

**SINGAPORE LABORATORY
ACCREDITATION SCHEME**



Schedule

Eurofins Food Testing Singapore Pte. Ltd
61, Science Park Road, #05-03/08
The Galen
Singapore 117525

Certificate No. : LA-2021-0789-A
Issue No. : 8
Date : 17 July 2026
Expiry of Certificate : 24 May 2030
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ACCREDITATION STANDARD: ISO/IEC 17025:2017
FIELD OF TESTING : Chemical and Biological Testing

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS TECHNIQUES / EQUIPMENT
A FOOD (General Food, Food For Special Medical Purposes (FSMP), Supplemented Food, Infant Formula, Follow-on Formula)		
I MICROBIOLOGY	1. Acid Producing Microorganisms	CMMEF Chap 19 (5 th Ed.)
	2. Aerobic Plate Count	FDA/BAM Online Chap 3 (Jan 2026)
	3. Anaerobic Plate Count	CMMEF Chap 6.7 (5 th Ed.)
	4. <i>Bacillus cereus</i>	FDA/BAM Online Chap 14 (Oct 2020)
	5. <i>Bacillus coagulans</i>	USPC GBI-30, 6086
	6. <i>Campylobacter</i>	FDA/BAM Online Chap 7 (Mar 2001)
	7. <i>Cronobacter</i> species	ISO 22964: 2017
	8. <i>Clostridium perfringens</i>	FDA/BAM Online Chap 16 (Jan 2001)
	9. Coliform	FDA/BAM Online Chap 4 (MPN) (Oct 2020) ISO 4832: 2006
	10. Commercial Sterility	CMMEF Chap 61 (5 th Ed.)

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MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS TECHNIQUES / EQUIPMENT
I MICROBIOLOGY	11. <i>Escherichia coli</i>	FDA/BAM Online Chap 4 (MPN) (Oct 2020) ISO 16649-2: 2001
	12. <i>Escherichia coli</i> O157:H7	BACGene <i>E. coli</i> O157:H7 (v3.1) (AFNOR certified workflow)
	13. Enterobacteriaceae	ISO 21528-1/2: 2017
	14. Faecal coliform	FDA/BAM Online Chap 4 (MPN) (Oct 2020)
	15. Lactic Acid Bacteria	ISO 15214: 1998
	16. <i>Listeria monocytogenes</i>	FDA/BAM Online Chap 10 (Apr 2022) ISO 11290-1: 2017 BACGene <i>Listeria monocytogenes</i> ID 2622 (v6.1)
	17. <i>Listeria</i> species	BACGene <i>Listeria</i> species ID 2621(v6.1)
	18. Non-O157 Shiga-toxin Producing <i>Escherichia coli</i> (O26, O45, O103, O111, O121, O145)	BACGene Mplex STEC Screen / BACGene Mplex STEC Serotype1 and STEC Serotype2 (v1.5BX)
	19. <i>Pseudomonas</i> species	ISO 13720: 2010
	20. <i>Salmonella</i>	FDA/BAM Online Chap 5 (Jan 2026) ISO 6579-1: 2017/ Amd.1: 2020 BACGene <i>Salmonella</i> species ID 1909 (v5.1)
	21. <i>Salmonella</i> serotyping (<i>Salmonella paratyphi</i> A, <i>Salmonella paratyphi</i> B, <i>Salmonella typhimurium</i> , <i>Salmonella typhi</i> , <i>Salmonella enteritidis</i>)	In house method 3.03.7318 (v5)

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MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS TECHNIQUES / EQUIPMENT
I MICROBIOLOGY	22. <i>Shigella</i>	FDA/BAM Online Chap 6 (Mar 2023)
	23. Standard Plate Count	AOAC 966.23, 18 th Edition
	24. <i>Staphylococcus aureus</i>	FDA/BAM Online Chap 12 (Mar 2016) ISO 6888-1: 2021/Amd.1: 2023
	25. Sulfite-reducing <i>Clostridium</i> species and Spore Count	ISO 15213-1: 2023
	26. Total Colony Count	ISO 4833-1: 2013 /Amd.1: 2022
	27. <i>Vibrio parahaemolyticus</i> and <i>Vibrio cholerae</i>	FDA/BAM Online Chap 9 (May 2004)
	28. <i>Vibrio fluvialis</i> and <i>Vibrio vulnificus</i>	FDA/BAM Online Chap 9 (May 2004)
	29. <i>Vibrio parahaemolyticus</i> Count	Practical Food Microbiology, Chapter 6.15, 3 rd Edition
	30. Yeast and Mould	FDA/BAM Online Chap 18 (Apr 2001) ISO 21527-1 & -2: 2008
	31. <i>Yersinia enterocolitica</i>	FDA/BAM Online Chap 8 (Oct 2017)
II VIROLOGY	1. Hepatitis A Virus (Qualitative)	In house method 3.03.40753 (v1) (VIRSeek Food Hepatitis A Virus Real-time RT-PCR)
	2. Norovirus Genotype I & II (Qualitative)	In house method 3.03.40752 (v1) (VIRSeek Food Norovirus Genotype I & II Real-time RT-PCR)
	3. Norovirus Genotype I & II (Quantitative)	In house method 3.03.7334 (v3) (Luna and VIRSeek)

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MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
B PROPRIETARY MEDICINE/ TRADITIONAL MEDICINE		
I MICROBIOLOGY	1. Bile Tolerant Gram Negative Bacteria	USP <62> (USP-NF 2025)
	2. <i>Escherichia coli</i>	USP <62> (USP-NF 2025)
	3. <i>Pseudomonas aeruginosa</i>	USP <62> (USP-NF 2025)
	4. <i>Salmonella</i>	USP <62> (USP-NF 2025)
	5. <i>Staphylococcus aureus</i>	USP <62> (USP-NF 2025)
	6. Total Aerobic Microbial Count	USP <61> (USP-NF 2025)
	7. Total Yeast & Mould Count	USP <61> (USP-NF 2025)
C ENVIRONMENTAL SAMPLES		
I MICROBIOLOGY	1. Aerobic Plate Count	FDA/BAM Online Chap 3 (Jan 2026)
	2. Coliform, Faecal coliform, <i>E. coli</i> MPN	FDA/BAM Online Chap 4 (Oct 2020)
	3. Coliform	FDA/BAM Online Chap 4 (Oct 2020)
	4. <i>Escherichia coli</i> Count	ISO 16649-2: 2001
	5. Enterobacteriaceae	ISO 21528-2: 2017
	6. <i>Listeria monocytogenes</i>	BACGene <i>Listeria monocytogenes</i> ID 2622 (v6.1)
	7. <i>Listeria</i> species	BACGene <i>Listeria</i> species ID 2621 (v6.1)

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MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
I MICROBIOLOGY	8. Non-O157 Shiga-toxin Producing <i>Escherichia coli</i> (O26, O45, O103, O111, O121, O145)	BACGene Mplex STEC Screen / BACGene Mplex STEC Serotype1 and STEC Serotype2 (v1.5BX)
	9. <i>Salmonella</i>	BACGene <i>Salmonella</i> species ID 1909 (v5.1)
	10. <i>Staphylococcus aureus</i>	FDA/BAM Online Chap 12 (Mar 2016)
	11. Total Aerobic Bacteria Count (Air - Passive)	In house method 3.03.7317 (v3)
	12. Total Aerobic Bacteria Count (Air - Active)	In house method 3.03.7317 (v3)
	13. Total Yeast and Mould Count (Air - Passive)	In house method 3.03.7317 (v3)
	14. Total Yeast and Mould Count (Air - Active)	In house method 3.03.7317 (v3)
	15. Total Aerobic Bacteria Count (Surface - Contact Plate)	In house method 3.03.7317 (v3)
	16. Total Yeast and Mould Count (Surface - Contact Plate)	In house method 3.03.7317 (v3)
	17. <i>Yersinia enterocolitica</i>	FDA/BAM Online Chap 8 (Oct 2017)

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MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
D DAIRY		
I MICROBIOLOGY	1. <i>Bifidobacterium</i> Count	ISO 29981: 2010
	2. <i>Escherichia coli</i> Detection	ISO 16649-3: 2015
	3. Mesophilic Aerobic Spore Count	Standard Methods for the Examination of Dairy Products, 18 th Ed, 12.111
	4. Mesophilic Anaerobic Spore Count	In house method 3.03.7340 (v1)
	5. <i>Staphylococcus aureus</i> Detection	ISO 6888-3: 2003
	6. Thermophilic Aerobic Spore Count	Standard Methods for the Examination of Dairy Products, 18 th Ed, 12.111 & 12.112
	7. Yeast and Mould Count	ISO 6611: 2004
E POTABLE WATER		
I MICROBIOLOGY	1. Aerobic Plate Count @ 22°C	ISO 6222: 1999
	2. <i>Clostridium perfringens</i>	HPA NSM W5i3.1
	3. Coliform Count	APHA 9222B (MF) (24 th Ed.)
	4. <i>Enterococcus</i> Count	APHA 9230C (MF) (24 th Ed.)
	5. <i>Escherichia coli</i> Count	APHA 9222B & H (MF) (24 th Ed.)
	6. Faecal Coliform Count	APHA 9222D (MF method) (24 th Ed.)
	7. Heterotrophic Plate Count / Aerobic Plate Count @ 35°C	APHA 9215B (PP) (24 th Ed.)
	8. <i>Streptococcus</i> Count	APHA 9230C (MF) (24 th Ed.)

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Approved Signatory

- | | | |
|----|---------------------------------|----------------------------|
| 1. | Ms Feng Qingting |) For all accredited tests |
| 2. | Ms Angel Yeo |) For all accredited tests |
| 3. | Ms Atikah Binte Laman |) For all accredited tests |
| 4. | Ms Regina Lim |) For all accredited tests |
| 5. | Ms Miftahul Jannah Binte Jumali |) For all accredited tests |

Note:

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025. A laboratory's fulfilment 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. 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.