

## 財團法人全國認證基金會 Taiwan Accreditation Foundation Certificate of Accreditation

(Certificate No: P006-250711)

This is to certify that

## **Super Laboratory Co., Ltd. Super Laboratory Co., Ltd. Testing Center**

No.21, Wugong 5th Rd., Xinzhuang Dist., New Taipei City, Taiwan (R.O.C.)

## is accredited in respect of Proficiency Testing Provider

Accreditation Criteria: ISO/IEC 17043:2023

**Accreditation Number** : P006

Originally Accredited : May 10, 2010

**Effective Period**: August 17, 2025 to August 16, 2030

Accredited Scope: Proficiency testing provider, see described in the Appendix



Yi-Ling Chen

Yi-Ling Chen President, Taiwan Accreditation Foundation July 11, 2025

Certificate No: P006-250711

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Proficiency

Testing Provider Head TSAI, Wen-Cherng

Code	PT program	Property	PT item	Determination of assigned value	<b>Expected</b> frequency
09B	PT for dairy product microorganism	Listeria monocytogenes (Qualitative)	Solid food, Microbial strain pellet	from knowledge of the origin or production of the PT items	Once per 3 years
09B	PT for food microorganism	Enterobacteriaceae spp. (Quantitative /Qualitative)	Solid food, Liquid food, Microbial strain pellet	consensus value from participant results from knowledge of the origin or production of the PT items	Once per 3 years
09B	PT for food microorganism	Aerobic Plate Counts (Quantitative) (Qualitative) (Qualitative) Escherichia coli (Quantitative) (Qualitative) Staphylococcus aureus (Quantitative) (Qualitative) Salmonella spp. (Qualitative) Mold and Yeast Counts (Quantitative /Qualitative) Listeria monocytogenes (Qualitative) Lactic Acid Bacteria (Quantitative /Qualitative)	Solid food, Microbial strain pellet, Liquid food.	consensus value from participant results from knowledge of the origin or production of the PT items	Once per 3 years
09C	PT for propionic acid in food	Propionic acid	Solid food	consensus value from participant results from knowledge of the origin or production of the PT items	Once per year
09C	PT for preservative in food	Preservative-Benzoic acid, Sorbic acid, Dehydroacetic acid, Salicylic acid, p-Hydroxybenzoic acid	Liquid food	consensus value from participant results from knowledge of the origin or production of the PT items	Once per 3 years



Code	PT program	Property	PT item	Determination of assigned value	<b>Expected</b> frequency
09C	PT for hydrogen peroxide in food	Hydrogen peroxide	Solid food	from knowledge of the origin or production of the PT items	Once per year
09C	PT for nutrient in food	Ash Moisture Crude Fat Crude Protein Sodium	Solid food	certified reference material	Once per 3 years
10B	PT for Chinese herbal materials and Chinese herbal preparations microorganism	Total Aerobic Microbial Count (Quantitative /Qualitative) Escherichia coli (Qualitative) Staphylococcus aureus (Qualitative) Salmonella spp. (Qualitative) Total Combined Mold and Yeasts Count (Quantitative /Qualitative) Pseudomonas aeruginosa (Qualitative)	Chinese herbal materials (Solid), Chinese herbal preparations (Solid), Microbial strain pellet	consensus value from participant results from knowledge of the origin or production of the PT items	Once per year
10C	PT for Chinese herbal materials and Chinese herbal preparations of heavy metals	arsenic, lead, cadmium, mercury, copper	Chinese herbal materials (Solid), Chinese herbal preparations (Liquid)	consensus value from participant results from knowledge of the origin or production of the PT items	Once per year
11B	PT for cosmetic microorganism	Aerobic Plate Count (Quantitative) /Qualitative) Escherichia coli (Qualitative) Staphylococcus aureus (Qualitative) Total Combined Mold and Yeasts Count (Quantitative /Qualitative) Pseudomonas aeruginos (Qualitative) Candida albicans (Qualitative)	cosmetic (Liquid, Solid), Microbial strain pellet	consensus value from participant results from knowledge of the origin or production of the PT items	Once per year

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Code	PT program	Property	PT item	Determination of assigned value	<b>Expected</b> frequency
13B	PT for packaged drinking water microorganism	Coliform (Quantitative) /Qualitative) Enterococcus faecalis (Quantitative) /Qualitative) Pseudomonas aeruginosa (Quantitative/ Qualitative)	Drinking Water (Liquid), Microbial strain pellet	consensus value from participant results from knowledge of the origin or production of the PT items	Once per year
13C	Nutrients in water	Nitrate nitrogen Orthophosphate Total phosphorus	Liquid water sample	consensus value from participant results	Once per year
13C	Minerals in water	Fluoride Chloride Sulfate Electrical conductivity	Liquid water sample	consensus value from participant results	Once per year
14B	PT for cell product	Endotoxin (Quantitative)	Pyrogen- free LAL water	consensus value from participant results	Once per year
14B	PT for cell product	Mycoplasma spp. (Qualitative)	Cell culture medium	from knowledge of the origin or production of the PT items	Once per year
14B	PT for cell product	Sterility test (including method suitability test) (Qualitative)	Cell culture medium	from knowledge of the origin or production of the PT items	Once per year

(Null below)

