

## Analysis rate

Center of Research and Development of Food Industry  
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### Analysis service

NO	Analysis	Methods/ Instrument model	Service cost/ sample (Baht)
<b>Chemical Analysis</b>			
1	Water activity ( $a_w$ )	Aqualab 4TE	300
2	Moisture (Hot air oven)	AOAC (2005)	300
3	Moisture (Infrared)	Mettler MJ33	300
4	Total soluble solid (Hot air oven)		200
5	Total soluble solid (Brix)	Hand refractometer/ ATAGO	100
6	Protein	AOAC(Kjeldahl, 2005)/Gerhardt KB8S+VAP 30S	600
7	Fat	AOAC(Soxxhlet, 2005)/ Gerhardt S306AK	600
8	Ash	AOAC (2005)/ Furnace	600
9	Crude fiber	AOAC(Acid digestion, 2005)/FOSS1020	600
10	pH	Mettler MP220	100
11	Acidity	AOAC (titration, 2005)	200
12	Peroxide Value (Fat & oil)	AOAC(titration, 2005)	300
13	Alcohol in wine	Ebuliometer	200
14	Alcohol in wine	Dichlomite	300
15	Viscoamylograph	Brabender viscograph E	600
<b>Physical Analysis</b>			

1	Texture analysis	TA.XT. Plus	500
2	Viscosity	Brookfield DVIII Ultra	400
3	Consistency	Bostwick	200
<b>NO</b>	<b>Analysis</b>	<b>Methods</b>	<b>Service cost/ sample (Baht)</b>
4	Color (Solid)	Minolta CR400	200
5	Color (Solution)	Hunterlab	300
6	Turbidity (NTU)	Lovibond Turbichcek	100
<b>Microbiology Analysis</b>			
1	Aerobic plate count	FDA-BAM	400
2	Yeast and Mold	FDA-BAM	400
3	Coliforms (MPN)	FDA-BAM	500
4	Salmonella	ISO 6579	500