper 77, Chapter 2 (2003) In-house method EUPGFD.SOP.TM.CHEM.15 based on Pearson's Composition and Analysis of Food, 9th Edition, 1991. Page 22-25 In-house method EUPGFD.SOP.TM.CHEM.09 based on AOAC 991.20 (2012) In-house method EUPGFD.SOP.TM.CHEM.07 based on AOAC 925.45B (2012) In-house method EUPGFD.SOP.TM.CHEM.01 based on AOAC 923.03 (2012) In-house method EUPGFD.SOP.TM.CHEM.10 based on AOAC 968.28 (2012)

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
	Total Fat	AOAC 996.06 (2012)
	<b>Fatty Acid Profile</b>	
	Total Saturated Fat	AOAC 996.06 (2012)
	Butyric acid (C4:0)	AOAC 996.06 (2012)
	Caproic acid (C6:0)	AOAC 996.06 (2012)
	Caprylic acid (C8:0)	AOAC 996.06 (2012)
	Capri acid (C10:0)	In-house method
	Lauric acid (C12:0)	EUPGFD.SOP.TM.CHEM.26 based on AOAC 996.06 (2012)
	Tridecanoic acid (C13:0)	In-house method
	Myristic acid (C14:0)	EUPGFD.SOP.TM.CHEM.26 based on AOAC 996.06 (2012)
	Pentadecanoic acid (C15:0)	In-house method
	Palmitic acid (C16:0)	EUPGFD.SOP.TM.CHEM.13 based on Journal of Food Composition and Analysis 21, 2008. Page 306–314
	Margaric acid (C17:0)	AOAC 991.43 (2012)
	Stearic acid (C18:0)	
	Arachidic acid (C20:0)	
	Heneicosanoic acid (C21:0)	
	Behenic acid (C22:0)	
	Tricosanoic acid (C23:0)	
	Lignoceric acid (C24:0)	
	<b>Total Monounsaturated Fat (cis)</b>	
	Myristoleic acid (C14:1)	
	cis-10 Pentadecanoic acid (C15:1)	
	Palmitoleic acid (C16:1)	
	cis-10 Heptadecenoic acid (C17:1)	
	Oleic acid (C18:1n9c)	
	cis-11 Eicosenoic acid (C20:1)	
	Erucic acid (C22:1n9)	
	Nervonic acid (C24:1n9)	
	<b>Total Polyunsaturated Fat (cis)</b>	
	Linoleic acid (C18:2n6c)	
	?-Linolenic acid (C18:3n6)	
	Linolenic acid (C18:3n3)	
	cis-11,14- Eicosadienoic acid (C20:2)	
	cis-8, 11,14- Eicosatrienoic acid (C20:3n6)	
	cis-11,14,17- Eicosatrienoic acid (C20:3n3)	
	cis-5,8,11,14,17- Eicosapentaenoic acid (C20:5n3)	
	Arachidonic acid (C20:4n6)	
	cis-13,16- Docasadienoic acid (C22:2n6)	
	cis-4,7,10,13,16,19- Docosahexaenoic acid (C22:6n3)	
	<b>Total Trans Fat</b>	

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
	trans-9-octadecenoic acid (C18:1n9t) Linolelaidic acid (C18:2n6t) Omega 3 Omega 6 Omega 9 EPA DHA Cholesterol Total Dietary Fiber Insoluble Dietary Fiber Soluble Dietary Fiber	
<b>Foods</b> - Dairy Products - Fish And Fish Products - Flour And Confectionary - Frozen Food - Meat And Meat Products - Nuts, Fruits, Vegetables And Derived Products - Non-alcoholic Beverages - Sauces, Herbs, Spices And Condiments - Sugar And Sugar Products	Benzoic Acid Sorbic Acid	In-house method EUPGFD.SOP.TM.CHEM.02 based on Journal Chromatography A, 1073, 2005. Page 393-397
<b>Foods</b> - Alcoholic Beverages - Fish And Fish Products - Flour And Confectionary - Frozen Food - Non-alcoholic Beverages - Sauces And Condiments - Sugar, Sugar Products And Sweetening Substance - Vegetables And Derived Products	Sulfur dioxide	In-house method EUPGFD.SOP.TM.CHEM.12 based on Pearson's Composition and Analysis of Food, 9th Edition, 1991. Page 69-75
<b>Foods</b> - Cereal Products - Cocoa And Cocoa Products - Dairy Products - Egg And Egg Products - Fish And Fish Products - Flour And Confectionary - Frozen Food - Meat And Meat Products - Non-alcoholic Beverages - Nuts, Fruits, Vegetables And Derived Products - Salt - Sauces, Herbs, Spices And Condiments - Sugar, Sugar Products And Sweetening Substance	Salt (as NaCl)	In-house method EUPGFD.SOP.TM.CHEM.14 based on Mettler Toledo Ti-Note EasyPlus Titrators AP013

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
<b>Foods</b> - Cereal Products - Dairy Products - Egg And Egg Products - Fish And Fish Products - Flour And Confectionary - Frozen Food - Meat And Meat Products - Non-alcoholic Beverages - Nuts, Fruits, Vegetables And Derived Products - Sauces, Herbs, Spices And Condiments - Sugar, Sugar Products And Sweetening Substance	pH	In-house method based on EUPGFD.SOP.TM.CHEM.08 AOAC 981.12 & 943.02 (2012)
<b>Foods</b> - Cereal Product - Dairy Product - Edible Fat And Edible Oil - Flour And Confectionary - Nut And Nuts Derived Products - Sauces, Herbs, Spices And Condiments	Total Aflatoxin	In-house method EUPGFD.SOP.TM.CHEM.11 based on ELISA (Direct competitive Enzyme-linked immunosorbent assay method) MN50-1030-08 Rev C (2008)
<b>Foods</b> - Cereal Product - Dairy Product - Fish And Fish Products - Flour And Confectionary - Frozen Food - Meat And Meat Products - Fruits And Derived Products - Non-alcoholic Beverages - Sauces And Condiments - Sugar, Sugar Product And Sweetening Substances	Total Sugar Reducing sugar <u><b>Sugar Profile</b></u> Fructose Glucose Sucrose Maltose Lactose	In-house method EUPGFD.SOP.TM.CHEM.19 based on AOAC 982.14 (2012)
<b>Foods</b> Honey	Total Sugar Reducing sugar <u><b>Sugar Profile</b></u> Fructose Glucose Sucrose	In-house method EUPGFD.SOP.TM.CHEM.20 based on AOAC 977.20 (2012) AOAC 977.20 (2012)
<b>Foods</b> Cacao And Cacao Products	Fat pH	In-house method EUPGFD.SOP.TM.CHEM.16 based on AOAC 963.15 (2012) AOAC 970.21 (2012)
<b>Foods</b> Milk And Milk Products	pH	AOAC 989.05 (2012)

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
<b>Foods</b> - Egg And Egg Product - Flour And Confectionary - Milk And Milk Products - Non-alcoholic Beverages - Nuts, Fruits, Vegetables And Derived Products - Tea, Coffee, Chicory And Related Product	Vitamin D (sum of D2, D3) Vitamin D2 Vitamin D3	In-house method EUPGFD.SOP.TM.CHEM.17 based on AOAC 995.05 (2012)
<b>Foods</b> Salt	Iodine	In-house method EUPGFD.SOP.TM.CHEM.25 based on WHO/UNICEF/ICCIDD Assessment of Iodine deficiency disorders and monitoring their elimination. A guide for programme managers. 3rd Edition, Annex 1: Titration method for determining salt iodate and salt iodide content.
<b>Foods</b> - Coffee And Coffee Products - Beverages	Caffeine	In-house method EUPGFD.SOP.TM.CHEM.21 based on BS ISO 20481: 2008
<b>Foods</b> Tea And Instant Tea	Caffeine	In-house method EUPGFD.SOP.TM.CHEM.22 based on BS ISO 10727: 2002
<b>Foods</b> - Coffee, Instant Coffee And Coffee Products - Tea, Instant Tea And Tea Products	Moisture Total solid	In-house method EUPGFD.SOP.TM.CHEM.28 based on ISO 3726:1983
<b>Foods</b> - Canned Food - Cereal Products - Cocoa And Cocoa Products - Dairy Products - Flour And Confectionary - Frozen Food - Meat And Meat Products - Nuts, Fruits, Vegetables And Derived Products - Sugar & Sugar Products - Sauces, Herbs, Spices And Condiments	Water Activity	BS ISO 21807:2004
<b>Foods</b> Canned Food	Drained Weight	AOAC 968.30 (2012)
<b>Foods</b> Sauces	Total Nitrogen	In-house Method EUPGFD.SOP.TM.CHEM.29 based on AOAC 991.20 (2012)

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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
<b>Foods</b> Oils And Fat	Moisture	AOAC 984.20 (2012)
	Loss on Drying	
	Peroxide Value	AOAC 965.33 (2012)
	Free Fatty Acid (Acidity)	AOAC 940.28 (2012)
	Vitamin E (sum of Tocopherol and Tocotrienols)	In-house method EUPGFD.SOP.TM.CHEM.27
	Alpha Tocopherol	
	Alpha Tocotrienol	
	Beta Tocotrienol	
	Gamma Tocotrienol	
	Delta Tocotrienol	
<b>Agricultural Products And Materials</b> Feed Meals	Energy	In-house method EUPGFD.SOP.TM.CHEM.37
	Calories	
	Carbohydrate	based on AOAC Chapter 6, Methods of analysis for nutrition labelling (1993)
	Moisture	
	Loss on Drying	
	Ash	In-house method
	Crude Protein	EUPGFD.SOP.TM.CHEM.38
	Crude Fat	based on AOAC Chapter 6, Methods of analysis for nutrition labelling (1993)
	Salt (as NaCl)	AOAC 930.15 (2012)
		AOAC 942.05 (2012)
		In-house method EUPGFD.SOP.TM.CHEM.40 based on AOAC 2001.11 (2012)
		In-house method EUPGFD.SOP.TM.CHEM.41 based on AOAC 2003.05
		In-house method EUPGFD.SOP.TM.CHEM.14 based on Mettler Toledo Ti-Note EasyPlus Titrators AP013

**SCOPE OF TESTING : MICROBIOLOGICAL**



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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
<b>Foods</b> - Beverages - Cereal And Grain Products - Cocoa And Cocoa Products - Dairy Products - Fish And Fish Products - Flour And Confectionary - Frozen Food - Fruit And Fruit Products - Meat And Meat Products - Nuts And Nut Products - Poultry And Poultry Products - Sauces, Herbs, Spices & Condiments - Seafood - Sugar And Sugar Products - Vegetables And Vegetable Products	Aerobic Plate Count	FDA-BAM Chapter 3 (Plate Count)
	Yeast & Mould	AOAC 990.12 (3M Petrifilm)
	<i>Staphylococcus aureus</i>	FDA-BAM Chapter 18 (Plate Count)
	<i>Staphylococcus spp</i>	AOAC 2014.05 (3M Petrifilm Rapid)
	Coliform	FDA-BAM Chapter 12 (Plate Count)
	<i>Escherichia coli</i>	AOAC 2003.07 (3M Petrifilm)
	Fecal Coliform	FDA-BAM Chapter 12 (MPN)
	<i>Salmonella</i>	FDA-BAM Chapter 4 (MPN & Plate Count)
	<i>Vibrio cholera</i>	AOAC 991.14 (3M Petrifilm)
	<i>Vibrio parahaemolyticus</i>	ISO 4832:2006 (Plate Count)
	<i>Listeria spp.</i>	FDA-BAM Chapter 4 (MPN & Plate Count)
	<i>Listeria monocytogenes</i>	AOAC 991.14 (3M Petrifilm)
	<i>Clostridium perfringens</i>	ISO 16649-2:2001 (Plate Count)
	<i>Bacillus cereus</i>	FDA-BAM Chapter 4 (MPN)
	<i>Cronobacter spp</i>	FDA-BAM Chapter 5 (Detection)
	<i>Enterobacteriaceae</i>	AOAC 2014.01 (3M Petrifilm)
	<i>Campylobacter spp.</i>	ISO 6579-1:2017 (Detection)
	<i>Campylobacter jejuni</i>	FDA-BAM Chapter 9 (Detection)
		FDA-BAM Chapter 9 (MPN)
		FDA-BAM Chapter 10 (Detection)
<b>Foods</b> - Beverages - Dairy Products - Processed Food	Lactic Acid Bacteria	FDA-BAM Chapter 10 (Detection & Enumeration)
		FDA-BAM Chapter 16 (Plate Count)
		ISO 7932:2004 (Plate Count)
		ISO 22964:2017 (Detection)
		CMMEF, Chapter 9 (Plate Count)
		FDA-BAM Chapter 7 (2000) (Detection)
		FDA-BAM Chapter 7 (2000) (Detection)



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Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
<b>Foods</b> Uht Milk	Standard Plate Count at 55°C for 48 hours	In-house method EUPGFD.SOP.TM.MB.09 based on Standard Methods for Examination of Dairy Products, 17th Edition (2004) (Plate Count)
<b>Water</b> - Drinking Water - Mineral Water - Potable Water	Heterotrophic Plate Count/ Standard Plate Count Total Coliform Fecal Coliform <i>Escherichia coli</i> Fecal Streptococci <i>Clostridium perfringens</i> <i>Pseudomonas aeruginosa</i> Sulphite reducing anaerobes	APHA 9215.B (Plate Count) APHA 9215.D (Membrane Filter) APHA 9221.B (MPN) APHA 9222.B (Membrane Filter) APHA 9221.E (MPN) APHA 9222.D (Membrane Filter) APHA 9221.F (MPN) APHA 9222.H (Membrane Filter) APHA 9230.C (Membrane Filter) HPA NSM W5 Issue 3 (Membrane Filter) APHA 9213.E (Membrane Filter) ISO 6461-2:1986 (Membrane Filter)
<b>Environmental Monitoring</b> - Swab Test On Surface - Equipment And Personnel Hand	Total Bacteria Count Total Yeast and Mould Coliform <i>Escherichia coli</i> <i>Staphylococcus aureus</i> <i>Enterobacteriaceae</i> <i>Salmonella spp.</i> <i>Listeria monocytogenes</i>	CMMEF, Chapter 3 (Plate Count) In-house method EUPGFD.SOP.TM.MB.EM.03 based on CMMEF, Chapter 3, 5th Edition, 2015 and FDA-BAM Chapter 12, 2016 (Plate Count) In-house method EUPGFD.SOP.TM.MB.EM.04 based on CMMEF, Chapter 3 and Chapter 9, 5th Edition, 2015 (Plate Count) In-house method EUPGFD.SOP.TM.MB.EM.02 based on FDA-BAM Chapter 5 (Detection) In-house method EUPGFD.SOP.TM.MB.EM.05 based on CMMEF, Chapter 3, 5th Edition, 2015 and FDA-BAM Chapter 10, 2022 (Detection)
<b>Environmental Monitoring</b> Air	<b>Sedimentation Plate Test</b> Total Bacteria Count Total Yeast and Mould  <b>Bioaerosol Test</b> Total Bacteria Count Total Yeast and Mould	In-house method EUPGFD.SOP.TM.MB.EM.06 based on CMMEF, Chapter 3, 5th Edition, 2015 (Plate Count)  In-house method EUPGFD.SOP.TM.MB.EM.07 based on NMAM 0800, 4th Edition (Plate Count)

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**SCOPE OF TESTING : NUCLEIC ACID**

Material / Product Tested	Type Of Test / Properties Measured / Range Of Measurement	Standard Test Methods / Equipment / Techniques
<b>Food Product</b> - Beverages - Cereal And Grain Products - Cocoa And Cocoa Products - Dairy Products - Fish And Fish Products - Flour And Confectionary - Frozen Food - Fruit And Fruit Products - Meat And Meat Products - Nuts And Nut Products - Poultry And Poultry Products - Sauces, Herbs, Spices & Condiments - Seafood - Sugar And Sugar Products - Vegetables And Vegetable Products	<i>Salmonella spp.</i>	EUPGFD.SOP.TM.MB.24 based on iQ-Check Salmonella spp. II Kit (Detection)
<b>Environmental Monitoring Swab</b>	<i>Salmonella spp.</i>	EUPGFD.SOP.TM.MB.24 based on iQ-Check Salmonella spp. II Kit (Detection)