

# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



MS ISO/IEC 17025

## NO: SAMM 336

(Issue 4, 02 March 2020 replacement of SAMM 336 dated 28 January 2019)

Page: 1 of 29

### LABORATORY LOCATION: (PERMANENT LABORATORY)



**BIO SYNERGY LABORATORIES SDN. BHD.**  
**LOT 1109, MUKIM MALAU**  
**DAERAH KUBANG PASU**  
**06000 JITRA, KEDAH**  
**MALAYSIA**

### FIELDS OF TESTING:

**CHEMICAL, GENETIC MODIFIED ORGANISM,  
NUCLEIC ACID & 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).

### SCOPE OF TESTING: CHEMICAL

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Food Products</b> <ul style="list-style-type: none"> <li>• Alcohol &amp; Non-alcoholic</li> <li>• Dairy Products</li> <li>• Edible Oils, Fats &amp; Their Products</li> <li>• Egg &amp; Egg Products</li> <li>• Essential Nutrients</li> <li>• Fish &amp; Fish Products</li> <li>• Frozen Food</li> <li>• Flour &amp; Confectionery</li> <li>• Food Additives &amp; Supplements</li> <li>• Honey &amp; Honey Products</li> <li>• Meat, Poultry &amp; Derived Products</li> <li>• Nuts, Fruits &amp; Vegetables &amp; Derived Products</li> <li>• Feed, Sauces, Herbs, Spices &amp; Condiments</li> <li>• Sugar &amp; Sugar Products</li> <li>• Traditional Medicine</li> </ul>	Energy Content as Calories	Method of Analysis for Nutrition Labeling, Chapter 1, 1993
	Calories from Fat	Method of Analysis for Nutrition Labeling, Chapter 1, 1993
	Total Carbohydrate	Method of Analysis for Nutrition Labeling, Chapter 1, 1993
	Crude Protein	AOAC 976.05
	Crude Fat	AOAC 991.36
	Crude Ash	MS ISO 5984: 2003
	Moisture Content	MS ISO 6496: 2003
	Crude Fiber	AOAC 962.09
	pH	AOAC 981.12 & 970.21
	Total Fat	In-house method CL/FD/001, based on Pearson's Chemical Analysis of Food, 8th Edition, 1990. Page 22
Total Sugar	AOAC 923.09 & 968.28	
Moisture Content	In-house method CL/FD/002, using Moisture Analyzer HB43, Mettler Toledo	



**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: CHEMICAL**

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<b>Food Products</b> <ul style="list-style-type: none"> <li>• Alcohol &amp; Non-alcoholic</li> <li>• Dairy Products</li> <li>• Edible Oils, Fats &amp; Their Products</li> <li>• Egg &amp; Egg Products</li> <li>• Essential Nutrients</li> <li>• Fish &amp; Fish Products</li> <li>• Frozen Food</li> <li>• Flour &amp; Confectionery</li> <li>• Food Additives &amp; Supplements</li> <li>• Honey &amp; Honey Products</li> <li>• Meat, Poultry &amp; Derived Products</li> <li>• Nuts, Fruits &amp; Vegetables &amp; Derived Products</li> <li>• Feed, Sauces, Herbs, Spices &amp; Condiments</li> <li>• Sugar &amp; Sugar Products</li> <li>• Traditional Medicine</li> </ul>	Sulphur Dioxide  Boric Acid  Vitamin B1, B2, B3, B6 & B12  Aspartame	In-house method, CL/FD/005, based on Pearson's Chemical Analysis of Food, 8 <sup>th</sup> Edition, 1990. Page 64-65  AOAC 970.34  In-house method, CL/FD/011, based on Journal of Chromatography A, 870 (2000), Page 207-215  GB/T 22254-2008
<b>Food Products</b> <ul style="list-style-type: none"> <li>• Meat</li> <li>• Fish</li> </ul>	<u>Nitroimidazoles</u> Dimetrimedazole, Metronidazole, Ipronidazole, Ronidazole, Dimetridazole-2-hydroxy, Metronidazole-hydroxy, Ipronidazole-hydroxy	SN/T 1928-2007 (LC-MS/MS)
<b>Food Products</b> <ul style="list-style-type: none"> <li>• Shrimp</li> <li>• Feed</li> <li>• Edible Oil &amp; Oil Products</li> <li>• Traditional Medicine</li> </ul>	<ul style="list-style-type: none"> <li>• Lead</li> <li>• Cadmium</li> <li>• Arsenic</li> <li>• Mercury</li> <li>• Nickel</li> <li>• Iron</li> <li>• Copper</li> </ul>	In-house Method, CL/FD/029, based on AOAC 2013.06 (ICP-MS)
<b>Food</b> <ul style="list-style-type: none"> <li>• Sugar &amp; Confectionery</li> <li>• Beverages</li> </ul>	<u>Synthetic Colouring</u> Allura Red, Brilliant Blue, Carmoisine, Erythrosin, Ponceau 4R, Quinoline Yellow, Sunset Yellow, Tartrazine	In-house Method, CL/FD/017, based on Food Chemistry, Vol 61, No. 3, 1998. Page 367-372

**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Milk & Milk Products	Aflatoxin M1 Vitamin D3	AOAC 2000.08: 2010 In-house Method CL/FD/021, based on AOAC 995.05: 2010
Milk, Honey, Seafood & Egg	Chloramphenicol	In-house method, CL/FD/006, based on Competitive Enzyme Immunoassay Method
Milk, Meat, Seafood & Egg	Nitrofurans (AOZ, AMOZ, AHD, SEM)	In-house method, CL/FD/007, based on Competitive Enzyme Immunoassay Method
Meat, Cereal & Feed	Total Aflatoxin	In-house method, CL/FD/008, based on Competitive Enzyme Immunoassay Method
Feed & Meat	Beta-agonist	In-house method, CL/FD/013, based on Competitive Enzyme Immunoassay Method
Feed & Seafood	Ethoxyquine	In-house Method CL/FD/020, based on AOAC 996.13 using HPLC FLD & LC-MS/MS
Animal Derived Food & Seafood	Fluroquinolones  Flumequine  Amoxicillin  Fluroquinolones Residues • Danofloxacin • Enrofloxacin • Ciprofloxacin • Sarafloxacin  Sulfoamide Residues • Sulfadiazine • Sulfamonomethoxine • Sulfamerazine • Sulfathiazole • Sulfadimidine • Sulfaquinoxaline • Sulfamethoxine	In-house method, CL/FD/015, based on Competitive Enzyme Immunoassay Method  In-house method, CL/FD/016, based on Competitive Enzyme Immunoassay Method  In-house method, CL/FD/024, based on USDA, CLG-BLAC.02.2007  Department of Agriculture Bulletin No.: 1025-14-2008  Department of Agriculture Bulletin No.: 958-12-2007

# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



## NO: SAMM 336

(Issue 4, 02 March 2020 replacement of SAMM 336 dated 28 January 2019)

Page: 5 of 29

### SCOPE OF TESTING: CHEMICAL

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Seafood	Total Volatile Basic Nitrogen	In-house method, CL/FD/009, based on Pearson's Chemical Analysis of Food, 8 <sup>th</sup> Edition, 1990. Page 415
	Histamine	In-house method, CL/FD/010, based on Journal of Instrumental Analysis, Vol. 25, No.4, 2006, Page 59-62
	Formaldehyde	SC/T 3025-2006
	Malachite Green Leucomalahite Green Crystal Violet Leucrytal Violet	In-house Method, CL/FD/014, based on GB/T 20361-2006
	Oxolinic Acid	SC/T 3028-2006
Spices & Sauces	Sudan I, II, III, IV, Para Red, Rhodamine B, Orange II	Government Chemist Publication Analytical Method: LGC/GC/2007/005
Sauces	Acidity pH Salt (as Sodium Chloride) Total Nitrogen Total Soluble Solid	MS 1120: 2004 MS 1120: 2004 MS 1120: 2004 MS 1120: 2004 MS 532: 1995, Appendix A
Coffee & Coffee Products	Caffeine Content	ISO 10095: 1992
Peanut	Aflatoxins B1, B2, G1 & G2	AOAC 994.08
Fish & Fish Products Meat & Meat Products	Tetracycline Oxytetracycline Chlortetracycline Doxycycline	In-house Method, CL/FD/012, based on AOAC 995.09
Sugar & Sugar based Food Products	Fructose, Glucose, Lactose, Maltose & Sucrose	Method of Analysis for Nutrition Labeling Method No. 980.13
Bread & Flour Confection	Propionic Acid	GB/T 23382-2009

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**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Food &amp; Cosmetic Products</b> • Liquid Paste	Viscosity	BP 2019 Vol. V, Appendix VH
<b>Cosmetic Products</b> • Soap  • Liquid, Solid, Powder, Cream, Gel, Lotion, Oil based, Perfume, Soap & Paste	Total Fatty Matter  Pb, Cd, As, Hg	IS 286-1978  BP 2019, Vol. V, Appendix VII & IID
<b>Cosmetic Products</b>  • Cream, Gel, Lotion etc	Retinoic Acid (Tretinoin)  Hydroquinone Hydroquinone Monomethylether Hydroquinone Monoethylether Hydroquinone Monobenzylether	ASEAN Harmonized Method, ACM SIN 01, 2005 (HPLC)  KS580: 2006
<b>Pharmaceutical Products (Traditional Medicine)</b>  • <i>Monascus purpureus</i> (Red Yeast Rice)  • Table & Capsule  • Powder  • Tablet	Lovastatin  Disintegration  Bulk Density  Friability	In-house Method, CL/PH/001, based on Fujian Analysis & Testing Research Bulletin, 12(3), 2003  USP 701  USP 616  BP 2019, Vol. V, Appendix XVII G

**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 7 of 29

**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Pharmaceutical Products (Traditional Medicine)</b> <ul style="list-style-type: none"> <li>• Tablet</li> <li>• Powder</li> <li>• Soft Capsule</li> <li>• Hard Capsule</li> </ul>	Mercury	BP 2013, Vol. V, Appendix VII & IID (FIMS)  BP 2019, Vol. V, Appendix VII & IID (FIMS)
	Lead Cadmium Copper Arsenic Iron Nickel Zinc	BP 2013, Vol. V, Appendix VII & IID (AAS)  BP 2019, Vol. V, Appendix VII & IID (AAS)
	Calcium Magnesium Manganese Potassium Sodium	In-house method, CL/PH/002, based on BP 2013, Vol. V, Appendix VII & IID (AAS)  In-house method, CL/PH/002, based on BP 2019, Vol. V, Appendix VII & IID (AAS)

**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: CHEMICAL**

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<b>Water</b> <ul style="list-style-type: none"> <li>• Potable &amp; Domestic</li> <li>• Industrial Water</li> <li>• Distilled Demineralized</li> <li>• Reverse Osmosis</li> <li>• Ultrapure Water</li> <li>• Swimming Pool Water</li> <li>• Cooling Tower Water</li> <li>• Boiler Water</li> <li>• Surface Water</li> <li>• Mineral Water</li> <li>• Industrial Effluent; etc</li> </ul>	Temperature  pH  COD  BOD  Oil & Grease  Total Suspended Solid  Chromium Hexavalent  Chromium Trivalent  Phenol  Ammoniacal Nitrogen  Cyanide  <b>Organochlorine Pesticide</b> <ul style="list-style-type: none"> <li>• Aldrin, Dieldrin, Chlordane, DDT, Heptachlor, Heptachlor Epoxide, Hexachlorobenzene, Lindane, Methoxychlor, Endosulfan</li> </ul> Lead Cadmium Chromium Calcium Magnesium Iron Zinc Sodium Potassium Copper Manganese Nickel  Arsenic	APHA 2550 B  APHA 4500 <sup>+</sup> H  APHA 5220 B  APHA 5210 B & 4500 OC  APHA 5520 B  APHA 2540 D  APHA 3500-Cr B  In-house Method CL/WT/001, based on APHA 3500-Cr B & 3120 B  APHA 5530 C  APHA 4500-NH <sub>3</sub> B & C  APHA 4500-CN C & D  In-house Method, CL/WT/005, based on AOAC 990.06    APHA 3111 B        APHA 3114 C



**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: CHEMICAL**

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<b>Water</b> <ul style="list-style-type: none"> <li>• Potable &amp; Domestic</li> <li>• Industrial Water</li> <li>• Distilled Demineralized</li> <li>• Reverse Osmosis</li> <li>• Ultrapure Water</li> <li>• Swimming Pool Water</li> <li>• Cooling Tower Water</li> <li>• Boiler Water</li> <li>• Surface Water</li> <li>• Mineral Water</li> <li>• Industrial Effluent; etc</li> </ul>	Phosphorus Conductivity Free Chlorine  Total & Free Chlorine Sulphide (1) Sulphide (2)  Formaldehyde (1) Formaldehyde (2)  <b>Anions by IC</b> <ul style="list-style-type: none"> <li>• Fluoride, Chloride, Nitrite, Bromide, Nitrate, Phosphate, Sulfate</li> </ul> Alkalinity Hardness Total Solid Total Dissolved Solid	APHA 4500 P C BP 2010, Vol. IV, Appendix VO In-house Method CL/WT/002, based on HACH Spectrophotometer, Method 8021 APHA 4500-CI G APHA 4500-S <sup>2-</sup> F In-house Method CL/WT/003, based on HACH Spectrophotometer, Method 8131 APHA 6252 B In-house Method CL/WT/004, based on HACH Spectrophotometer, Method 8110 APHA 4110 B APHA 2320 B APHA 2340 B APHA 2540 B APHA 2540 C
<b>Water</b> <ul style="list-style-type: none"> <li>• Ultrapure Water</li> <li>• Drinking Water</li> <li>• Treated Water</li> </ul>	Bromodichloromethane, Bromoform, Chloroform, Dibromochloromethane, Styrene Total Organic Carbon Colour PtCo Turbidity MBAS Nitrate Nitrogen 2,4-D	In-house Method, CL/WT/008 based on USEPA 5030B & 8260B APHA 5310 B APHA 2120 C APHA 2130 B APHA 5540 C APHA 4500-NO <sup>3-</sup> B In-house Method, CL/WT/006 based on Agilent Application Note 5989- 5320N (LC-MS/MS)



**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Water</b> <ul style="list-style-type: none"> <li>• Potable &amp; Domestic</li> <li>• Distilled/Demineralized</li> <li>• Reverse Osmosis</li> <li>• Ultrapure Water</li> <li>• Swimming Pool Water</li> <li>• Cooling Tower Water</li> <li>• Boiler Water</li> <li>• Surface Water</li> <li>• Mineral Water</li> </ul>	<ul style="list-style-type: none"> <li>• Aluminium</li> <li>• Antimony</li> <li>• Arsenic</li> <li>• Barium</li> <li>• Boron</li> <li>• Cadmium</li> <li>• Chromium</li> <li>• Copper</li> <li>• Iron</li> <li>• Lead</li> <li>• Manganese</li> <li>• Magnesium</li> <li>• Mercury</li> <li>• Nickel</li> <li>• Selenium</li> <li>• Silver</li> <li>• Sodium</li> <li>• Zinc</li> <li>• Calcium</li> <li>• Silicon</li> <li>• Potassium</li> </ul>	APHA 3125 B (ICP-MS)
Municipal & Industrial Discharges	<b>Polycyclic Aromatic Hydrocarbons (PAH):</b> <ul style="list-style-type: none"> <li>• Naphthalene</li> <li>• Acenaptylene</li> <li>• Acenaphthene</li> <li>• Fluorene</li> <li>• Phenanthrene</li> <li>• Anthracene</li> <li>• Fluoranthene</li> <li>• Pyrene</li> <li>• Benzo(a)anthracene</li> <li>• Chrysene</li> <li>• Benzo(b)fluoranthene</li> <li>• Benzo(k)fluoranthene</li> <li>• Benzo(a)pyrene</li> <li>• Dibenzo(a,h)anthracene</li> <li>• Benzo(ghi)perylene</li> <li>• Indeno(1, 2, 3-cd)pyrene</li> </ul>	APHA 6440 B
<b>Petroleum &amp; Petroleum Products</b> <ul style="list-style-type: none"> <li>• Fuels</li> <li>• Lubricants</li> <li>• Solvent</li> <li>• Miscellaneous Products</li> </ul>	Flash Point by Pensky-Martens Closed Cup Tester  Kinematic Viscosity	ASTM D93 (Procedure A, Automated Apparatus)  ASTM D445

# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



MS ISO/IEC 17025

## NO: SAMM 336

(Issue 4, 02 March 2020 replacement of SAMM 336 dated 28 January 2019)

Page: 12 of 29

### SCOPE OF TESTING: CHEMICAL

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Drinking Water	Biocides - <ul style="list-style-type: none"> <li>• Dichlobenil</li> <li>• Desethylatrazine</li> <li>• Desethylterbutylazine</li> <li>• Simazine</li> <li>• Atrazine</li> <li>• Lindane</li> <li>• Terbutylazine</li> <li>• Metribuzine</li> <li>• Parathion-methyl</li> <li>• Heptachlor</li> <li>• Terbutryn</li> <li>• Aldrin</li> <li>• Metolachlor</li> <li>• Parathion-ethyl</li> <li>• Exo-heptachlorepoxyde</li> <li>• Pendimethalin</li> <li>• Endo-Heptachlorepoxyde</li> <li>• Triclosan</li> <li>• Dieldrin</li> <li>• Carfentrazone-ethyl</li> <li>• Diflufenican</li> <li>• Mefenpyr-diethyl</li> </ul>	In-house Method, CL/WT/009, based on ISO 27108:2010 E
	Mineral Oil	APHA 5520 F
	Carbon Chloroform Extract	In-house Method, CL/WT/010 based on Journal of American Water Works Association, Vol 54, No. 2, 1962. Pg 223-227
Water/Waste Water	Total Kjeldahl Nitrogen	APHA 4500-Norg C

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# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



## NO: SAMM 336

(Issue 4, 02 March 2020 replacement of SAMM 336 dated 28 January 2019)

Page: 13 of 29

### SCOPE OF TESTING: CHEMICAL

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Beverages Flavour Enhancers	Phthalate Esters (BBP, DBP, DEHP, DIBP, DINP, DNOP)	GB/T 21911-2008 (GC-MS)
Meat & Meat Products Edible Bird's Nest	Nitrate/Nitrite	GB 5009.33-2010 (IC)
Meat & Meat Products Fish & Fish Products	Chloramphenicol, Florfenicol, Thiamphenicol	GB/T 20756-2006 (LC-MS/MS)
Fish & Fish Products Egg & Egg Products	Nitrofurantol Metabolites (AOZ, AMOZ, SEM, AHD)	GB/T 21311-2007 (LC-MS/MS)
Food	Water Activity	In-house Method, CL/FD/017 based on Decagon Paw Kit Water Activity Meter Manual
Edible Oils, Fats & Their Products	Moisture & Volatile Matter Impurities Peroxide Value Acidity DOBI Saponification Value Iodine Value Colour Lovibond Slip melting Point Mineral Oil (Qualitative) PG, TBHQ, BHA, BHT Benzo(α)pyrene Anisidine Value Polycyclic Aromatic Hydrocarbons	MPOB p2.1 Part 1: 2004 MPOB p2.2: 2004 MPOB p2.3: 2004 MPOB p2.5: 2004 MPOB p2.9: 2004 MPOB p3.1: 2004 MPOB p3.2: 2004 MPOB p4.1: 2004 MPOB p4.2: 2004 AOAC 945.102 AOCS Ce 6-86 GB/T 22509-2008, AOCS Cd 21-91 MPOB p2.4-2004 In-house method, CL/FD/022 based on ISO 15753:2006 using Fluorescence Detector

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**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Food Stimulants	Bisphenol – A	GB/T 23296.16-2009
Air Sampler Filter (Exclude Sampling)	Pb, Sn, Zn, Cd, As, Sb, Cu, Cr	NIOSH 7301 – Measurement
Food, Animal Feed & Edible Oil	Organochlorine Pesticides <ul style="list-style-type: none"> <li>• Aldrin</li> <li>• cis-Chlordane (alpha)</li> <li>• trans-Chlordane (gamma)</li> <li>• 2,4'-DDD</li> <li>• 4,4'-DDD</li> <li>• 2,4'-DDE</li> <li>• 4,4'-DDE</li> <li>• 4,4'-DDT</li> <li>• Dieldrin</li> <li>• alpha-Endosulfan</li> <li>• beta-Endosulfan</li> <li>• Endrin</li> <li>• alpha-HCH</li> <li>• beta-HCH</li> <li>• gamma-HCH</li> <li>• Heptachlor</li> <li>• Heptachlor-exo-epoxide (cis-, isomer B)</li> <li>• Heptachlor-exo-epoxide (trans-, isomer A)</li> <li>• Methoxychlor</li> <li>• Endosulfan-sulfan</li> <li>• Hexachlorobenzene</li> </ul>	In-house Method, CL/FD/019 based on AOAC 2007.01
Feeding Stuffs	Ash  Protein  Crude Fat  Crude Fibre  Moisture	Gafta Method 11:0  Gafta Method 4:1  Gafta Method 3:0  Gafta Method 9:0  Gafta Method 2.1
Cereal & Cereal Products	Moisture	Gafta Method 2.2
Maize & Pulse	Moisture	Gafta Method 2.3

**NO: SMM 336**(Issue 4, 02 March 2020 replacement  
of SMM 336 dated 28 January 2019)

Page: 15 of 29

**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Environmental Monitoring</b> Effluent	Colour ADMI	APHA 2120 F
<b>Environmental Monitoring</b> Industrial Effluent	Mercury	In-house Method, CL/WT/007, based on APHA 3112B, using FIMS
<b>Pharmaceutical Product/ Traditional Medicine/ Food Supplement</b> <ul style="list-style-type: none"> <li>• Tablet, Capsule (Hard/Soft)</li> <li>• Tablet</li> </ul>	Uniformity of Weight (Mass)  Resistance to Crushing of Tablets (Hardness)	USP<2091>  BP 2019, Vol. V, Appendix XVI J

**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 16 of 29

**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Edible Oil	Screening of Pesticides Residues <ul style="list-style-type: none"> <li>• 2,4-D,</li> <li>• Acephate,</li> <li>• Aldicard,</li> <li>• Ametryn,</li> <li>• Bifenthrin,</li> <li>• Butacarboxim,</li> <li>• Captan,</li> <li>• Chlorpyrifos,</li> <li>• Cinosulfuron,</li> <li>• Clethodim,</li> <li>• Cyhalothrin,</li> <li>• Cypermethrin,</li> <li>• Cyproconazole,</li> <li>• Deltamethrin,</li> <li>• Dicamba,</li> <li>• Difenconazole,</li> <li>• Diquat,</li> <li>• Dithiocarbamates,</li> <li>• Diuron,</li> <li>• DSMA,</li> <li>• Fenthion,</li> <li>• Fluazifop-butyl,</li> <li>• Fluroxypyr,</li> <li>• Flusilazole,</li> <li>• Glufosinate ammonium,</li> <li>• Glyphosate,</li> <li>• Haloxyfop methyl,</li> <li>• Haloxyfop-p-methyl,</li> <li>• Imazapyr,</li> <li>• Imazethapyr,</li> <li>• Methamidophos,</li> <li>• Methidathion,</li> <li>• Methomyl,</li> <li>• Methoxyfenozide,</li> <li>• Metsulfuron methyl,</li> <li>• Monocrotophos,</li> <li>• MSMA,</li> <li>• Paraquat,</li> <li>• Permethrin,</li> <li>• Prochloraz,</li> <li>• Procymidone,</li> <li>• Propargite,</li> <li>• Sethoxydim,</li> <li>• Triadimenol,</li> <li>• Triclopyr,</li> <li>• Trifluralin</li> <li>• Hexaconazole</li> </ul>	In-House Method, CL/FD/023 based on AOAC 2007.01, using GC-MS/MS & LC-MS/MS



**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 17 of 29

**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Food, Animal Feed & Edible Oil	Organophosphorus Pesticides <ul style="list-style-type: none"> <li>• Ethion</li> <li>• Azinphos-ethyl</li> <li>• Phosalone</li> <li>• Chlorpyrifos</li> <li>• Carbophenothion</li> <li>• Malathion</li> <li>• Triphenyl Phosphate</li> <li>• Chlorpyrifos-methyl</li> <li>• Pirimiphos-methyl</li> <li>• Diazinon</li> <li>• Azinphos-methyl</li> <li>• Methidathion</li> <li>• Bromophos-ethyl</li> <li>• Formotion</li> <li>• Chlorfenvinphos</li> <li>• Dichloropenthion</li> <li>• Dichlorvos</li> <li>• Etrimfos</li> <li>• Fonofos</li> <li>• Primiphos-ethyl</li> <li>• Propetamphos</li> <li>• Sulfotep</li> <li>• Tertachlorvinphos</li> <li>• Dicrotops</li> <li>• Dimefox</li> <li>• Dimethoate</li> <li>• Disulfoton</li> <li>• Malaaxon</li> <li>• Methamidophos</li> <li>• Mevinphos</li> <li>• Omethoate</li> <li>• Paraoxon-ethyl</li> <li>• Parathion-ethyl</li> <li>• Pyrazophos</li> <li>• Triazophos</li> </ul>	In-house Method, CL/FD/019 based on AOAC 2007.01
<b>Industrial Hygiene</b> <ul style="list-style-type: none"> <li>• Urine</li> </ul>	Ag, Al, As, B, Ba, Cd, Co, Cr, Cu, Fe, Hg, Li, Mn, Mo, Ni, Pb, Pt, Sb, Si, Sr, Sn, Ti, Zn	In-house Method, CL/BS/001 based on NIOSH 8310

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**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 18 of 29

**SCOPE OF TESTING: CHEMICAL**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Food, Feed, Pharmaceutical Products, Edible Oils & Its Products	<ul style="list-style-type: none"> <li>Dioxin &amp; Dioxin Like PCBs, Furan</li> <li>Non-dioxin like PCBs – PCB 28, PCB 52, PCB 101, PCB 138, PCB 153 &amp; PCB 180</li> </ul>	In-house Method, CL/FD/031, based on Agilent Application Note 5991-6590EN & LCTECH SOP, using GC-MS/MS
Feed, Grains, Coffee Products, Edible Oils & Its Products	<u>Mycotoxins</u> Aflatoxin B1, B2, G1, G2, Deoxinevalenol, Fumonisin B1, B2, Ochratoxin A, HT-2 Toxin & T-2 Toxin, Zearalenone	In-house Method, CL/FD/026, based on Journal of Environmental & Analytical Toxicology, 5:2, 2014, Pg. 1-6
Milk & Milk Products, Food Supplement, Feed	Iodine	In-house Method, CL/FD/032, based on AOAC 2012.14
Edible Oil & Its Products	2-MCPD Esters, 3-MCPD Esters & Glycidol Esters	AOCS Cd 29b-13 (GC-MS)
	Aliphatic Hydrocarbon/Diesel/ Mineral Oil	ISO 17780:2015
	Organic Chloride, Inorganic Chloride, Total Chloride	In-house Method, CL/FD/039 based on ASTM D4929 & UOP 779
	2-,3-MCPD esters & GE	AOCS Cd 29a-13 (GC-MS)
Edible Oil & Oil Products, Feed	Total Fluorine	In-house Method, CL/FD/038, based on ASTM D3761
General Foodstuffs	Vitamin D2 & D3	GB 5009.82-2016 (Method 4, HPLC/UV)
	Acrylamide	In-house Method, CL/FD/040 based on GB 5009.204-2014 (LC-MS/MS)

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# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



## NO: SAMM 336

(Issue 4, 02 March 2020 replacement of SAMM 336 dated 28 January 2019)

Page: 19 of 29

### SCOPE OF TESTING: CHEMICAL

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Solid Waste, Liquid Waste	Al, Sb, As, Ba, Be, B, Cd, Ca, Cr, Co, Cu, Fe, Pb, Li, Mg, Mn, Ni, P, K, Se, Si, Ag, Na, Sr, Ti, Sn, Ti, Zn, Mo, V, Tl	USEPA 6010 D (ICP-OES)
	Au, Pd, Pt, Te, Th	In-house Method, CL/WT/009, Based on USEPA 6010 D (ICP-OES)
	Hg	USEPA 7471 B (FIMS)
	Reactivity	USEPA SW 846, Chapter 7 (Qualitative-Visual Inspection)
	Water	USEPA 9000 (Karl Fisher Titration)
	Total Organic Carbon	USEPA 9060 A (TOC Analyzer)
	Total Sulfur	ASTM D 3177-02, Method A (Eschka Method – Gravimetric)
	Gross Calorific Value	ASTM D 5468-02 (Bomb Calorimeter)
	Total Halogen as Chlorine	ASTM E776-04 (Gravimetric)
	Specific Gravity	ASTM D 891-04, Method B (Pycnometer)
Sediment	ASTM D 473-02 (Gravimetric)	
Boiling Point	ASTM D 1120-04 (Manual Determination by Thermometer)	
Solid Waste	Sample Preparation For Metal Analysis	USEPA 3050 B (Acid Digestion)
Liquid Waste	Sample Preparation For Metal Analysis	APHA 3030 E (Acid Digestion)
Solid Waste	Corrosivity (pH)	USEPA 9045 D (pH Meter)
Liquid Waste	Corrosivity (pH)	APHA 4500 H <sup>+</sup> (pH Meter)
Solid Waste	Ignitability (Flash Point)	USEPA 1010 A (Pensky-Martens Closed-Cup Tester)
Liquid Waste	Ignitability (Flash Point)	USEPA 1020 B (Setaflash [Small Scale] Closed-Cup Tester)

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# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



## NO: SAMM 336

(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 20 of 29

### Note:

- AOAC : Association of Official Analytical Chemists, 18<sup>th</sup> Edition, 2005 ( Revision3, 2010)
- APHA : American Public Health Association, Standard Method for Examination of Water and Wastewater, 21<sup>st</sup> Edition, 2005.
- ASTM : American Society for Testing and Materials.
- BP : British Pharmacopeia, 2013 Vol. V., 2019 Vol. V.
- BS 4401-1 (1980)/ISO 5553 (1981) : British Standard/International Organization for Standardization: Methods of Test for Meat & Meat Products-Part 15: Detection of Polyphosphates.
- BS EN 14130 (2003) : British Standard European Standard: Foodstuffs – Determination of Vitamin C by HPLC.
- GB 5009.33-2010 : People's Republic of China Standard. National Food Safety Standard. Determination of Nitrite and Nitrate in Foods.
- GB/T 20361-2006 : People's Republic of China Standard. Determination of Malachite Green & Gentian Violet Residues in Fishery Products – HPLC with Fluorescence Detector.
- GB/T 20756-2006 : People's Republic of China Standard. Determination of Chloramphenicol, Florfenicol & Thiamphenicol Residue in Edible Animal Derived Food and Seafood by HPLC-MS/MS
- GB/T 21311-2007 : People's Republic of China Standard. Determination of Residues of Nitrofurantol Metabolites in Food Stuffs of Animal Origin.
- GB/T 21911-2008 : People's Republic of China Standard. Determination of Phthalate Esters in Food.
- GB/T 22354-2008 : People's Republic of China Standard. Determination of Aspartame in Foods.
- GB/T 21311-2007 : People's Republic of China Standard. Food Contact Materials – Polymer – Determination of 2,2-bis (4-hydroxyphenyl) propane [Bisphenol A] in Food Simulans – High Performance Liquid Chromatography.
- GB/T 23382-2009 : People's Republic of China Standard. Determination of Sodium Propionate and Calcium Propionate in Foods – High Performance Liquid Chromatography Method.
- HACH : Handbook of Water Analysis.
- IS : Indian Standard, Method of Sampling and Test for Soaps (Second Revision) 1991.
- JIS : Japanese Industrial Standard.
- KS 580: 2006 : Kenya Standard. Cosmetic Creams, Lotions and Gels for Skin Care. Determination of Hydroquinone Content.
- MS 532: 1995 : Malaysian Standard, Specification for Red Chilli Sauce (Second Edition).
- MS 1120:2004 : Malaysian Standard, Sauces-Sampling and Test Methods (First Edition).
- MS ISO 5984: 1996 : Malaysian Standard Identical with ISO, Animal Feeding Stuffs – Determination of Crude Ash.
- MS ISO 6496: 2003 : Malaysian Standard Identical with ISO, Animal Feeding Stuffs – Determination of Moisture and Other Volatile Matter Content.
- NIOSH : National Institute of Occupational Safety and Health
- SC/T 3025-2006 : Aquaculture Industry Standards, Ministry of Agriculture of the People's Republic of China, Determination of Formaldehyde in Aquatic Products.
- SC/T 3028-2006 : Aquaculture Industry Standards, Ministry of Agriculture of the People's Republic of China, Determination of Oxolinic Acid in Aquatic Products, Liquid Chromatography Method.
- SN/T 1928-2007 (LC-MS/MS): People's Republic of China Standard for Entry-Exit Inspection & Quarantine, Determination of Nitroimidazoles Residues in Foodstuffs of Animal Origin for Import & Export-LC-MS/MS Method
- USDA, CLG-BLAC.02, 2007 : United States Department of Agriculture, Screening & Confirmation of  $\beta$ -lactam Antibiotic by HPLC-MS/MS.
- US EPA : United State Environment Protection Agency.
- USFDA, LIB : United State Food and Drug Administration, Laboratory Information Bulletin.
- USP : United State Pharmacopeia 36, NF27, 2009.
- AOCS : American Oil Chemists' Society, 7<sup>th</sup> Edition
- GAFTA : Grain and Feed Trade Association

**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 21 of 29

**Signatories:**

- |     |                                      |  |
|-----|--------------------------------------|--|
| 1.  | <b>Khoo Hwa Chuan</b>                | <b>IKM No.: M/2212/4433/03/05</b>  |
| 2.  | <b>Nursyafawati Bakri</b>            | <b>IKM No. : M/3574/6472/13 (Nutrition Analysis)</b>   |
| 3.  | <b>Nurul Husna Zakaria</b>           | <b>IKM No. : L/1946/6486/13 (LCMS/MS, LC Analysis)</b>   |
| 4.  | <b>Shahrul Fatin Izzati Adnan</b>    | <b>IKM No.: L/2076/7053/15 (LCMS/MS, GC &amp; GCMS/MS Analysis)</b>  |
| 5.  | <b>Muhammad Nasruddin Ghazali</b>    | <b>IKM No.: L/2636/7824/17 (Nutrition, Waste, GC &amp; GCMS, Edible Oil Analysis)</b>                          |
| 6.  | <b>Muhammad Dzafran Omar</b>         | <b>IKM No.: L/2852/8441/19</b>   |
| 7.  | <b>Noor Shilla Ibrahim</b>           | <b>861201-02-5322 (Chemical – ICPOES, ICPMS &amp; AAS – Signatory under supervision of Registered Chemist)</b> |
| 8.  | <b>Nawal Syifa' Ismail</b>           | <b>IKM No.: M/4802/7910/17 (Waste, Water &amp; Wastewater Analysis)</b>  |
| 9.  | <b>Ain Syazwani Khairuddin</b>       | <b>IKM No.: M/5007/8249/18 (Pharmaceutical)</b>  |
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# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



MS ISO/IEC 17025

## NO: SAMM 336

(Issue 4, 02 March 2020 replacement of SAMM 336 dated 28 January 2019)

Page: 22 of 29

### SCOPE OF TESTING:

### MICROBIOLOGY

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Food Products</b> <ul style="list-style-type: none"> <li>• Coffee</li> <li>• Tea</li> <li>• Cereal Food</li> <li>• Frozen Food</li> <li>• Sauces</li> <li>• Fruit Drink &amp; Juice</li> <li>• Flour &amp; Confectionery</li> <li>• Dairy Products</li> <li>• Food Supplement (Herbal); etc</li> </ul>	Standard Plate Count	AS 5013.1-2004
	<i>Staphylococcus aureus</i>	AS 1766.2.4;1995
	Yeast	AS 5013.29-2009
	Mould	AS 5013.29-2009
	Coliforms	AS 1766.2.3;1992
	<i>Escherichia coli</i>	AS 1766.2.3;1992
	<i>Escherichia coli</i> 0157: H7	FDA-BAM , Chapter 4A
	<i>Bacillus cereus</i>	AS 1766.2.6;1991
	<i>Clostridium perfringens</i>	AS 1766.2.8; 1991
	<i>Vibrio parahaemolyticus</i>	AS/NZS 1766.2.9:1997
	<i>Listeria monocytogenes</i>	AS/NZS 1766.2.16:1998
	<i>Vibrio cholerae</i>	ISO/TS 21872-1: 2007 (E)
	<i>Vibrio parahaemolyticus</i>	ISO/TS 21872-1: 2007 (E)
	<i>Vibrio vulnificus</i>	ISO/TS 21872-2: 2007 (E)
	<i>Clostridium botulinum</i>	FDA-BAM, Chapter 17, 2001
	Total Plate Count	AOAC 2002.07
	Yeast & Mould Count	AOAC 2002.11
	Total Coliform & <i>E. coli</i> Count	AOAC 2005.03
	Aerobic Plate Count	AOAC 990.12
	Coliform & <i>E.coli</i>	AOAC 998.08 & 991.14
	<i>Staphylococcus aureus</i>	AOAC 2003.11
	Enterobacteriaceae	AOAC 2003.01 / AS 5013.8: 2004
	<i>Salmonella</i>	AS 1766.2.5;1991 / AOAC 2014.01
Yeast & Mould	AOAC 997.02 / AOAC 2014.05	
Fecal Coliform	FDA-BAM , Chapter 4A	

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**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: MICROBIOLOGY**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Milk & Milk Products	<i>Enterobacter sakazakii</i>	ISO/TS 22964:2006
Canned Foods	<b>Spoilage in Canned Foods</b> <ul style="list-style-type: none"> <li>• Flat Sour Organism</li> <li>• Anaerobic Organism</li> <li>• Leakage Organism</li> </ul>	FDA-BAM, 2001, Chapter 21A
<b>Pharmaceutical Products</b> <ul style="list-style-type: none"> <li>• Powder</li> <li>• Capsule</li> <li>• Tablet</li> <li>• Oil &amp; Cream; etc</li> </ul>	Total Microbial Aerobic Count  Total Combined Yeast & Mould Count  Enterobacteria and Certain Other Gram-Negative Bacteria  Bile-tolerant Gram Negative Bacteria  <i>Escherichia coli</i>  <i>Salmonella</i>  <i>Staphylococcus aureus</i>  <i>Pseudomonas aeruginosa</i>  <i>Clostridia spp</i>  <i>Candida albicans</i>	BP 2013, Appendix XVI B  BP 2013, Appendix XVI B  BP 2005, Appendix XVI B  BP 2013, Appendix XVI B  BP 2013, Appendix XVI B  BP 2013, Appendix XVI B  BP 2013, Appendix XVI B  BP 2013, Appendix XVI B  BP 2013, Appendix XVI B
<b>Water</b> <ul style="list-style-type: none"> <li>• Potable &amp; Domestic</li> <li>• Distilled/Demineralized</li> <li>• Reverse Osmosis</li> <li>• Ultrapure Water</li> <li>• Swimming Pool Water</li> <li>• Cooling Tower Water</li> <li>• Boiler Water</li> <li>• Surface Water</li> <li>• Mineral Water</li> </ul>	Coliform (MPN/100ml)  Fecal Sterptococci (cfu/100ml)  Yeast & Mould	APHA 9221 B  APHA 9230 C  APHA 9610 D

**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 24 of 29

**SCOPE OF TESTING: MICROBIOLOGY**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Water</b> <ul style="list-style-type: none"> <li>• Potable &amp; Domestic</li> <li>• Industrial Water</li> <li>• Distilled Demineralized</li> <li>• Reverse Osmosis</li> <li>• Ultrapure Water</li> <li>• Swimming Pool Water</li> <li>• Cooling Tower Water</li> <li>• Boiler Water</li> <li>• Surface Water</li> <li>• Mineral Water</li> <li>• Industrial Effluent; etc</li> </ul>	Heterotrophic Plate Count <ul style="list-style-type: none"> <li>• Pour Plate</li> <li>• Membrane Filtration</li> </ul> Standard Total Coliform <i>Pseudomonas aeruginosa</i> Fecal <i>Streptococci</i> Fecal Coliform <i>E. coli</i> (Membrane Filtration) Bacterial Endotoxin  Examination for <i>Legionellae</i> including <i>Legionella pneumophila</i> <ul style="list-style-type: none"> <li>• serogroup 1</li> <li>• serogroup 2-14</li> <li>• total <i>Legionella</i></li> <li>• <i>Legionella spp.</i></li> </ul>	APHA 9215 B-1998 APHA 9215 D-1998  APHA 9222 B-1998  APHA 9213 E-1998  APHA 9230 B  APHA 9221 E  APHA 9222 G  Limulus Amebocyte Lysate (LAL) kit by Cape Cod  AS/NZS 3896: 1998
<b>Water</b> <ul style="list-style-type: none"> <li>• Potable &amp; Domestic</li> <li>• Industrial Water</li> <li>• Distilled Demineralized</li> <li>• Reverse Osmosis</li> <li>• Ultrapure Water</li> <li>• Swimming Pool Water</li> <li>• Cooling Tower Water</li> <li>• Boiler Water</li> <li>• Surface Water</li> <li>• Mineral Water</li> <li>• Industrial Effluent; etc</li> </ul>	Enumeration of Spores of Sulphite Reducing Anaerobes (Clostridia) including Clostridium Perfringens  <i>Escherichia coli</i> (MPN/100ml)	AS/NZS 4276.17.1; 2000  APHA 9221 F
<b>Pharmaceutical Products (Traditional Medicine)</b> <ul style="list-style-type: none"> <li>• Powder, Capsule, Tablet, Oil &amp; Cream</li> </ul>	Bile-tolerant Gram Negative Bacteria (Quantitative)  <i>Escherichia coli</i>  <i>Salmonella</i>	BP2013, Appendix XVIF  BP2013, Appendix XVIF  BP2013, Appendix XVIF



**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)

Page: 25 of 29

**SCOPE OF TESTING: MICROBIOLOGY**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Cosmetic Products</b> <ul style="list-style-type: none"> <li>Liquid, Solid, Powder, Cream, Oil based, Aerosol, Soap &amp; etc</li> </ul>	Aerobic Plate Count  Yeast  Mould  <i>Staphylococcus aureus</i>  <i>Pseudomonas aeruginosa</i>  Anaerobic Plate Count	FDA-BAM, 2001, Chapter 23
<b>Environmental Sampling &amp; Monitoring</b> <ul style="list-style-type: none"> <li>Air &amp; Work Surfaces</li> </ul>	Swab Contact Method  Sedimentation Method	Compendium of Methods for the Microbiological Examination of Foods, 3rd Ed, 1992
Sugar & Sugar Products	Total Mesophilic Bacterial Count  Total Yeast & Mould  Thermophilic Spore-forming Bacteria  Flat Sours Spores  Sulphides Spoilage Spores  Thermophilic Gas-producing Anaerobes	MS 5: Part 2: 2006
Food & Feed	Shigella  Campylobacter spp.  Coliforms Count  Coagulase-positive Staphylococci Count	FDA-BAM, Chapter 6, January 2001  ISO 10272-1:2006(E)  AS 5013.4-2009  AS 5013.12.1-2016
Cosmetic Products	Burkholderia cepacia	In-house Method (ML-55) Based on BP2013, Vol. V, Appendix XVI B & HiMedia Manual
Medical Devices	Sterility Test	BP2013, Vol. IV, Appendix XVI
Water	Giardia/Cryptosporidium	In-house Method (ML-89) Based on EPA Method 1693 & Xpect® Giardia/Cryptosporidium Kit Manual

# Schedule

Issue date: 02 March 2020  
Valid until: 12 July 2021



MS ISO/IEC 17025

## NO: SMM 336

(Issue 4, 02 March 2020 replacement  
of SMM 336 dated 28 January 2019)

Page: 26 of 29

### Note:

- AOAC : Association of Official Analytical Chemists, 18<sup>th</sup> Edition, 2005 (Revision 3, 2010)
- APHA : American Public Health Association, Standard method for Examination of Water and Wastewater, 21<sup>st</sup> Edition, 2005
- AS : Australian Standard
- AS/NZS : Australian/New Zealand Standard
- BP : British Pharmacopeia. 2013
- FDA-BAM : Food & Drug Administration-Bacteriological Analytical Manual
- ISO/TS : International Organization of Standardization/Technical Specification
- MS: Malaysian Standard

### Signatories:

- |    |                      |           |
|----|----------------------|-----------|
| 1. | Noor Shuhanija Shuib | MJMM 0276 |
| 2. | Kok Sin Yin          | MJMM 0515 |
| 3. | Kulaab A/P Liam      | MJMM 0373 |

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**NO: SAMM 336**(Issue 4, 02 March 2020 replacement  
of SAMM 336 dated 28 January 2019)**SCOPE OF TESTING: NUCLEIC ACID**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
<b>Porcine</b> <ul style="list-style-type: none"> <li>• Raw meat</li> <li>• Processed meat</li> <li>• Cooking oil</li> </ul>	Porcine DNA	In-house Method NA/FD/001 using Real-Time PCR
<b>Food</b> <ul style="list-style-type: none"> <li>• Raw meat</li> <li>• Processed meat</li> <li>• Cooking oil</li> <li>• Baking products</li> <li>• Dairy products</li> <li>• Nuts &amp; Beans</li> <li>• Sesame</li> <li>• Corn</li> <li>• Coconut powder</li> <li>• Coffee &amp; Tea, etc.</li> </ul>	<b>Allergens</b> <ul style="list-style-type: none"> <li>• Gluten</li> <li>• Soy</li> <li>• Milk</li> <li>• Peanut</li> <li>• Egg</li> <li>• Fish</li> <li>• Celery</li> <li>• Sesame</li> </ul>	In-house Method NA/FD/002 using Real-Time PCR  In-house Method NA/FD/003 using Real-Time PCR  In-house Method NA/FD/005 using Real-Time PCR  In-house Method NA/FD/006 using Real-Time PCR  In-house Method NA/FD/007 using Real-Time PCR  In-house Method NA/FD/009 using Real-Time PCR  In-house Method NA/FD/010 using Real-Time PCR  In-house Method NA/FD/011 using Real-Time PCR
<b>Food</b> <ul style="list-style-type: none"> <li>• Crustacean</li> <li>• Mollusc</li> <li>• Almond</li> </ul>		In-house Method NA/FD/016 using Real-Time PCR  In-house Method NA/FD/017 using Real-Time PCR  In-house Method NA/FD/018 using Real-Time PCR
Shrimp	White Spot Syndrome Virus (WSSV)  Yellow Head Virus (YHV)	In-house Method NA/FD/004 using Real-Time PCR  In-house Method NA/FD/008 using Real-Time PCR

**NO: SMM 336**(Issue 4, 02 March 2020 replacement  
of SMM 336 dated 28 January 2019)

Page: 28 of 29

**SCOPE OF TESTING: NUCLEIC ACID**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Cell culture	Mycoplasma	In-house Method, NA/PH/001, using Real-time PCR
Feed	<u>Animal DNA</u>	
	Porcine	In-house Method, NA/FD/001, Using Real-time PCR
	Chicken	In-house Method, NA/FD/012, Using Real-time PCR
	Cattle	In-house Method, NA/FD/013, Using Real-time PCR
	Sheep	In-house Method, NA/FD/014, Using Real-time PCR
	Goat	In-house Method, NA/FD/015, Using Real-time PCR

**Signatories:**

1. Niwashini Saundararajan

MJMM 0374

**NO: SMM 336**

(Issue 4, 02 March 2020 replacement  
of SMM 336 dated 28 January 2019)

Page: 29 of 29

**SCOPE OF TESTING: GENETIC MODIFIED ORGANISM**

Materials/ Products Tested	Type of Test/ Properties Measured/ Range of Measurement	Standard Test Methods/ Equipment/Techniques
Raw Material & Food <ul style="list-style-type: none"> <li>• Cooking oil</li> <li>• Baking products</li> <li>• Biscuit &amp; Chip</li> <li>• Nuts &amp; Beans</li> <li>• Sesame</li> <li>• Corn</li> <li>• Coffee &amp; Tea</li> <li>• Fruit</li> </ul>	Identification of GMO (35S, NOS, FMV)	In-house Method GMO/FD/001 using Real-Time PCR

**Signatories:**1. **Niwashini Saundararajan****MJMM 0374**