

**รายการและอัตราค่าบริการงานบริการวิเคราะห์**  
**ฝ่ายวิจัยและอุตสาหกรรม คณะอุตสาหกรรมอาหาร สจล.**

NO	Analysis	Methods/ Instrument	Service cost/Sample (Bath)
<b>Chemical Analysis</b>			
1	Water activity ( $a_w$ )	Aqualab 4TE	500
2	Moisture (Hot air oven)	AOAC (2005)	300
3	Total soluble solid (Hot air oven)	Memmert	300
4	Total soluble solid (Brix)	Hand refractometer/ ATAGO	100
5	Protein	AOAC(Kjeldahl, 2005)/Gerhardt KB8S+VAP 30S	600
6	Fat	AOAC(Soxxhlet, 2005)/ Gerhardt S306AK	600
7	Ash	AOAC (2005)/ Furnace	600
8	Crude fiber	AOAC(Acid digestion, 2005)/FOSS1020	600
9	pH	Mettler Toledo SevenCompact S220	100
10	Alcohol in wine	Ebuliometer	300
11	Viscoamylograph	Brabender viscograph E	700
<b>Physical Analysis</b>			
1	Texture quality	TA.XT. Plus	500
2	Viscosity	Brookfield DVIII Ultra	400
3	Color (Solid)	Minolta CR400	200
4	Color (Solution)	Hunterlab	300
5	Turbidity (NTU)	Lovibond Turbichcek	100

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<b>Microbiology Analysis</b>			
1	Aerobic plate count	FDA-BAM online	400
2	Yeast and Mold	FDA-BAM online	400
3	Coliforms (MPN)	FDA-BAM online	500
4	Salmonella	ISO 6579	500
5	Escherichia. Coli (E.coli)	FDA-BAM online	500
6	Staphylococcus aureus	FDA-BAM online	500