

Food Quality Assurance Service Center (FQA LAB)

Institute of Food Research and Product Development, Kasetsart University

Analysis Price List

1. Analysis / Chemical			
Item	Description	Test / Method	Price (Baht)
<b>COMMON NUTRITIONS</b>			2,100
<b>Proximate Analysis Package</b>			
1	Ash	AOAC	400
2	Protein / Total Nitrogen	AOAC / CODEX	500
3	Fat	AOAC	800
4	Moisture	AOAC	400
5	Total Carbohydrate	Calculation	2,100
6	Total energy	Calculation	2,100
7	Energy from fat	Calculation	2,100
<b>OTHERS FOOD COMPOSITION</b>			
1	Solid not fat	AOAC	4,200
2	Dietary Fiber		
	2.1 Total Dietary Fiber	AOAC	2,000
	2.2 Soluble Dietary Fiber	AOAC	2,500
	2.3 Insoluble Dietary Fiber	AOAC	2,500
3	Cholesterol	AOAC	1,500
<b>FATTY ACIDS</b>			
1	Fatty Acid Composition	AOAC	2,000
2	Saturated Fat	AOAC	2,000
3	Plant Sterol		
	: Beta – sitosterol	GC	2,000
	: Campesterol	GC	2,000
	: Strigmasterol	GC	2,000
	: Brassicasterol	GC	2,000
4	Trans Fatty Acid	AOAC	2,000
5	Unsaturated Fat	AOAC	2,000
6	Omega 3,6,9	AOAC	3,000
<b>AMINO ACID</b>			
1	Monosodium L-Glutamate	HPLC	1,500
2	L-Glutamic acid	HPLC	1,500
3	Amino Acid Profile (18 Items)	HPLC	5,000

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Item	Description	Test / Method	Price (Baht)
<b>SUGAR</b>			
1	Invert Sugar	AOAC / HPLC	1,000
2	Reducing Sugar	AOAC / HPLC	1,000
3	Reducing Sugar (DE)	AOAC	1,500
4	Fructose	AOAC	1,000
5	Glucose	AOAC	1,000
6	Lactose	AOAC	1,000
7	Maltose	AOAC	1,000
8	Sucrose	AOAC	1,000
9	Sugars (Any First Sugars)	AOAC	1,000
	Addition others sugar (price per each sugar)	AOAC	700
<b>SWEETENER / SUGAR ALCOHOL</b>			
1	Erythritol	AOAC	1,500
2	Sucralose	AOAC	1,500
3	Xylitol	AOAC	1,500
4	Mannitol	AOAC	1,500
5	Sorbitol	AOAC	1,500
6	Maltitol	AOAC	1,500
<b>OTHER SWEETENERS</b>			
1	Aspartame	AOAC	1,500
2	Acesulfame K	AOAC	1,500
<b>VITAMINS</b>			
1	Vitamin A (Retinol)	HPLC	1,800
2	Vitamin A (Beta - Carotene)	HPLC	1,800
3	Vitamin B <sub>1</sub> (Thiamine)	AOAC	1,800
4	Vitamin B <sub>2</sub> (Riboflavin)	AOAC	1,800
5	Vitamin C (Ascorbic acid)	HPLC	1,500
6	Vitamin E (Alpha - Tocopherol)	HPLC	1,800
<b>FOOD ADDITIVES</b>			
1	Benzoic acid / Sodium Benzoate	HPLC	1,000
2	Sorbic acid / Potassium Sorbate	HPLC	1,000
3	Sulphur dioxide (SO <sub>2</sub> )	AOAC	600

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Item	Description	Test / Method	Price (Baht)
<b>RANCIDITY ANALYSIS</b>			
1	Peroxide value (in fat & oil)	AOAC	500
2	Peroxide value (in foods)	AOAC	600
3	Thiobarbituric acid (TBA)	Spectrophotometry	500
4	Acid value (in fat & oil)	AOCS	500
5	Free fatty acid (in oil)	AOCS	500
<b>MINERALS AND METALS</b>			
1	Arsenic (As)	AOAC	800
2	Cadmium (Cd)	AOAC	700
3	Calcium (Ca)	AOAC	700
4	Copper (Cu)	AOAC	700
5	Chromium (Cr)	AOAC	700
6	Iron (Fe)	AOAC	700
7	Lead (Pb)	AOAC	700
8	Nickle (Ni)	AOAC	700
9	Magnesium (Mg)	AOAC	700
10	Manganese (Mn)	AOAC	700
11	Total Mercury (Hg)	U.S EPA	1,000
12	Phosphorus (P)	AOAC	700
13	Potassium (K)	AOAC	700
14	Sodium (Na)	AOAC	700
15	Sodium Chloride (NaCl)	AWWA	700
16	Tin (Sn)	AOAC	700
17	Total Hardness (in water)	AOAC	700
18	Zinc (Zn)	AOAC	700
<b>FOOD COLORS</b>			
1	Azorubine / Carmoisine	HPLC	1,500
2	Ponceau 4R	HPLC	1,500
3	Sunset Yellow FCF	HPLC	1,500
4	Tartrazine	HPLC	1,500
	Addition others colors (more than 1 color in sample)	HPLC	1,000

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Item	Description	Test / Method	Price (Baht)
<b>ALCOHOL</b>			
1	Alcohol Content	GC	1,500
2	Ethanol	GC	1,000
3	Methanol	GC	1,000
<b>OTHERS CHEMICAL ANALYSIS</b>			
1	Acidity	AOAC	300
2	Alkalinity	AOAC	300
3	Anthraquinone	HPLC	1,500
4	Caffeine	ISO 20481	1,000
5	Collagen	HPLC	1,500
6	GABA	HPLC	1,500
7	Gamma – oryzanol	Spectrophotometry	1,800
8	Co – Enzyme Q10	HPLC	1,500
9	Anthocyanin	AOAC / Spectrophotometry	1,500
10	Loss on drying	CODEX	600
11	Loss on ignition	AOAC	600
12	Sulphate Ash	CODEX	700
13	Total Solid	AOAC	600
14	Acid insoluble ash	CODEX	700
15	Water – Soluble Substances	CODEX	600
16	Isoflavones	AOAC	2,000
17	Total phenolic compounds	Spectrophotometry	3,000
18	Antioxidant activity (DPPH)	Spectrophotometry	3,000
19	Total Ash	CODEX	700
2. Analysis / Physical			
1	Net weight	Codex STAN 70	100
2	Drain weight	AOAC	100
3	Volume	Measure volume	100
4	Total Soluble Solid (° Brix)	AOAC	100
5	pH	AWWA / AOAC	200
6	Color	Colorimeter	400
7	Water Activity ( $a_w$ )	AOAC	400

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**3. Analysis / Microbiology**

Item	Description	Test / Method	Price (Baht)
1	Aerobic Plate Count (APC) 35 °C	FDA-BAM	400
2	Aerobic Plate Count (APC) 35 °C and 55 °C	FDA-BAM	500
3	Acid Like / Tolerance Bacteria at 30°C	APHA	400
4	Yeasts and Molds	FDA-BAM	500
5	<i>Enterobacteriaceae</i> count	ISO 21528-2	400
6	Coliforms	FDA-BAM	400
7	<i>Escherichai coli</i>	FDA-BAM	500
8	Fecal coliforms	FDA-BAM	500
9	<i>Staphylococcus aureus</i>	FDA-BAM	500
10	<i>Bacillus cereus</i>	FDA-BAM	500
11	<i>Clostridium perfringens</i>	FDA-BAM	500
12	<i>Clostridium</i> spp.	USP41/NF36	500
13	<i>Salmonella</i> spp.	ISO 6579	500
14	<i>Vibrio parahaemolyticus</i>	FDA-BAM	1,000
15	<i>Vibrio cholerae</i>	FDA-BAM	1,000
16	<i>Listeria monocytogenes</i>	ISO 11290	1,000
17	Lactic acid bacteria count (Total Lactic acid bacteria)	ISO 15214	400
18	Incubation test	APHA	100
19	Flat sour mesophile	FDA-BAM	500
20	Flat sour thermophile	FDA-BAM	500
21	Mesophilic anaerobe	FDA-BAM	400
22	Thermophilic anaerobe	FDA-BAM	400
23	Sulfide spoilage	APHA	300
<b>Acid canned food (package)</b>			<b>1,900</b>
1	Incubation Test	APHA	
2	Aerobic Plate Count 30 °C	APHA	
3	Flat sour mesophile	FDA-BAM	
4	Flat sour thermophile	FDA-BAM	
5	Yeasts and Molds	FDA-BAM	

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**3. Analysis / Microbiology**

Item	Description	Test / Method	Price (Baht)
<b>Low acid canned food (package)</b>			2,600
1	Incubation Test	APHA	
2	Aerobic Plate Count 35°C	APHA	
3	Flat sour mesophile	FDA-BAM	
4	Flat sour thermophile	FDA-BAM	
5	Mesophilic anaerobe	FDA-BAM	
6	Thermophilic anaerobe	FDA-BAM	
7	Sulfide spoilage	APHA	
<b>Microbiological Examination of Water</b>			
1	Aerobic Plate Count (Water)	AWWA	400
2	Coliforms	AWWA	400
3	<i>Escherichai coli</i>	AWWA	500
4	<i>Staphylococcus aureus</i>	AWWA	500
5	<i>Clostridium perfringens</i>	Thai Compendium	500
6	<i>Salmonella</i> spp.	ISO 19250	500
<b>Tradiition medicine</b>			
1	Aerobic Plate Count	Thai Phamacopoeia Supplement	400
2	Yeasts and Molds	Thai Phamacopoeia Supplement	500
3	<i>Escherichai coli</i>	FDA-BAM	500
4	<i>Staphylococcus aureus</i>	Thai Phamacopoeia Supplement	500
5	<i>Salmonella</i> spp.	Thai Phamacopoeia Supplement	500
6	<i>Clostridium</i> spp.	Thai Phamacopoeia Supplement	500

**4. Health Certificate / Sanitary Certificate**

Item	Description	Test / Method	Price (Baht)
1	Health Certificate for Canned Food	APHA, FDA-BAM	3,000
2	Health Certificate Others Food	Depend on analysis item	

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**5. Food Allergen**

Item	Description	Test / Method	Price (Baht)
1	Wheat Allergen (Gliadin)	ELISA	3,500
2	Gluten Allergen (Gliadin)	ELISA	3,500
3	Milk Allergen (Casein)	ELISA	3,500
4	Egg Allergen	ELISA	3,500
5	Soy Allergen	ELISA	3,500
6	Peanut Allergen	ELISA	3,500
7	Crustacean Allergen	ELISA	3,500
8	Sesame Allergen	ELISA	3,500

**6. Thai Nutrition Labelling**

1	Total energy	Method of Nutrition Labeling	
2	Total fat	AOAC	
3	Protein	AOAC	
4	Total carbohydrate	Method of Nutrition Labeling	
5	Sugars	AOAC	
6	Sodium	AOAC	
7	Vitamin A	HPLC	
8	Vitamin B <sub>1</sub>	AOAC	
9	Vitamin B <sub>2</sub>	AOAC	
10	Calcium	AOAC	
11	Iron	AOAC	
12	Saturated fat	AOAC	
13	Cholesterol	AOAC	
14	Dietary fiber	AOAC	
15	Energy from fat	Method of Nutrition Labeling	
Full – format of Thai Nutrition Information (Analysis Item 1-15)			<b>12,000</b>
Short from – format of Thai Nutrition Information (Analysis Item 1-6)			<b>5,000</b>