

The Laboratory of Adinop Co., Ltd. has been accepted as an accredited

laboratory in the field of food testing for the following scope

No.	Type of sample	Test	Method
1.	Food Additives (Food Color): Single Food Color	Color Content: 1. Brilliant Blue FCF	FAO Online Edition “Combined Compendium of Food Additive Specifications for Brilliant Blue FCF” (Monograph 20: 2017)
		2. Carmoisine (Azorubine)	FAO Online Edition 2011 “Combined Compendium of Food Additives Specifications”, Volume 4, p.81-83.in connection with EN directive No. 231/2012
		3. Erythrosine	FAO Online Edition “Combined Compendium of Food Additive Specifications for Erythrosine” (Monograph 22: 2018)
		4. Indigo Carmine	FAO Online Edition “Combined Compendium of Food Additive Specifications for Indigo Carmine” (Monograph 22: 2018)
		5. Ponceau 4 R	FAO Online Edition 2011 “Combined Compendium of Food Additives Specifications”, Volume 4, p.81-83.in connection with EN directive No. 231/2012

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No.	Type of sample	Test	Method
1. Continued	Food Additives (Food Color): Single Food Color	6. Sunset Yellow FCF	FAO Online Edition 2011 “Combined Compendium of Food Additives Specifications”, Volume 4, p.81-83.in connection with EN directive No. 231/2012
		7. Tartrazine	FAO Online Edition “Combined Compendium of Food Additive Specifications for Tartrazine” (Monograph 19: 2016)
		Loss on drying: 8. Brilliant Blue FCF	FAO Online Edition “Combined Compendium of Food Additive Specifications for Brilliant Blue FCF” (Monograph 20: 2017)
		9. Carmoisine (Azorubine)	FAO Online Edition “Combined Compendium of Food Additive Specifications for Carmoisine” (Monograph 8 : 2006)
		10. Erythrosine	FAO Online Edition “Combined Compendium of Food Additive Specifications for Erythrosine” (Monograph 22: 2018)

Accreditation Number 1030/47

Revision No. 00

Date of Accreditation : 26 December 2019

Date Revised 26 December 2019

Valid Until : 25 December 2021

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1 Continued	Food Additives (Food Color): Single Food Color	11. Indigo Carmine	FAO Online Edition “Combined Compendium of Food Additive Specifications for Indigo Carmine” (Monograph 22 : 2018)
		12. Ponceau 4 R	FAO Online Edition “Combined Compendium of Food Additive Specifications for Ponceau 4R ” (Monograph 11 : 2011)
		13. Sunset Yellow FCF	AOAC (2019) 950.65
		14. Tartrazine	FAO Online Edition “Combined Compendium of Food Additive Specifications for Tartrazine” (Monograph 19 : 2016)
		15. Ether extractable matter	FAO: Online Edition 2011, Combined Compendium of Food Additive Specification, Volume 4, p. 89-90
		16. Lead	In-house method W-QCC-023 in connection with: - AOAC (2019) 999.11 - ECSS/SC 313: 1982
		17. Zinc	
		18. Chromium	
19. Arsenic	In-house method W-QCC-024 based on AOAC (2019) 986.15, 999.11		

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No.	Type of sample	Test	Method
2.	Food Additives (Food Color): Blend Food Color	Color Content, Total color content: 20. Brilliant Blue FCF 21. Carmoisine (Azorubine) 22. Erythrosine 23. Indigo Carmine 24. Ponceau 4 R 25. Sunset Yellow FCF 26. Tartrazine	In-house method W-QCC-019 based on Journal of Chromatograph, Vol.210; 1981, p.168-173
		27. Lead	In-house method W-QCC-023 in connection with: - AOAC (2019) 999.11 - ECSS/SC 313: 1982
		28. Zinc	
		29. Chromium	
		30. Arsenic	In-house method W-QCC-024 based on AOAC (2019) 986.15, 999.11
3.	Syrup	Food Color: Color Content, Total color content: 31. Brilliant Blue FCF 32. Carmoisine (Azorubine)	In-house method W-QCC-026 based on Journal of Chromatograph, Vol.210; 1981 p.168-173 in connection with AOAC (1970), 53 p. 1182 - 1189

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3. Continued	Syrup	33. Erythrosine 34. Indigo Carmine 35. Ponceau 4 R 36. Sunset Yellow FCF 37. Tartrazine	In-house method W-QCC-026 based on Journal of Chromatograph, Vol.210; 1981 p.168-173 in connection with AOAC (1970), 53 p. 1182 - 1189
4.	Sweeteners	38. Acesulfame Potassium	In-house method W-QCC-027 based on Journal of AOAC (1993), 76(2) p.268-274, p. 275-282
		39. Aspartame	
5.	Flour and Flour product	40. Moisture Content	AOAC (2019) 925.10
		41. Ash	AOAC (2019) 923.03
		42. pH	In-house method W-QCC-034 based on AOAC (2019) 943.02
6.	Vitamins : -Vitamin B 2 -Vitamin B 3 -Vitamin B 5	43. Moisture Content	USP 42/NF 37 : 2019
7.	Vitamins with Minerals	44. Moisture Content	USP 42/NF 37 : 2019