

Name of Laboratory : Laboratory of Asian Best Chicken Company Limited
Address : 888 Moo 9, Phahonyothin Road, Tambon Huai Sai, Amphoe Nongkae,
Changwat Saraburi 18230
Accreditation Number : Testing - 0202
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Initial Issue Date : 7th November 2019
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Expired date : 21st August 2026
Standard : ISO/IEC 17025:2017
Reference No. : 0303/2043

Scope of Testing Laboratory Accreditation

Laboratory Name : Laboratory of Asian Best Chicken Company Limited
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 Laboratory Status : Permanent Site Temporary Mobile

Item Number	Test Material / Product	Test Item / Range of Testing	Test Method / Technique Used
1	Poultry Meat Fully Cooked in Frozen	- Aerobic Plate Count CFU/g - Aerobic Plate Count CFU/g - Coliform CFU/g - <i>E. coli</i> CFU/g - <i>Staphylococcus aureus</i> CFU/g - <i>Salmonella</i> spp. Detected or not detected/25 g	FDA Bacteriological Analytical Manual, online, Chapter 3, January 2001 AOAC Official Methods of Analysis, 22 nd ed., 2023, method 990.12 AOAC Official Methods of Analysis, 22 nd ed., 2023, method 991.14 AOAC Official Methods of Analysis, 22 nd ed., 2023, method 2003.11 ISO 6579-1 : 2017 / Amd.1 : 2020

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Issue Number 4

Bureau of Laboratory Accreditation, Department of Science Service, Ministry of Higher Education, Science, Research and Innovation

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Item Number	Test Material / Product	Test Item / Range of Testing	Test Method / Technique Used
1 (cont.)	Poultry Meat Fully Cooked in Frozen	- Enterococci CFU/g - <i>Clostridium perfringens</i> Detected or not detected/0.2 g - <i>Listeria monocytogenes</i> Detected or not detected/25 g - <i>Listeria monocytogenes</i> Detected or not detected/25 g - <i>Listeria</i> spp. Detected or not detected/25 g	Nordic committee on food analysis, NMKL Method No.68, 5 th ed., 2011 FDA Bacteriological Analytical Manual, online, Chapter 16, January 2001 ISO 11290-1 : 2017 AFNOR Certification No. 3M 01/15-09/16 ISO 11290-1 : 2017

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Item Number	Test Material / Product	Test Item / Range of Testing	Test Method / Technique Used
1 (cont.)	Poultry Meat Fully Cooked in Frozen	- Yeasts and molds CFU/g - Yeasts and molds CFU/g	ISO 21527-1 : 2008 AOAC Official Methods of Analysis, 22 nd ed., 2023, method 2014.05

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