



LABORATORY OF HALAL SERVICES

HALAL PRODUCTS RESEARCH INSTITUTE



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Sampling Tests

Accredited Test Methods

No.	Method	Equipment	Type of sample	Charge (RM)
1	Determination of amino acid profile and origin	High Performance Liquid Chromatography (HPLC)	Gelatine Collagen Capsule	860
2	Porcine screening	Porcine detection kit	Processed meat Processed fish	380
3	Determination of alcohol contents	Gas Chromatography Mass Spectrometry (GCMS)	Foods Beverages	350
4	Porcine DNA detection	Halal Verification System (HaFYS)	Meat Meat products	430
5	Porcine DNA detection	Real-Time Polymerase Chain Reaction (R-T PCR)	Meat Meat products Fish feeds	600
6	Porcine DNA detection	Real-Time Polymerase Chain Reaction (R-T PCR)	Fish ball	660

Non-Accredited Test Methods

No.	Method	Equipment	Type of sample	Charge (RM)
1	Differentiation of animal hair/leather with synthetic	Fourier Transform Infra-Red (FTIR)	Hair Leather Hair/leather products	530
2	Determination of Fatty Acid Methyl Esters	Gas Chromatography Mass Spectrometry (GCMS)	Fats Oils	300
3	Identification and quantification of nitrosamines in cosmetics and meat products	Liquid Chromatography Triple Quadrupole Tandem Mass Spectrometry (LC-MS/MS)	Serum Day/Night Cream Lotion Lip Cream Cream	200/Injection (LC-MS) 250/Injection (LC-MS/MS)
4	Identification and quantification of aromatic amines in cosmetics	Liquid Chromatography Triple Quadrupole Tandem Mass Spectrometry (LC-MS/MS)		
5	Authentication of transglutaminase (meat glue) for halal meat products	Liquid Chromatography Triple Quadrupole Tandem Mass Spectrometry (LC-MS/MS)		
6	Triacylglycerol profile of fats/oil	High Performance Liquid Chromatography (HPLC)	Fats Oils	150
7	Thermal behaviour of fats/oil	Differential scanning calorimetry (DSC)		200
8	Functional group of fats/oil	Fourier Transform Infra-Red (FTIR)		120



Miscellaneous Tests

Fats/ Oils

No.	Tests	Equipment	Charge (RM)
1	Extraction of fats/oils (Soxhlet method)	Soxhtec	60
2	Slip melting point	-	70
3	Iodine value (Wijs method)	-	60
4	Free fatty acid	-	50
5	Peroxide value	-	65
6	Cloud point	-	80
7	Anisidine point	Spectrophotometer	55
8	Carotene content	Spectrophotometer	55
9	Deterioration of bleachability index	Spectrophotometer	55

Proximate Analyses

No.	Tests	Equipment	Charge (RM)
1	Moisture	-	30
2	Oil content	Soxhtec	20
3	Protein content	Kjeldahl	70
4	Ash content	-	35

