

Schedule

Eurofins Stats Asia Pacific Pte. Ltd.
71 Toh Guan Road East
#02-01/02/06, #03-02, #05-03
TCH Techcentre
Singapore 608598

Certificate No. : LA-2018-0676-A
Issue No. : 11
Date : 23 February 2026
Certificate Expiry Date : 04 March 2030
Page : 1 of 7

FIELD OF TESTING : Chemical and Biological Testing

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
A. RoHS TESTING • Plastic • Rubber • Paint and surface coatings • Waterproofing product • Paper • Fabric • Polymer materials • Adhesive and sealants • Packing Materials • Metallic materials • Alloys • Inks • Glass coatings • Plating solution • Electrotechnical products	1. Determination of six regulated substances: • Polybromodiethyl Ether (PBDEs) and Polybromobiphenyl (PBBs)	USEPA 3545A:2007 (Extraction) IEC 62321-6:2015 (Analysis) IEC 62321-7-2:2017 IEC 62321-4:2017 IEC 62321-5:2013
	• Hexavalent chromium • Mercury • Lead, Cadmium & Chromium	
	2. BBP (Benzyl butyl phthalate, DBP (Di-butyl phthalate), DEHP (Di-(2-ethylhexyl) phthalate), DIBP (Di-isobutyl phthalate)	USEPA 3545A:2007 (Extraction) USEPA 8270E:2018 (Analysis)
	3. Polychlorinated biphenyl (PCBs)	USEPA 3545A:2007 USEPA 8270E:2018
	4. Polychlorinated naphthalene (PCNs)	USEPA 3545A:2007 USEPA 8270E:2018
	5. Hexabromocyclododecane (HBCDD)	USEPA 3545A:2007 USEPA 8270E:2018
	6. Short-Chain Chlorinated Paraffins (SCCP)	USEPA 8270E:2018
	7. Ozone Depleting Substance (ODS)	In-house method STATS-C&B-SOP-006:2020 Rev(0)

Schedule



Certificate No. : LA-2018-0676-A Issue No. : 11
Date : 26 February 2026 Page : 2 of 7

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
B. BUILDING MATERIALS • Furniture • Adhesives and sealants • Flooring composite products • Panel board • Surface coverings	8. Perfluorooctane Sulfonate (PFOS)	In-house method STATS-C&B-SOP-007:2020 Rev(0) (sample preparation only)
	9. Cybutryne	STATS-C&B-SOP-009:2024 REV(0)
	1. Determination of the emission of volatile organic compounds from building products and furnishing (Emission Test Chamber Method)	ISO 16000-9:2006
	2. Hydrocarbon solvent, Halogenated solvent, Aromatic solvents	NIOSH 2549:1996 (ATD-GC/MS)
	3. Formaldehyde	NIOSH 2016:2016 (UV)
	1. Volatile Organic Compounds in paint and varnishes	ISO 11890-2:2020
	2. Free Formaldehyde in water dilutable paints	VdL Guideline 03, Clause 6.1, UV-Vis ISO 7012-1:2025 method B, HPLC GB/T 34683:2017, Ultrasonic extractions & HPLC
	3. Total Formaldehyde in water dilutable paints	VdL Guideline 03, Clause 6.2, UV-Vis ISO 7012-2:2025, UV-Vis In-house method STATS-C&B-SOP-013:2025 Rev (0)
	4. Total Formaldehyde in solvent based paints	In-house method STATS-C&B-SOP-013:2025 Rev (0)
	1. Heavy Metals (As, Ca, Cd, Cu, Fe Hg, Pb, Na, K, Sn, Sb, Zn)	In-house method STATS-FC-SOP-003:2023 Rev(4)
C. PAINTS AND SURFACE COATINGS, WATERPROOFING PRODUCTS, ADHESIVE AND SEALANTS	2. Ash Content	AOAC 923.03: 2023 AOAC 930.30: 2023
D. FOOD CHEMISTRY GENERAL FOOD PRODUCTS		

Schedule



Certificate No. : LA-2018-0676-A Issue No. : 11
Date : 26 February 2026 Page : 3 of 7

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
	3. Moisture	AOAC 950.46: 2023
	4. Protein	In-house method STATS-FC-SOP-001:2018 Rev(0)
	5. Fat (Total, Saturated, Unsaturated and Trans Fat)	AOAC 996.06 (2001)
	6. Cholesterol	AOAC 994.01 (2023)
	7. Sugar (Glucose, Sucrose, Fructose, Lactose, Maltose, Galactose)	In-house method STATS-FC-SOP-007:2021 Rev(3)
	8. Peroxide Value	AOCS Cd-8b-90: 2009
	9. Calories and Carbohydrate	In-house method, STATS-FC-SOP-005 Rev (0)
	10. Melamine	In-house method STATS-FC-SOP-010:2024-REV(3)
	11. Benzoic Acid	In-house method STATS-FC-SOP-009:2023-REV(2)
	12. Sorbic Acid	In-house method STATS-FC-SOP-009:2023-REV(2)
	13. Inorganic Arsenic	In-house method STATS-FC-SOP-011:2023-REV(2)
	14. Nitrate	In-house method STATS-FC-SOP-002- REV (1)
	15. Nitrite	In-house method STATS-FC-SOP-002- REV (1)
	1. Aerobic Plate Count	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013
	2. Anaerobic Plate Count	In-house method STATS-FM-SOP-032:2018 Rev(0)
E. FOOD MICROBIOLOGY - General Food Products - Canned Food		

Schedule



Certificate No. : LA-2018-0676-A Issue No. : 11
Date : 26 February 2026 Page : 4 of 7

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
	3. Acid-Producing Bacteria	Compendium of Methods for the Microbiological Examination of Food 5 th Ed:2015 Chapter 19
	4. <i>Bacillus cereus</i>	BS EN ISO 7932:2004 FDA-BAM Chapter 14: Feb 2012
	5. <i>Campylobacter</i> spp.	FDA-BAM Chapter 7: Jan 2001
	6. Coagulase Positive <i>Staphylococcus aureus</i>	FDA-BAM Chapter 12: Mar 2016
	7. <i>Clostridium perfringens</i>	FDA-BAM Chapter 16: Jan 2001
	8. Coliforms	FDA-BAM Chapter 4: July 2017- MPN Technique AOAC 991.14: 2005
	9. <i>E. coli</i>	AOAC 991.14: 2005
	10. Enterobacteriaceae	BS ISO 21528-1:2017 BS ISO 21528-2:2017
	11. <i>Enterobacter sakazakii</i> (Cronobacter)	ISO 22964:2017
	12. Faecal coliform and <i>E. coli</i>	FDA-BAM Chapter 4: July 2017
	13. <i>Listeria monocytogenes</i> and spp.	FDA-BAM Chapter 10: Mar 2017
	14. <i>Pseudomonas</i> spp.	ISO/TS 11059:2009
	15. <i>Salmonella</i>	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
	16. <i>Shigella</i>	Compendium of Methods for the Microbiological Examination of Foods 5 th Ed:2015 Chapter 37
	17. <i>Staphylococcus aureus</i> (Petrifilm)	AOAC 2003.08: 2005
	18. Sulfite-Reducing Bacteria	ISO 15213:2003
	19. <i>Vibrio cholerae</i>	FDA-BAM Chapter 9: May 2004

Schedule



Certificate No. : LA-2018-0676-A Issue No. : 11
Date : 26 February 2026 Page : 5 of 7

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
	20. <i>Vibrio parahaemolyticus</i>	FDA-BAM Chapter 9: May 2004
	21. <i>Vibrio vulnificus</i>	FDA-BAM Chapter 9: May 2004
	22. Yeast and Mold	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611:2004
	23. <i>Yersinia enterocolitica</i>	FDA-BAM Chapter 8: Oct 2017
	24. Direct Microscopic Examination (DME) of Foods	Compendium of Methods for the Microbiological Examination of Foods 5 th Ed:2015 Chapter 61 and 62 HPB Method MFHPB-02:2006
	25. Determination of pH of foods	Compendium of Methods for the Microbiological Examination of Foods 5 th Ed:2015 Chapter 62 HPB Method MFHPB-03:2014
	26. Commercial Sterility	Compendium of Methods for the Microbiological Examination of Foods 5 th Ed:2015 Chapter 61
	27. Staphylococcal Enterotoxin	Toxin Detection Kits Based on Test Kit Manual, 2003
	28. <i>Bacillus cereus</i> Enterotoxin	Toxin Detection Kits Based on Test Kit Manual, 2006
	29. <i>E. coli</i> O157:H7	In-house method STATS-FM-SOP-037-REV(4)
	30. <i>Vibrio parahaemolyticus</i> count	PHLS Chapter 6.15 (2003)
F. HYGIENE AND ENVIRONMENT	1. Hand Swab & Surface Swab Sampling	Compendium of Methods for the Microbiological Examination of Foods 5 th Ed:2015 Chapter 2 and 3
	2. Aerobic Plate Count	FDA-BAM Chapter 3: Jan 2001 AOAC 990.12: 2005 ISO 4833-1: 2013

Schedule



Certificate No. : LA-2018-0676-A Issue No. : 11
Date : 26 February 2026 Page : 6 of 7

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
	3. Coliforms	FDA-BAM Chapter 4: July 2017- MPN Technique AOAC 991.14: 2005
	4. Faecal Coliform and <i>E. coli</i>	FDA-BAM Chapter 4: July 2017
	5. <i>Listeria monocytogenes</i> and spp.	FDA-BAM Chapter 10: Mar 2017
	6. <i>Salmonella</i>	FDA-BAM Chapter 5: July 2018 BS EN ISO 6579-1:2017
	7. Coagulase Positive <i>Staphylococcus aureus</i>	FDA-BAM Chapter 12: Mar 2016
	8. Yeast and Mold	FDA-BAM Chapter 18: Apr 2001 AOAC 997.02: 2005 ISO 6611: 2004

Approved Signatories

S/N	Name	Scope
1.	Mr Lei Zhi Pei	- For all accredited tests.
2.	Ms Doreen Keong Bee Lian	- For all accredited tests in Sections A, B, C only, and test D1, D5-D15 only
3.	Mr Flander Moh Wei Jie	- For all accredited tests in Section E and F
4.	Mr Khoo Pei Kiet	- For all accredited tests in Section E and F
5.	Ms Teo Yong Min	- For all accredited tests in Section E and F
6.	Ms Lee Woan Qi	- For parts of A1 (Hexavalent chromium, Mercury, Lead, Cadmium & Chromium), A3, A4, A5, A6, A7
7.	Ms Meizy Clarise Hayag	- For A1 (Hexavalent chromium, Mercury, Lead, Cadmium & Chromium)
8.	Mr. Lean Chun Yew	- For A3, A4, A5 and A6

Schedule



Certificate No. : LA-2018-0676-A Issue No. : 11
Date : 26 February 2026 Page : 7 of 7

Note:

This laboratory is accredited in accordance with the recognised 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.