



ATEL-0123-035F

SCOPE OF ACCREDITATION

FOOD AND NUTRITION RESEARCH INSTITUTE – SERVICE LABORATORY

FNRI Building, DOST Compound, Gen. Santos Ave., Bicutan, Taguig City

Chemical Testing

Classification of Scopes	Specific tests or Measurements	Standard Method / Reference Standard
Beverages		
	Moisture	Air and Vacuum Oven, Gravimetric, AOAC 21 st Ed., 2019
	Protein	Automated Kjeldahl Method
	Ash	Gravimetric, AOAC 21 st Ed., 2019
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Total Dietary Fiber	Modified AOAC 991.43 21 st Ed., 2019
	Vitamin A	Modified AOAC 974.29, 21 st Ed., 2019
	Vitamin C	Modified AOAC 967.21 21 st Ed., 2019, HPLC
	Beta-carotene (except softdrinks and cordials)	Modified AOAC 967.21 21 st Ed., 2019, Titration
	Total Sugars (Fructose, Glucose, Sucrose, Maltose, Lactose)	In-house developed HPLC Method, CHE-AM-012
Sodium	In-house developed HPLC method, CHE-AM-011	
Fats and oils and fat emulsion		
	Trans fatty acid	Modified AOAC 996.06 21 st Ed., 2019 and WHO Global Protocol
Dairy products and analogs		
	Moisture	Air and Vacuum Oven, Gravimetric, AOAC 21 st Ed., 2019
	Protein	Automated Kjeldahl Method



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	Ash	Gravimetric, AOAC 21 st Ed., 2019
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Total Dietary Fiber	Modified AOAC 991.43 21 st Ed., 2019
	Calcium, Iron	Modified AOAC 985.35, 21 st Ed., 2019
	Saturated Fatty Acids	Modified AOAC 996.06 21 st Ed., 2019 and WHO Global Protocol
	Total Sugars (Fructose, Glucose, Sucrose, Maltose, Lactose)	In-house developed HPLC Method, CHE-AM-011
	Trans fatty acid	Modified AOAC 996.06 21 st Ed., 2019 and WHO Global Protocol
	Sodium	Modified AOAC 999.10, 21 st Ed., 2019
Zinc	Modified AOAC 985.35, 21 st Ed., 2019	
Cereal and cereal products		
	Moisture	Air and Vacuum Oven, Gravimetric, AOAC 21 st Ed., 2019
	Protein	Automated Kjeldahl Method
	Ash	Gravimetric, AOAC 21 st Ed., 2019
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Total Dietary Fiber	Modified AOAC 991.43 21 st Ed., 2019
	Vitamin A	Modified AOAC 974.29, 21 st Ed., 2019
Total Sugars (Fructose, Glucose, Sucrose,	In-house developed HPLC Method, CHE-AM-011	



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	Maltose, Lactose)	
	Calcium, Iron	Modified AOAC 985.35, 21 st Ed., 2019
Fruits and vegetables, seaweeds and nuts and seeds		
Fruits	Moisture	Air and Vacuum Oven, Gravimetric, AOAC 21 st Ed., 2019
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Vitamin C	Modified AOAC 967.21 21 st Ed., 2019, HPLC
		Modified AOAC 967.21 21 st Ed., 2019, Titration
	Total Sugars (Fructose, Glucose, Sucrose, Maltose, Lactose)	In-house developed HPLC Method, CHE-AM-011
Vegetables	Ash	Gravimetric, AOAC 21 st Ed., 2019
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Total Dietary Fiber	Modified AOAC 991.43 21 st Ed., 2019
	Vitamin C	Modified AOAC 967.21 21 st Ed., 2019, HPLC
		Modified AOAC 967.21 21 st Ed., 2019, Titration
Meat and meat products, including poultry and game		
	Moisture	Air and Vacuum Oven, Gravimetric, AOAC 21 st Ed., 2019



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	Total Fat	Solvent Extraction (Soxhlet) with Acid Hydrolysis
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Total Dietary Fiber	Modified AOAC 991.43 21 st Ed., 2019
	Sodium, Potassium	Modified AOAC 999.10, 21 st Ed., 2019
	Vitamin A	Modified AOAC 974.29, 21 st Ed., 2019
	Total Sugars (Fructose, Glucose, Sucrose, Maltose, Lactose)	In-house developed HPLC Method, CHE-AM-011
	Cholesterol	In-house developed, GC Method, CHE-AM-010
	Cadmium, Lead	Graphite Furnace - AAS, Modified AOAC 999.10, 21 st Ed., 2019
	Trans fatty acid	Modified AOAC 996.06 21 st Ed., 2019 and WHO Global Protocol
Zinc	Modified AOAC 985.35, 21 st Ed., 2019	
Fish and fish products, including mollusks, crustaceans, and echinoderms		
	Protein	Automated Kjeldahl Method
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Sodium	Modified AOAC 999.10, 21 st Ed., 2019
	Zinc	Modified AOAC 985.35, 21 st Ed., 2019
Foodstuffs intended for particular nutritional uses		
Infant formula	Protein	Automated Kjeldahl Method



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Classification of Scopes	Specific tests or Measurements	Standard Method / Reference Standard
Food supplement	Beta-carotene	In-house developed HPLC Method, CHE-AM-012
Confectionery		
	Ash	Gravimetric, AOAC 21 st Ed., 2019
	Trans fatty acid	Modified AOAC 996.06 21 st Ed., 2019 and WHO Global Protocol
Sweeteners, including honey		
	Ash	Gravimetric, AOAC 21 st Ed., 2019
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
	Total Sugars (Fructose, Glucose, Sucrose, Maltose, Lactose)	In-house developed HPLC Method, CHE-AM-011
Salts, spices, soups, sauces, salad, spreads, protein products		
	Total Carbohydrates	Computation, By Difference
	Energy	Computation, Atwater Factor
Spreads	Iron, Zinc	Modified AOAC 985.35, 21 st Ed, 2019
Soups	Iron, Zinc	Modified AOAC 985.35, 21 st Ed, 2019
Ready-to-eat savouries	Zinc, Calcium	Modified AOAC 985.35, 21 st Ed, 2019
Bakery wares		
	Total Dietary Fiber	Modified AOAC 991.43 21 st Ed., 2019
	Sodium, Potassium	Modified AOAC 999.10, 21 st Ed., 2019
	Saturated Fatty Acids	Modified AOAC 996.06 21 st Ed., 2019 and WHO Global Protocol
	Vitamin A	Modified AOAC 974.29, 21 st Ed., 2019
	Iodine	Inverse Colorimetric Method (Continuous Flow Auto Analyzer)
	Trans fatty acid	Modified AOAC 996.06 21 st Ed., 2019 and WHO Global Protocol

Issued date: May 18, 2023

Revision No. 01



**Philippine
Accreditation
Bureau**

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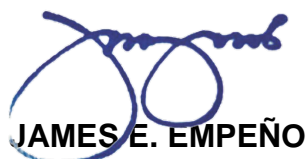
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Classification of Scopes	Specific tests or Measurements	Standard Method / Reference Standard
	Iron	Modified AOAC 985.35, 21 st Ed., 2019
Biological Materials		
Serum	Serum Vitamin A	In-house developed HPLC Method BIO-AM-001
	Lipid Profile (Cholesterol, Triglycerides, LDL, HDL)	Enzymatic Colorimetry
	C-Reactive Protein	Particle Enhanced Turbidimetry
Urine	Urinary Iodine Concentration	Ammonium Persulfate digestion with Spectrophotometric detection of the Sandell-Kolthoff reaction
Whole Blood	Hemoglobin	Cyanmethemoglobin
Serum Plasma	Blood Glucose	Hexokinase

Legend to reference standards:

AOAC - Association of Official Analytical Chemists



JAMES E. EMPEÑO

Director IV
Philippine Accreditation Bureau



**PAB ACCREDITED
TESTING LABORATORY
PNS ISO/IEC 17025:2017
LA-2001-035F**

Issued date: May 18, 2023

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