

No.340 (1/3)

CERTIFICATE OF ACCREDITATION

Name of Laboratory: Samyang Food R&D Center

Representative: Jeon, In Jang

Address of Headquarters: 82-9 Hawolgok-dong Seongbuk-gu Seoul, Korea

Address of Laboratory: 390 Usan-dong Wonju Kangwon-Do, Korea

Duration: February. 27, 2012 ~ February. 26, 2016

Scope of Accreditation (Scope of Accreditation is described in the accompanying Annex)

This is to certify that the above Laboratory is accredited as Testing Laboratory in accordance with the provisions of Article 23 of the National Standards Act.

These criteria encompass the requirements of ISO/IEC 17025 : 2005.

February. 27, 2012

Administrator,

Hah. Cyons

Korea Laboratory Accreditation Scheme(KOLAS)



No.340 (2/3)

2. Chemical Test

2.017 Food

Test method	Standard designation
Korea Food Code	14-1 Soy sauce
Ch 4.14. :2007	4) Pure extracted value
Korea Food Code Ch 10. 1. : 2009	General Test Method
	1) Moisture (1) ① Oven drying method
	2) Ash
	3) Nitrogen Compound (1) ① Semi-micro
	Kjeldahl
	4) Fat (1) ① Ether extract method
	(3) ① Acid vlue
	⑤ Peroxide value
Korea Food Code	Preservatives analysis method
Ch 10. 2.: 2009	1) (1) Qualitative of thin layer chromatography
Korea Food Code	Color additives analysis method
Ch 10. 5. : 2009	1) (1) Tar color
Korea Food Code	Trace element analysis
Ch 10. 11. : 2009	1) Metal element (5) Edible salt
Korea Food Code	21-5 Ground red pepper or red pepper 6) (3)
Ch 5. 21.: 2009	Acid-insoluble ash
KS A 0601:2006	METHOD OF MEASURING SPECIFIC GRAVITY
	OF LIQUID METHOD FOR DETERMINATION OF pH OF
KS M 0011:2003	AQUEOUS SOLUTIONS



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2.019 Agricultural And Livestock Products

Test method	Standard designation
Standards and Specifications of Livestock Products(2007)	3.Livestock Products method III. General standards
	1.General method (1)Fat (A)Röss-Gottlieb
	3.Livestock Products method V. Processing
	method. 1.Milk products 1)Milks (1) Specific
	gravity
	3.Livestock Products method V. Processing
	method. 1.Milk products 1)Milks (2) Acidity
	3.Livestock Products method V. Processing
	method. 1.Milk products 1)Milks (3) Milk Total
	solids count
KSH 2194 : 2006	General standards for fluid milk product
	3. Specific gravity
KSH 2194 : 2006	General standards for fluid milk product
	4. Acidity
KSHISO 1211 : 2006	Milk-Determination of fat content - Gravimetric
	method
KSHISO 6731 : 2006	Milk, cream and evaporated milk — Determination
	of total solids content

9. Biological analysis

9.002 Microbiological analysis in the food

Test method	Standard designation
Korea Food Code Ch 10. 8. : 2009	Microbiological analysis method
	2) Aerobic plate count
	5) Coliform
	6) E. coli

End.