

Schedule

Ugene Laboratory Services Pte Ltd
21 Woodlands Industrial Park E1
#04-06 to 10, #03-08
Singapore 757720

Certificate No. : LA-1998-0146-A
Issue No. : 26
Date : 01 February 2024
Expiry of Certificate : 26 October 2025
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FIELD OF TESTING : Chemical and Biological Testing

MATERIALS / PRODUCTS TESTED	TESTS / PROPERTIES	STANDARD METHODS / TECHNIQUES / EQUIPMENT
A. Food and Related Products	<u>Microbiology – Conventional Methods</u>	
	1. Aerobic Plate Count	FDA / BAM January 2001, Chapter 3 (Manual & Robotic) ISO 4833-1:2013(E) (Manual & Robotic)
	2. Bacillus cereus	FDA / BAM October 2020 Chapter 14 ISO 7932: 2004 (Manual & Robotic)
	3. Coliforms	FDA / BAM October 2020, Chapter 4 (Manual & Robotic) ISO 4832: 2006 (E) (Manual & Robotic)
	4. <i>Escherichia coli</i>	FDA / BAM October 2020, Chapter 4 (Manual & Robotic) ISO 16649-2: 2001 (Manual & Robotic)
	5. Faecal coliform	FDA / BAM October 2020, Chapter 4 (Manual & Robotic) ISO 4832: 2006 (E) (Manual & Robotic)
	6. Yeasts and Moulds	FDA / BAM January 2001, Chapter 18 ISO 21527-1: 2008 (Manual & Robotic) ISO 21527-2: 2008 (Manual & Robotic) ISO 6611: 2004 (Only for Milk and Milk Products) (Manual & Robotic)
7. <i>Staphylococcus aureus</i>	FDA / BAM March 2016, Chapter 12 (Manual & Robotic) ISO 6888-1: 2021 (Manual & Robotic)	

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	8. <i>Salmonella</i>	FDA / BAM September 2023, Chapter 5 ISO 6579-1: 2017
	9. Culturing and Identification of <i>Listeria Spp.</i> <ul style="list-style-type: none">• <i>L. welshimerii</i>• <i>L. ivanovii</i>• <i>L. seeligeri</i>• <i>L. grayi</i>• <i>L. monocytogenes</i>	Ugene Lab MM 2-5: Rev. D
	10. Culturing and Identification of <i>Listeria Spp.</i>	FDA / BAM April 2022, Chapter 10
	11. Detection of <i>Listeria Spp.</i>	ISO 11290-1: 2017
	12. <i>Shigella</i>	Compendium of Methods for the Microbiological Examination of Foods 4th Edition Chapter 37
	13. <i>Vibrio cholera</i> <i>Vibrio parahaemolyticus</i> <i>Vibrio fluvialis</i> <i>Vibrio vulnificus</i>	FDA / BAM May 2004, Chapter 9
	14. <i>Enterobacteriaceae</i>	Compendium of Methods for the Microbiological Examination of Foods 5 th Edition Chapter 9 ISO 21528-2: 2017 (Manual & Robotic)
	15. <i>Clostridium perfringens</i>	ISO 7937:2004
	16. <i>Salmonella Enteritidis</i> (serotyping)	Ugene Lab MM 8-2, Rev. B
	17. <i>Vibrio parahaemolyticus</i> Count	Ugene Lab MM 8-3, Rev. A
	18. <i>Group B Streptococcus</i>	Ugene Lab MM 8-4, Rev. B
	19. <i>Listeria monocytogenes</i> Count	Ugene Lab MM 2-5a: Rev. B

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	20. Mesophilic and Thermophilic Aerobic Spore-Forming Bacilli <u>Microbiology – Rapid Methods</u>	Compendium of Methods for the Microbiological Examination of Foods 5th Edition Chapters 23.512 and 26.5
	1. Aerobic Plate Count	Nissui Compact Dry TC AOAC PT 010404
	2. <i>Bacillus cereus</i>	Ugene Lab MM 8-6 (Rev B)
	3. Coliforms	Nissui Compact Dry CF AOAC PT 110401
	4. <i>Escherichia coli</i>	Nissui Compact Dry EC AOAC PT 110402 Ugene Lab MM 8-6 (Rev B)
	5. Yeasts and Moulds	3M Petrifilm Rapid Yeast & Mould AOAC 2014.05 Nissui Compact Dry YMR AOAC PT 092002
	6. <i>Staphylococcus aureus</i>	Nissui Compact Dry X-SA AOAC PT 081001 Ugene Lab MM 8-6 (Rev B)
	7. Detection of <i>Salmonella</i>	Solus ELISA AOAC PT 051601 Solus One EIA AOAC PT 101801 AOAC First Action Official Methods SM (No. 2021.02) AOAC PT 120802
	8. Detection of <i>Listeria Spp.</i>	Solus ELISA AOAC PT 041601 AFNOR NF UNI 03/05-09/06
	9. <i>Enterobacteriaceae</i>	Ugene Lab MM 8-6 (Rev B)
	10. <i>Clostridium perfringens</i>	Ugene Lab MM 8-6 (Rev B)
	11. <i>E. coli</i> O157:H7 (confirmation of positive results)	AOAC 2000.14 (2008)

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B Meat Products	12. Detection of Porcine DNA	Ugene Lab MM 8-5a & 5b, Rev. A
	1. Meat Speciation by RT-PCR	Ugene Lab MM 8-5a & 5b, Rev. A
C Poultry Samples	1. <i>Salmonella Enteritidis</i>	Ugene Lab MM 8-1 & 8-2, Rev. B
D. Chinese Medicine, Health Supplements and Related Products	1. Total Aerobic Microbial Count	} USP-NF 2023, Issue 1 <61>
	2. <i>Total combined yeast & mould count</i>	
	3. <i>Staphylococcus Aureus</i>	} USP-NF 2023, Issue 1 <62>
	4. <i>Salmonella</i> species	
	5. <i>Pseudomonas aeruginosa</i>	
	6. <i>E. Coli</i>	
E. Environmental Surface Swabs	7. Detection of Porcine DNA	Ugene Lab MM 8-5a & 5b, Rev. A
	1. Sampling	ISO 18593:2004(E)
	2. Aerobic Plate Count	ISO 18593:2004(E)
	3. <i>Salmonella</i>	Solus ELISA AOAC PT 051601 Solus One EIA AOAC PT 101801 FDA/ BAM September 2023, Chapter 5
	4. <i>Listeria monocytogenes</i>	ISO 18593:2004(E) & Ugene Lab MM 2-5, Rev. D FDA/ BAM April 2022, Chapter 10
	5. <i>Salmonella Enteritidis</i>	Ugene Lab MM 8-1 & 8-2, Rev. B
	6. Coliforms, Faecal Coliforms and <i>Escherichia coli</i>	ISO 18593:2004(E) FDA/ BAM July 2017, Chapter 4
7. <i>Staphylococcus aureus</i>	ISO 18593:2004(E) FDA/ BAM March 2016, Chapter 12	

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F. Air Monitoring (Settling Plate Method)	8. Yeasts and Moulds Count	ISO 18593:2004(E) FDA/ BAM Jan 2001, Chapter 18
	9. Enterobacteriaceae	ISO 18593:2004 (E) & Compendium of Methods for the Microbiological Examination of Foods 5th Edition Chapter 9
	1. Aerobic Plate Count	Compendium of Methods for the Microbiological Examination of Foods 5th Edition Chapter 3 Section 3.101
G. Cosmetics	2. Yeasts and Moulds	Compendium of Methods for the Microbiological Examination of Foods 5th Edition Chapter 3 Section 3.101
	1. Aerobic Plate Count	} FDA/ BAM December 2021, Chapter 23
	2. Yeasts and Mould Count	
	3. Pseudomonas aeruginosa	
	4. Staphylococcus aureus	
	5. Escherichia coli	
6. Candida Albicans		
H. General	7. Detection of Porcine DNA	Ugene Lab MM 8-5a & 5b, Rev. A
	1. Microorganism Identification Using Maldi-TOF	AOAC 2017.09 (2020) AOAC 2017.10 (2020)
I. Bivalve Molluscs, Food and Related Products	<u>Virology</u>	
	1. Norovirus G1, G2	Ugene Lab MM 10-4, Rev. C Ugene Lab MM 10-5, Rev. D Ugene Lab MM 10-6, Rev. A

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<p>J Food and Related Products</p> <ul style="list-style-type: none"> • Porridge Oats, Canned Meat Meal • Dried Milk • Sugar • Soft Drink • Wheat Flour • Beverages • General Food 	<p style="text-align: center;"><u>Chemistry</u></p> <ol style="list-style-type: none"> 1. Water Activity 2. Protein 3. Fat 4. Moisture 5. Heavy Metals by ICP-OES (As, Pb, Cu, Cd) 6. Mercury by Mercury Analyzer 7. Total Sugars 8. Energy 9. Total Fat by GC-FID 10. Saturated Fat by GC-FID 11. Trans Fat by GC-FID 12. Cholesterol by GC-FID 13. Total Protein by Kjeldahl method 14. Carbohydrate by Calculation 15. Total Sugar – Lane and Eynon method 16. Total Dietary fiber 17. Moisture- Oven gravimetric 	<p>ISO 18787:2017</p> <p>Ugene Lab MM9-2, Rev A</p> <p>AOAC 932.06</p> <p>AOAC 925.45B</p> <p>Ugene Lab MM9-4, Rev D</p> <p>Ugene Lab MM9-3, Rev E</p> <p>Ugene Lab MM9-7 Rev C</p> <p>Ugene Lab MM9-8, Rev A</p> <p>} AOAC Official Method 996.06 (2008)</p> <p>AOAC Official Method 994.10 (2008)</p> <p>Ugene lab MM9-2, Rev A</p> <p>Ugene Lab MM9-9, Rev A</p> <p>Ugene Lab MM9-7, Rev C</p> <p>AOAC Official Method 985.29 (2005)</p> <p>AOAC Official Method 950.46 (2008)</p>

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K. Chinese Proprietary Medicine and Health Supplements	18. Ash 19. Sodium by ICP-OES 20. Heavy metals in food (Arsenic, Cadmium, Copper, Lead, Tin, Antimony, Mercury) 1. Mercury by Mercury Analyzer 2. Heavy Metals by ICP-OES (As, Pb, Cu, Cd) 3. Disintegration Test for Health supplements	AOAC Official Method 920.153 (2005), 923.03 (2005) & 930.30 (2005) Ugene Lab MM9-4, Rev D Ugene Lab MM9-3, Rev E Ugene Lab MM9-4, Rev D Ugene Lab MM9-3, Rev E Ugene Lab MM9-4, Rev D USP 701 & USP 32 (2040)
L. Cosmetic Products	1. 1,4 Dioxane by GCMSMS 2. Heavy Metals (Arsenic, Cadmium, Chromium, Cobalt, Lead, Nickel, Mercury)	Ugene Lab MM9-16, Rev A Ugene Lab MM9-4, Rev D
M. Packaged Mineral and Drinking Water, Ice	1. Elements by ICP-MS. Antimony, Arsenic, Aluminum, Barium, Beryllium, Boron, Cadmium, Calcium, Chromium, Copper, Iron, Lead, Mercury, Manganese, Magnesium, Molybdenum, Nickel, Silica, Sodium, Total Phosphorous, Uranium, Vanadium, Cobalt, Zinc, Silver, Thallium, Strontium	APHA 3125: 2017 EPA Method 6020

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M. Taps, pipes and parts contacting with Drinking Water	2. Elements by ICP-OES Aluminum, Antimony, Arsenic, Barium, Beryllium, Boron, Cadmium, Calcium, Chromium, Cobalt, Copper, Iron, Lead, Mercury, Manganese, Magnesium, Molybdenum, Nickel, Potassium, Silica, Sodium, Silver, Phosphorous, Uranium, Vanadium, Zinc, Thallium, Strontium	APHA 3120: 2017 EPA Method 6010b EPA 200.7
	3. Anions by Ion-chromatography (IC) Bromide, Chloride, Fluoride, Nitrate, Nitrite, Sulphate, Ortho-phosphate	EPA Method: 300.0
	1. Leaching heavy metals and analysis by ICP-MS Aluminum, Antimony, Arsenic, Barium, Cadmium, Chromium, Copper, Iron, Lead, Manganese, Mercury, Molybdenum, Nickel, Selenium	AS/NZS 4020H: 2018 AS/NZS 4020K: 2018 SS375 Part 2.6: 2015 BS6920-2.6: 2000+A2 2014

Approved Signatory

Ms Eunice Ng Wee Suan - For all accredited tests
Mr Roy Weng - For all microbiology and virology tests
Dr Chen Huayi - For all chemistry tests
Ms Tham Zhi Cheng - For all microbiology and virology tests

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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.