

**قرار بتعديل اسعار الفحوصات****المقدمة من قبل مختبرات العقبة الدولية - بن حيان**

• قرر مجلس مفوضي سلطة منطقة العقبة الاقتصادية الخاصة بموجب قراره رقم (٥٣٩) الصادر بتاريخ ٢٠١٥/٧/٧ الموافقة على اعتماد أسعار جديدة للفحوصات المقدمة من قبل مختبرات العقبة الدولية - بن حيان وفق الآتي:-

١ - اسعار تحليل المواد الغذائية المقدمة لصالح المؤسسة العامة للغذاء والدواء تستوفي مختبرات العقبة الدولية - بن حيان خمسين ديناراً عند اجراء اي من التحاليل والفحوص المخبرية المبينة ادناه لصالح المؤسسة العامة للغذاء والدواء للمواد الغذائية المستوردة والمصدرة :-

- ١- الجرثومية
- ٢- الفيزيائية
- ٣- الكيمياء اللاعضوية
- ٤- الكيمياء العضوية
- ٥- الكيمياء الكلاسيكية
- ٦- السموم
- ٧- بقايا المبيدات
- ٨- التحري عن الاشعاعات
- ٩- التحري عن محفزات النمو
- ١٠- التحري عن المضادات الحيوية

غرفة تجارة عمان  
Amman Chamber of Commerce



١٩ آذار/مارس ٢٠١٥

7302

الرقم الوارد

٢- اسعار الفحوصات المقدمة من قبل مختبرات العقبة الدولية - بن حيان للقطاع الخاص

## FOOD - TESTS PRICES LIST (JOD)

| No. | Chemistry Laboratories                                  | السعر<br>الجديد |
|-----|---|-----------------|
| 1   | Moisture content  | 10              |
| 2   | Total solids  | 10              |
| 3   | Free fat matter   | 19              |
| 4   | Total fat matter  | 25              |
| 5   | Protein or total nitrogen                               | 28              |
| 6   | Titration acidity                                       | 13              |
| 7   | p H   | 10              |
| 8   | Crude fibers - non enzyme                               | 38              |
| 9   | Total fibers - by enzymes                               | 113             |
| 10  | Total Ash   | 15              |
| 11  | Water Soluble Ash                                       | 25              |
| 12  | Acid Insoluble Ash                                      | 25              |
| 13  | Alkalinity of Ash                                       | 19              |
| 14  | Volume content  | 5               |
| 15  | Net weight  | 5               |
| 16  | % Of Drained weight                                     | 5               |
| 17  | Drained Weight  | 5               |
| 18  | Total sugar   | 44              |
| 19  | Invert sugars   | 25              |
| 20  | Insoluble matter in alcohol (ethanol)                   | 23              |
| 21  | Soluble Matter in water                                 | 19              |
| 22  | Density or specific gravity                             | 19              |
| 23  | Sensory evaluation                                      | 10              |
| 24  | Color   | 5               |
| 25  | color & smell   | 8               |
| 26  | color , smell & texture                                 | 10              |
| 27  | percent of named products in canned fruit or vegetables | 38              |
| 28  | integrity of package                                    | 5               |
| 29  | examination of lable                                    | 13              |
| 30  | solubility in cold water                                | 10              |
| 31  | solubility in hot water                                 | 10              |
| 32  | cooking time  | 10              |
| 33  | percent liquid after thawing for meat                   | 6               |
| 34  | examination of default for meat                         | 13              |
| 35  | parasites research on fish                              | 38              |
| 36  | digestion of sample for metal analysis                  | 19              |

| No. | Chemistry Laboratories                   | العدد |
|-----|--|-------|
| 37  | lead -meat                               | 10    |
| 38  | Canned fish defects                      | 25    |
| 39  | Melting point                            | 13    |
| 40  | Hauch corn                               | 19    |
| 41  | Dry gluten                               | 25    |
| 42  | Water extraction                         | 15    |
| 43  | Peroxidase for milk                      | 15    |
| 44  | Dark meat in tuna                        | 10    |
| 45  | TVBN                                     | 19    |
| 46  | Sodium chloride                          | 23    |
| 47  | Can culture                              | 13    |
| 48  | Incubation                               | 13    |
| 49  | Almond defects                           | 38    |
| 50  | Canned beans defects                     | 13    |
| 51  | Coffee defects                           | 50    |
| 52  | % Extractable fat for coffee             | 25    |
| 53  | Defects of canned maize                  | 25    |
| 54  | Sesame defects                           | 25    |
| 55  | Pistachio defects                        | 13    |
| 56  | Wheat defects                            | 63    |
| 57  | maize (corn)defects                      | 63    |
| 58  | rice defects                             | 63    |
| 59  | Legume defects                           | 20    |
| 60  | % of fruit in canned fruit               | 5     |
| 61  | Defects for canned fruits & jams         | 25    |
| 62  | % of broken biscuits                     | 10    |
| 63  | % of fish in canned fish                 | 15    |
| 64  | Separated solution from canned fish      | 13    |
| 65  | Solid non fat(SNF)                       | 33    |
| 66  | Acid value for extractable fat           | 34    |
| 67  | Oil soluble Dyes                         | 63    |
| 68  | Water soluble Dyes                       | 38    |
| 69  | Impurities insoluble in acid for salt    | 25    |
| 70  | Extraneous matter by floating method     | 10    |
| 71  | Sodium nitrite in meat products          | 31    |
| 72  | Percent of gelatin in food products      | 35    |
| 73  | Acidity of starch & flour                | 13    |
| 74  | Potassium bromate in flour               | 19    |
| 75  | Starch identification (microscopy)       | 19    |
| 76  | Titane dioxide in sesame-paste, "tehena" | 19    |
| 77  | Aflatoxins B1, B2, G1, G2                | 50    |

| No. | Chemistry Laboratories   | العدد<br>الصفحة |
|-----|--|-----------------|
| 78  | Acidity of milk  | 13              |
| 79  | Lactose content  | 38              |
| 80  | Aflatoxins M1, M2  | 56              |
| 81  | Acidity  | 13              |
| 82  | Refractive index of oils   | 13              |
| 83  | Oil color  | 38              |
| 84  | Impurities in oil  | 19              |
| 85  | Peroxyde index of oil  | 15              |
| 86  | Peroxyde index of extractible fat                                    | 34              |
| 87  | Oil density  | 25              |
| 88  | Iodine index   | 15              |
| 89  | Saponifiable number  | 15              |
| 90  | Unsaponifiable matter  | 25              |
| 91  | Fatty acid profile and expressed as percent of total fat             | 63              |
| 92  | Oleic acid content   | 44              |
| 93  | Total sugar  | 44              |
| 94  | Invert sugars  | 25              |
| 95  | Color of sugar   | 25              |
| 96  | Colors identification  | 38              |
| 97  | Free acidity and total acidity in honey                              | 20              |
| 98  | Formol index   | 20              |
| 99  | 5 HMF content  | 15              |
| 100 | Antibiotic residues  | 31              |
| 101 | Fructose   | 25              |
| 102 | Glucose  | 25              |
| 103 | Saccharose (sucrose)   | 25              |
| 104 | Maltose  | 25              |
| 105 | Fructose, glucose, saccharose, maltose                               | 75              |
| 106 | Sulfated Ash   | 19              |
| 107 | Dry refractometric extract   | 13              |
| 108 | Titration acidity  | 13              |
| 109 | Sugar composition  | 75              |
| 110 | Alcohol (ethanol content)  | 35              |
| 111 | Synthetic sweeteners (presence or absence)                           | 19              |
| 112 | Carbonic anhydride (CO <sub>2</sub> ) in sparkling beverages         | 31              |
| 113 | Percent of ethanol   | 25              |
| 114 | Methanol content   | 25              |
| 115 | Higher alcohol profile with ethyl acetate, acetaldehyde and methanol | 60              |
| 116 | 5 HMF determination  | 38              |

| No. | Chemistry Laboratories   | العدد |
|-----|--|-------|
| 117 | Iodine and iodate content  | 19    |
| 118 | Sodium chloride purity (Moisture, water insoluble impurities, CO <sub>3</sub> , SO <sub>4</sub> , Ca, Cu, Mg, Fe, K, Al, Hg, As, Pb) | 100   |
| 119 | Sodium   | 10    |
| 120 | Potassium  | 10    |
| 121 | Calcium  | 10    |
| 122 | Magnesium  | 10    |
| 123 | Manganese  | 10    |
| 124 | Iron   | 10    |
| 125 | Copper   | 10    |
| 126 | Zinc   | 10    |
| 127 | Lead   | 10    |
| 128 | Cadmium  | 10    |
| 130 | Selenium   | 10    |
| 131 | Nickel   | 10    |
| 132 | Chromium   | 10    |
| 133 | Vanadium   | 10    |
| 135 | Lead   | 10    |
| 137 | Tin  | 13    |
| 138 | Aluminium  | 10    |
| 139 | Nickel   | 10    |
| 140 | Chromium   | 10    |
| 141 | Vanadium   | 10    |
| 142 | Molybdene  | 10    |
| 143 | Mercury  | 10    |
| 144 | Selenium   | 10    |
| 145 | Arsenic  | 10    |
| 146 | Fluoride   | 25    |
| 147 | Chloride   | 25    |
| 148 | Nitrite  | 25    |
| 149 | Nitrate  | 25    |
| 150 | Sulfate  | 25    |
| 151 | Phosphate  | 31    |
| 152 | Cyanide (free form)  | 38    |
| 153 | Bromide  | 25    |
| 154 | Chlorate   | 25    |
| 155 | Bromate  | 25    |
| 156 | Total phosphorus   | 31    |
| 157 | Silica   | 23    |
| 158 | Volatile fatty acids   | 38    |
| 159 | Butyric acid percent   | 63    |

| No. | Chemistry Laboratories                        | العدد<br>الجدول |
|-----|---|-----------------|
| 160 | Organochlorine pesticides residue             | 75              |
| 161 | Organophosphorus pesticides residue           | 75              |
| 162 | Pyrethroids pesticides residue                | 63              |
| 163 | Total pesticides residue determination        | 188             |
| 164 | Dithiocarbamates                              | 88              |
| 165 | BHA and BHT (antioxidants)                    | 38              |
| 166 | Limonen                                       | 38              |
| 167 | Fructose                                      | 25              |
| 168 | Glucose                                       | 25              |
| 169 | Saccharose (sucrose)                          | 25              |
| 170 | Maltose                                       | 25              |
| 171 | Fructose, glucose, saccharose, maltose        | 75              |
| 172 | Individual synthetic sweeteners               | 31              |
| 173 | Citric acid                                   | 38              |
| 174 | Malic acid                                    | 38              |
| 175 | Phosphoric acid in cola                       | 31              |
| 176 | Ascorbic acid                                 | 44              |
| 177 | Sorbic acid                                   | 44              |
| 178 | Benzoic acid                                  | 44              |
| 179 | Cafein  | 44              |
| 180 | 5 Hydroxy methyl furfural (5HMF)              | 38              |
| 181 | Anthocyanins in wines and red fruits products | 75              |
| 182 | Type 1 nutritional value (without fibers)     | 75              |
| 183 | Sodium chloride                               | 23              |
| 184 | Melamine                                      | 150             |
| 185 | Aflatoxins B1, B2, G1, G2                     | 50              |
| 186 | Moisture using NIR Technique                  | 30              |
| 187 | Total fat using NIR Technique                 | 40              |
| 188 | Protein using NIR Technique                   | 40              |
| 189 | Collagen using NIR Technique                  | 40              |
| 190 | Salt using NIR Technique                      | 40              |
| 191 | Aerobic total plate count                     | 25              |
| 192 | Aerobic total plate count for soft drinks     | 25              |
| 193 | Escherichia coli O157:H7                      | 44              |
| 194 | Total coliform by isolation                   | 28              |
| 195 | Total coliform using 3-tube MPN technique     | 28              |
| 196 | Total Escherichia coli F                      | 44              |
| 197 | Salmonella                                    | 44              |
| 198 | Vibrio parahaemolyticus in fish and sea foods | 44              |
| 199 | Clostridium perfringens                       | 44              |

| No. | Chemistry Laboratories                                 | العدد<br>الصفحة |
|-----|--|-----------------|
| 200 | Clostridium botulinium                                 | 44              |
| 201 | Yeasts and molds                                       | 28              |
| 202 | Staphylococcus aureus                                  | 44              |
| 203 | Streptococcus faecalis                                 | 44              |
| 204 | Total Coliform, Coliform faecalis and Escherichia coli | 69              |
| 205 | L. monocyogenus  | 44              |
| 206 | Report in english language                             | 13              |
| 207 | Salmonella   | 150             |
| 208 | Escherichia coli O157:H7                               | 150             |
| 209 | L. monocyogenus  | 150             |
| 210 | Staphylococcus aureus                                  | 150             |
| 211 | Vitamins D   | 250             |
| 212 | Vitamins B1  | 250             |
| 213 | Vitamins B2  | 250             |
| 214 | Vitamins B3  | 250             |
| 215 | Vitamins B6  | 250             |
| 216 | Vitamins B9  | 250             |
| 217 | Vitamins B12   | 250             |