



SCOPE OF ACCREDITATION TO ISO/IEC 17043:2010

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PROFICIENCY TESTING PROVIDER

Valid To: July 31, 2025

Certificate Number: 4254.01

In recognition of the successful completion of the A2LA evaluation process, this proficiency testing provider has been found to meet the ISO/IEC 17043:2010, “Conformity assessment-General Requirements for Proficiency testing”. Accreditation is granted to this provider to provide proficiency testing samples in the following programs:

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
1.	Microbiology in water	<i>Total Coliform/Fecal Coliform (Enumeration)</i>	Bottled, mineral water
		<i>Escherichia coli (Enumeration)</i>	
		<i>Enterococci/Enterococcus faecalis (Enumeration)</i>	
		<i>Pseudomonas aeruginosa (Enumeration)</i>	
		<i>Spores of sulfite - reducing anaerobes (Enumeration)</i>	
2.	Microbiology in water	<i>Clostridium perfringens (Detection and enumeration)</i>	Domestic water
		<i>Staphylococcus aureus (Enumeration)</i>	
		<i>Salmonella spp. (Detection)</i>	
3.	Microbiology in beverages	<i>Total Aerobic Plate Count (Enumeration)</i>	Soft drinks, alcoholic beverage
		<i>Total coliform (Enumeration)</i>	
		<i>Escherichia coli (Enumeration)</i>	
		<i>Enterococcus faecalis/Enterococci (Enumeration)</i>	
		<i>Pseudomonas aeruginosa (Enumeration)</i>	
		<i>Coagulase-positive Staphylococci (Enumeration)</i>	
		<i>Clostridium perfringens (Enumeration)</i>	
		<i>Yeasts and mold (Enumeration)</i>	

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
4.	Microbiology in food	<i>Total Aerobic Plate Count (Enumeration)</i>	Food, milk
		<i>Total Coliform/Fecal Coliform (Enumeration)</i>	
		<i>Escherichia coli (Enumeration)</i>	
		<i>Coagulase-positive Staphylococci /S. aureus (Enumeration)</i>	
		<i>Bacillus cereus (Enumeration)</i>	
		<i>Clostridium perfringens (Enumeration)</i>	
		<i>Yeasts and mold (Enumeration)</i>	
		<i>Listeria monocytogenes (Detection and enumeration)</i>	
		<i>Salmonella spp. (Detection)</i>	
		<i>Enterobacteriaceae (Enumeration)</i>	
5.	Microbiology in Meat and meat products	<i>Total Aerobic Plate Count (Enumeration)</i>	Meat and meat products
		<i>Total Coliform/Fecal Coliform (Enumeration)</i>	
		<i>Escherichia coli (Enumeration)</i>	
		<i>Coagulase-positive Staphylococci (Enumeration)</i>	
		<i>Clostridium perfringens (Enumeration)</i>	
		<i>Salmonella spp. (Detection)</i>	
6.	Microbiology in fish and fishery products	<i>Vibrio parahaemolyticus (Detection)</i>	Fish and fishery products
7.	Microbiology in animal feeding stuffs	<i>Escherichia coli (Enumeration)</i>	Animal feeding stuffs
		<i>Bacillus spp. (Enumeration)</i>	
		<i>Lactobacillus spp. (Enumeration)</i>	
		<i>Salmonella spp. (Detection)</i>	
8.	Physiochemistry in water	<i>Hardness</i>	Water
		<i>Total dissolved solid</i>	Drinking water, bottled water, natural mineral water, edible ice
		<i>Permanganate index</i>	
		<i>Heavy metals and minerals (Pb, Cd, As, Fe, Zn Cu, Mn Hg, Sn, Sb, Co, Ni, Cr, Se, Ba, B, Mo, Al, Na, K, Ca, Mg)</i>	
		<i>Anion (NO₃⁻, NO₂⁻, Cl⁻, F⁻, Br⁻, SO₄²⁻, PO₄³⁻, ClO₃⁻, BrO₃⁻)</i>	
		<i>Ammonium (NH₄⁺)</i>	
		<i>Cyanide content</i>	

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
9.	Chemistry in domestic water	<i>Volatile organic compounds content [Appendix 1]</i>	Water
		<i>Phenoxy acid herbicide residues (2,4-D; 2,4-DB; 2,4,5-T; fenoprop; MCPA; mecoprop)</i>	
		<i>Multi-residue pesticides [Appendix 2]</i>	
10.	Chemical in food	<i>Moisture/ loss on drying/ water content</i>	Food, functional food
		<i>Lipid</i>	
		<i>Protein, nitrogen content, calculation of the crude protein content</i>	
		<i>Ash</i>	
		<i>NaCl</i>	
		<i>Carbohydrate</i>	
		<i>Sugar (total sugar, reducing sugar: glucose, fructose, saccharose, lactose)</i>	
		<i>Energy</i>	
		<i>Peroxide</i>	
		<i>Brix value</i>	
		<i>Preservatives (benzoic acid or benzoate salts, sorbic acid or sorbate salts)</i>	
		<i>Antioxidants (BHT, BHA, TBHQ)</i>	
		<i>Sweeteners (saccharine, aspartame, acesulfame K, cyclamate)</i>	
		<i>Vitamin C (Ascorbic acid, Ascorbyl palmitate, Ascorbyl glucoside)</i>	
		<i>Vitamin A, E, D3</i>	
		<i>B vitamins: B1, B2, B3, B5, B6, B9, B12, Biotin</i>	
		<i>Vitamin K1, K2</i>	
		<i>Choline, Taurin, β-Carotene Anthocyanin</i>	
		<i>Iodine content</i>	
		<i>Acid content</i>	
<i>Flavor enhancers (I, G)</i>			
<i>Colours (Sunset yellow, Tartrazine, amaranth, Ponceau 4R, Brilliant blue, Fast green, Allura red, Erythrosine, Carmoisine, Indigo carmine, Quinoline yellow, chocolate brown, Brown HT, Carmine)</i>			
<i>Fatty acids content (Appendix 3)</i>			
<i>Cholesterol</i>			

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
10.	Chemical in food (continued)	<i>DEHP</i> <i>Rhodamine B content</i> <i>DHEA content</i> <i>PDE5 inhibitor [Appendix 4]</i> <i>Amino acids content (aspartic acid, serine, glutamic acid, glycine, histidine, arginine, threonine, alanine, proline, cystine, tyrosine, valine, methionine, lysine, isoleucine, leucin, phenylalanine)</i> <i>Lutein</i>	Food, functional food
11.	Tea	<i>Ash (total ash, water-soluble ash, water-insoluble ash, acid-insoluble ash)</i> <i>Loss of mass</i> <i>Moisture</i> <i>Caffeine</i> <i>Total Polyphenols</i> <i>Tannin</i> <i>Total catechin content (GC, EGC, Catechin, ECG, GCG, EGCG)</i> <i>Alkalinity of water-soluble ash</i> <i>Water extract</i>	Tea, functional food
12.	Coffee	<i>Ash content</i> <i>Moisture</i> <i>Caffeine</i> <i>Water extract</i> <i>Acid-insoluble ash</i>	Coffee and coffee products
13.	Chemistry in Fish and fishery products	<i>Moisture</i> <i>Protein/total nitrogen</i> <i>Fat</i> <i>Ash</i> <i>Histamine</i> <i>Nitrogen ammonia</i> <i>Nitrogen ammonia</i> <i>Nitrogen amino acids</i> <i>Urea</i> <i>Total cyanide</i>	Fish and fishery products

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
14.	Chemistry in Food	<i>Borax content (calculated according to Na₂B₄O₇)</i> <i>NO₃⁻ content</i> <i>Fat Content</i> <i>Moisture</i> <i>Ash</i> <i>Protein</i> <i>Salt</i>	Meat and meat products;
15.	Chemistry in Food	<i>NO₃⁻ content</i> <i>Total Sulphur dioxide content</i> <i>Multi-residue pesticides (Appendix 5)</i>	Vegetables and vegetable products, Fruits and fruit products
16.	Chemistry in Food	<i>Borax content (calculated according to Na₂B₄O₇)</i> <i>Arsenic (III) and Arsenic (V)</i> <i>Moisture</i> <i>Ash</i> <i>Nitrogen content, calculation of the crude protein content</i> <i>Carbohydrate, reducing sugar, total sugar</i> <i>Tinopal CBS-X content</i> <i>Mycotoxins content (aflatoxin B1, B2, G1, G2, ochratoxin A, fumonisin, deoxynivalenol (DON), zearalenone)</i>	Cereal and cereal products; Pulses and by-products
17.	Metals in food and related products	<i>Heavy metals (Pb, Cd, As, Hg)</i> <i>Metals and minerals (K, Na, Ca, Mg, Cu, Fe, Zn, Mn, Cu, Mo, Cr, Se, P)</i> <i>Moisture / loss on drying / water content</i> <i>Ash (total ash, sulfated ash, acid insoluble ash content)</i>	Food, functional food, food additive, flavors and processing aids, ingredients

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
18.	Chemistry in animal feeding stuffs	<i>Water, moisture and other volatile matter content</i>	Animal feeding stuffs
		<i>Ash (total ash, acid insoluble ash)</i>	
		<i>Fat content</i>	
		<i>Nitrogen, calculation of crude protein</i>	
		<i>Vitamin B1, B2, B3, B5, B6, B9, B12, K3, A, E, D3</i>	
		<i>Metals and minerals (Fe, Cu, Zn, Hg, Pb, Sn, Sb, Co, Se, Mn, Cr, Ni, Ca, P)</i>	
		<i>Silic, SiO₂ content</i>	
		<i>Urea</i>	
		<i>Iodine content</i>	
		<i>Carbohydrate content; sugar: lactose, glucose, total sugar</i>	
		<i>Peroxide</i>	
		<i>Crude fibre content, Choline</i>	
		<i>Nitrogen ammoniac</i>	
		<i>Preservatives (benzoic acid or benzoate salts, sorbic acid or sorbate salts)</i>	
		<i>Antioxidants (BHT, BHA, TBHQ)</i>	
		<i>Sweeteners (saccharine, aspartame, acesulfame K, cyclamate)</i>	
<i>Organic acids and their salts: formic acid and formate salts, acetic acid and acetate salts, propionic acid and propionate salts, butyric acid and butyrate salts,</i>			
<i>Amino acids (aspartic acid, serine, glutamic acid, glycine, histidine, arginine, threonine, alanine, proline, cystine, tyrosine, valine, methionine, lysine, isoleucine, leucin, phenylalanine)</i>			

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
19.	Chemical in alcoholic beverages	-Alcohol (Methanol, Ethanol, Isopropanol)	Wine, Alcoholic, Alcoholic beverages
		-Furfural content	
		-Aldehyde content	
		-Ester	
		-Higher alcohol	
20.	Chemical in alcoholic beverages	-Total Sulphur dioxide content	Wine
		-Acidity, acid content	
		-Sugar	
21.	Chemical in alcoholic beverages	-Ethanol content	Beer
		-Diacetyl content	
		-Bitterness	
		-Original-soluble substances	
22.	Chemistry in fats and oils	Water content	Animal and vegetable fats and oils
		Acid value and acidity	
		Peroxide value	
		Saponification value	
		Iodine value	
		Phytosterol content (vegetable oil)	
		Fatty acids content	
		Antioxidants (BHT, BHA, TBHQ)	
		Gamma oryzanol	Rice oil
23.	Chemical in soy sauce, oyster sauce	3-MCPD and 1,3-DCP	Soy sauce, oyster sauce
24.	Chemical in milk and milk products	Aflatoxin M1	Milk and milk products, functional food
		2-MCPD and 3-MCPD, 2-MCPD and 3-MCPD esters, glycidyl esters	
		Igg	

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
25.	Chemistry in food additive	<i>Moisture</i>	Food additive
		<i>Ash</i>	
		<i>Heavy metals (Pb, Cd, As, Hg)</i>	
		<i>Preservatives (benzoic acid or benzoate salts, sorbic acid or sorbate salts)</i>	
		<i>Antioxidants (BHT, BHA, TBHQ)</i>	
		<i>Sweeteners (saccharine, aspartame, acesulfame K, cyclamate)</i>	
		<i>Colors (Sunset yellow, Tartrazine, amaranth, Ponceau 4R, Brilliant blue, Fast green, Allura red, Erythrosine, Carmoisine, Indigo carmine, Quinoline yellow, chocolate brown, Brown HT, Carmine)</i>	
26.	Chemistry in food contact materials	<i>Heavy metals content (Cd, Pb)</i>	Plastic,
27.	Veterinary drug residues	<i>-Quinolone and fluoroquinolone residues (enrofloxacin, ciprofloxacin, difloxacin, danofloxacin, orbifloxacin, ofloxacin);</i>	Raw milk and dairy products, meat and meat products
		<i>-Penicillins residues (Ampicillin, amoxicillin, penicillin V, penicillin G, cloxacillin, oxacillin</i>	
28.		<i>-Glucocorticoides content (dexamethasone, cortisone acetate, hydrocortisone acetate, methylprednisolone, prednisone, prednisolone)</i>	Milk and milk products, functional food
		<i>-Antibiotic residues (streptomycin, gentamicin, neomycin, dihydrostreptomycin, spectinomycin)</i>	
29.		<i>-Multiresidue antibiotics and hormones (eprinomectin, doramectin, diminazen, ivermectin, isometamidium, imidocarb, pirlimycin, monensin)</i>	Food and feeding stuffs
		<i>-Melamine content</i>	
30.		<i>-Tetracycline residues (tetracycline, oxytetracycline, chlortetracycline, doxycycline)</i>	Meat and meat products
	<i>-Aminoside residues (streptomycin, dihydrostreptomycin, gentamicin)</i>		
31.	<i>-Polyaromatic hydrocarbon (PAHs): Benzo(a)pyrene, Total PAHs [Appendix 6]</i>	Meat and meat products, animal feeding stuffs	
	<i>-Salbutamol, Clenbuterol, Ractopamin content</i>		
32.	<i>-Colistin content</i>	Meat and meat products, fish and fishery, animal feeding stuffs	
	<i>-Chloramphenicol, Florfenicol residues</i>		

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
33.	Veterinary drug residues (continued)	<i>Multi-residue antibiotics and hormone [Appendix 7]</i>	Milk and milk products; meat and meat products
34.		<i>Fipronil residue</i>	Eggs
35.		<i>Auramine O</i>	Food (chicken, bamboo) and animal feeding stuffs
36.	Veterinary drug residues	<i>Furazolidone content</i>	Animal feeding stuffs
37.		<i>Malachite green leucomalachite green,</i>	Meat and meat products, fish and fishery
38.		<i>-Anti-inflammatory substances NSAIDs (piroxicam, meloxicam, flunixin, 5-hydroxy flunixin, tolfenamic acid, flufenamic acid, mefenamic acid, niflumic acid, diclofenac) -Glucocorticoides content (prednisone acetate, dexamethasone acetate, betamethasone valerate, fluticasone propionate, mometasone furoate, clobetasol propionate, Betamethasone dipropionate)</i>	Food, functional food
39.	Pesticide residues	<i>Multi-residue pesticides (Appendix 8)</i>	Tea and health supplements
40.		<i>Multi-residue pesticides (Appendix 9)</i>	Milk and milk products, functional food
41.		<i>Multi-residue pesticides [Appendix 10]</i>	Milk and milk products, functional food
42.		<i>Pesticides residue (piperonyl butoxide, 2-phenylphenol, propargite, diphenylamine, carbaryl, malathion)</i>	Soft drinks
43.	Mycotoxin in food	<i>Aflatoxin B1, B2, G1, G2</i>	Food, functional food, animal feeding stuffs
44.		<i>Patulin</i>	Fruit juices, apple products
45.		<i>Ochratoxin A content</i>	Food (cereal, cake, jam, candy, coffee, wine)

No.	PT SCHEME	PROPERTIES MEASURED TYPE OF TEST RANGE OF MEASUREMENT ¹	PT ITEM: MATERIALS/ MATRIX/TYPE
46.	Chemical in functional food	<i>Glycyrrhiza Uralensis</i> qualification	Functional food
		<i>Angelica sinensis</i> qualification	
		<i>Glucosamine</i>	
		<i>Adenosine, Cordycepin</i>	
		<i>Flavonol glycoside</i>	
		<i>Collagen</i>	
		<i>Taurin</i>	
		<i>Glutathione</i>	
		<i>Methyl sulfonyl methane (MSM)</i>	
		<i>Ginsenosides</i>	
		<i>Coenzym Q10</i>	
		<i>Alpha Lipoic acid</i>	
		<i>Chondroitin</i>	
		<i>Flavonoid free (rutin, quercetin)</i>	
		<i>Curcuminoid</i>	
		<i>Sibutramine, desmethyilsibutramine, phenolphthalein, didesmethyl sibutramine, fenfluramine, lorcaserin content</i>	
		<i>Anti-diabetic substance content (metformin, phenformin, gliclazide, glibenclamide, acarbose)</i>	
		<i>Choline</i>	
		<i>Carnitin</i>	
		<i>Nucleotides</i>	
<i>Silymarin</i>			
<i>Isoflavones</i>			

¹Assigned values and associated uncertainties determined via participant consensus values.

Appendix 1: Purgeable volatile organic compounds

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	1,1,1 -Trichloroethane	11	Dichloromethane
2	1,2 - Dibromo – 3-Chloropropane	12	Ethyl benzene
3	1,2 – Dichlorobenzene	13	Hexachlorobutadiene
4	1,2 – Dichloroethane	14	Monochlorobenzene
5	1,2 - Dichloropropane	15	Styrene
6	1,3 - Dichloropropene	16	Tetrachloroethene
7	Benzene	17	Toluene
8	Bromodichloromethane	18	Trichloroethylene
9	Bromoform	19	Xylene
10	Chloroform		

Appendix 2: Pesticides

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	Alachlor	9	Dimethoate
2	Aldicarb	10	Fenitrothion
3	Aldrin	11	Fenobucarb
4	Atrazine	12	Heptachlor
5	Bentazone	13	Imidacloprid
6	Carbofuran	14	Lindane
7	DDT	15	Heptachlor epoxide
8	Dieldrin	16	Trichlorfon

Appendix 3: Fatty acids

<i>No.</i>	<i>Compound name</i>
1	Saturated fatty acid: MCT (C6:0, C8:0, C10:0, C12:0), C14:0, C18:0, C20:0, C22:0, C24:0
2	Saturated fatty acid: C16:0
3	Mono-unsaturated fatty acid: C14:1, C15:1, C16:1, C17:1, C20:1, C22:1, C24:1, omega 9 (C18:1, C22:1)
4	Poly-unsaturated fatty acid: omega 6 (C18:2n6, C18:3n6, C20:3n6, C20:4n6), omega 3 (C18:3n3, C20:3n3, C20:5n3, C22:6n3)
5	Trans fatty acid: C18:1-t, C18:2-t

Appendix 4: PDE5 inhibitor

No.	Compound name	No.	Compound name
1	2-Hydroxypropyl Nortadalafil	28	Hydroxy Vardenafil
2	Acetaminotadalafil	29	Imidazosagatriazinone
3	Acetil acid	30	Lodenafil carbonate
4	Acetildenafil	31	Mutaprodenafil
5	Acetyl Vardenafil	32	N-Desethylvardeafil
6	Aminotadalafil	33	N-Desmethyl Sildenafil
7	Avanafil	34	Nitrodenafil
8	Benzamidenafil	35	N-Octyl Nortadalafil
9	Benzyl Sildenafil	36	Nor Acetildenafil
10	Carbodenafil	37	Norneosildenafil
11	Chlorodenafil	38	Norneovardenafil
12	Chloropretadalafil	39	Nortadalafil
13	Cyclopentylnafil	40	O-desethyl-o-propyl sildenafil
14	Descarbonsildenafil	41	Piperazonifil
15	Desmethylfondenafil	42	Piperiacetildenafil
16	Desmethylthiosildenafil	43	Propoxyphenyl aildenafil
17	Dimethylacetildenafil	44	Propoxyphenyl homohydroxysildenafil
18	Dimethylsildenafil	45	Propoxyphenylthiosildenafil
19	Gendenafil	46	Pseudovardenafil
20	Homosildenafil	47	Rac-xanthoanthrafil
21	Hydroxyacetildenafil	48	Sildenafil
22	Hydroxyacetildenafil	49	Sildenafil N-oxide
23	Hydroxychlorodenafil	50	Thioaildenafil
24	Hydroxyhomosildenafil	51	Thiosildenafil
25	Hydroxythiohomosildenafil	52	Udenafil
26	Hydroxythiohomosildenafil	53	Vardenafil
27	Hydroxythiovardeafil		

Appendix 5: Pesticides

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	Abamectin	46	Diethofencarb	91	Metalaxyl
2	Acetamiprid	47	Difenoconazole	92	Metazachlor
3	Acetochlor	48	Dimethoate	93	Metconazole
4	Aldicarb	49	Dimoxystrobin	94	Methamidophos
5	Aldrin	50	Disulfoton	95	Methidathion
6	Alpha BHC	51	Edifenphos	96	Methiocarb
7	Atrazine	52	Emamectin	97	Methomyl
8	Azaconazole	53	Endosulfan	98	Methoxyfenozide
9	Azoxystrobin	54	Ethion	99	Methyl parathion
10	Beflubutamid	55	Ethoprophos	100	Metolachlor
11	Benalaxyl	56	Etofenprox	101	Mevinphos
12	Benzoximate	57	Fenamiphos	102	Myclobutanil
13	Beta BHC	58	Fenazaquin	103	Nitenpyram
14	Bifenazate	59	Fenbuconazole	104	Novaluron
15	Bifenthrin	60	Fenclorphos	105	Omethoate
16	Bitertanol	61	Fenhexamid	106	Oxasulfuron
17	Boscalid	62	Fenitrothion	107	Parathion
18	Buprofezin	63	Fenobucarb	108	Penconazole
19	Carbaryl	64	Fenpropidin	109	Pencycuron
20	Carbendazim	65	Fenpyroximate	110	Pendimethalin
21	Carbofuran	66	Fenvalerate	111	Permethrin
22	Carboxin	67	Fipronil	112	Picoxystrobin
23	Chlorantraniliprole	68	Flubendiamide	113	Pirimicarb
24	Chlordane (trans)	69	Flufenoxuron	114	Pirimiphos-methyl
25	Chlordane (cis)	70	Fluoxastrobin	115	Prochloraz
26	Chlorotoluron	71	Fluquinconazole	116	Promecarb
27	Chloroxuron	72	Flusilazole	117	Propamocarb
28	Chlorpyrifos	73	Fosthiazate	118	Propiconazole
29	Chlorpyrifos-methyl	74	Fuberidazole	119	Quinalphos
30	Clethodim	75	Fudioxonil	120	Quinoxyfen
31	Clomazone	76	Gamma BHC	121	Pyraclostrobin
32	Coumaphos	77	Heptachlor	122	Pyridaben
33	Cyazofamid	78	Hexaconazole	123	Spirodiclofen
34	Cycluron	79	Hexythiazox	124	Spiroxamine
35	Cyfluthrin	80	Imazalil	125	Tebuconazole
36	Cymoxanil	81	Imidachlorprid	126	Thiabendazol
37	Cypermethrin	82	Indoxacarb	127	Thiamethoxam
38	Cyproconazole	83	Ipconazole	128	Thidiazuron
39	Cyprodinil	84	Isofenphos-methyl	129	Trichlorfon
40	DDT	85	Isoprocab	130	Tricyclazole
41	Delta BHC	86	Isoxaben	131	Trifloxystrobin
42	Deltamethrin	87	Isoxaflutole	132	Triflumizole
43	Diazinon	88	Kresoxim-methyl	133	Vamidothion
44	Dichlorvos	89	Malathion	134	Propoxur
45	Dieldrin	90	Mepanipyrim		

Appendix 6: Polyaromatic hydrocarbon

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	Naphthalene	7	Pyrene
2	Acenaphthylene	8	Benzo(a)anthracen and chrysen
3	Acenaphthene	9	Benzo(b)flouranthene and Benzo(k)flouranthene
4	Fluorene	10	Benzo(a)pyren
5	Phenanthren and anthracene	11	Indeno(1,2,3-c,d)pyren and Dibenzo(a,h)anthracen
6	Fluoranthene	12	Benzo(g,h,i)perylene

Appendix 7: Antibiotics, hormone

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	Albendazole	12	Procaine Penicillin G	23	Sulfamethoxazole
2	Azithromycin	13	Roxithromycin	24	Sulfamethoxy pyridazine
3	Ceftiofur	14	Spiramycin	25	Sulfamonomethoxine
4	Dexamethasone	15	Sulfacetamide	26	Sulfapyridine
5	Erythromycin	16	Sulfachloropyridazine	27	Sulfathiazole
6	Febantel	17	Sulfadiazine	28	Sulfisomidine
7	Fenbendazole	18	Sulfadimethoxine	29	Sulfisoxazole
8	Flubendazole	19	Sulfadimidine	30	Thiabendazole
9	Lincomycin	20	Sulfaguanidine	31	Tylosin
10	Oxfendazole	21	Sulfamerazine		
11	Penicillin	22	Sulfameter		

Appendix 8: Pesticides

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	Acetamiprid	10	Chlorpyrifos methyl	19	Heptachlor
2	Aldrin	11	Chlorpyrifos	20	Mevinphos
3	Acetochlor	12	Dichlorvos	21	Parathion methyl
4	Atrazine	13	Dieldrin	22	Parathion
5	BHC	14	Difenphos	23	Permethrin
6	Bifenthrin	15	Dimethoate	24	Pirimiphos methyl
7	Carbaryl	16	Endosulfan	25	Tebuconazole
8	Carbendazim	17	Endrin		
9	Carbofuran	18	Fenclorphos		

Appendix 9: Pesticides

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	Aldrin	9	Cypermethrin	17	gamma BHC
2	Alpha BHC	10	DDT	18	Imidacloprid
3	Beta BHC	11	Delta BHC	19	Methiocarb
4	Carbaryl	12	Deltamethrin	20	Methomyl
5	Carbofuran	13	Dieldrin	21	Permethrin
6	Chlorpyrifos - methyl	14	Dimethoate	22	Tebuconazole
7	Chlorpyrifos	15	Diphenylamine		
8	Cyfluthrin	16	Endosulfan		

Appendix 10: Pesticides

<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>	<i>No.</i>	<i>Compound name</i>
1	Alpha cypermethrin	20	Dimethomorph	39	Oxydemeton-methyl
2	Aminopyralid	21	Dithiocarbamate	40	Penconazole
3	Amitraz	22	Ethephon	41	Phorate
4	Bentazon	23	Famoxadone	42	Pirimicarb
5	Bifenazate	24	Fenamiphos	43	Pirimiphos-methyl
6	Bitertanol	25	Fenbuconazole	44	Prochloraz
7	Carbosulfan	26	Fenbutatin oxide	45	Profenofos
8	Clethodim	27	Fenpropimorph	46	Propamocarb
9	Clofentezine	28	Fenpyroximate	47	Pyraclostrobin
10	Chlormequat	29	Fludioxonil	48	Pyrimethanil
11	Chlorpropham	30	Flusilazole	49	Quinoxifen
12	Cyhexatin	31	Flutolanil	50	Spinosad
13	Cyprodinil	32	Glufosinate ammonium	51	Tebufenozide
14	Cyromazine	33	Indoxacarb	52	Thiacloprid
15	Dichlorvos	34	Kresoxim-methyl	53	Triadimefon
16	Difenoconazole	35	Methopren	54	Triadimenol
17	Diflubenzuron	36	Methoxyfenozide	55	Trichlorfon
18	Dimethenamid-p	37	Myclobutanil	56	Trifloxystrobin
19	Dimethipin (Thiram)	38	Novaluron	57	Vinclozolin



Accredited Proficiency Testing Provider

A2LA has accredited

NATIONAL INSTITUTE FOR FOOD CONTROL

Ha Noi Capital, VIETNAM

This accreditation covers the specific proficiency testing schemes listed on the agreed upon Scope of Accreditation.

This provider is accredited in accordance with the recognized International Standard ISO/IEC 17043: 2010 *Conformity assessment - General requirements for proficiency testing*. This accreditation demonstrates technical competence for a defined scope and the operation of a quality management system.



Presented this 6th day of July 2021.

A blue ink signature of the Vice President of Accreditation Services.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 4254.01
Valid to July 31, 2025

For the proficiency testing schemes to which this accreditation applies, please refer to the provider's Scope of Accreditation.