

Laboratory **Quality Evaluation Laboratory, Spices Board, EL 184, TTC, MIDC, Mahape, Navi Mumbai, Maharashtra**

Accreditation Standard **ISO/IEC 17025: 2005**

Certificate Number **TC-5720**

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Validity **28.03.2018 to 27.03.2020**

Last Amended on --

Sl.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
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CHEMICAL TESTING

I.	FOOD & AGRICULTURAL PRODUCTS			
1.	Whole and Powdered Spices and Spice Products	Aflatoxin (B1, B2, G1, G2 and Total)	MOA 40.10, Issue No 4, Issue dated 01-03-2011 (In house validated method based on ASTA Method 24.2, 1997)	1.0 µg/kg to 300 µg/kg
		Ochratoxin A	MOA 40.11, Issue No 1, Issue dated 01-03-2012 (In house validated method)	5 µg/kg to 300 µg/kg
		Volatile oil	ASTA Method No. 5.0, 2004	0.2% to 20.0%
2.	Powdered Chillies and Chilli Products Powdered Turmeric and Turmeric Products Curry Powder	Sudan Dyes Sudan I Sudan II Sudan III Sudan IV	MOA 40.14, Issue No 3, Issue dated 01-03-2011 (In house validated method based on EC Notification 03/99)	10 µg/kg to 10000 µg/kg
		Illegal dyes Rhodamine B Butter yellow Sudan Orange G Sudan Red 7B	MOA 40.17, Issue No 4, Issue dated 01-03-2011 (In house validated method based on EC Notification 03/99)	10 µg/kg to 10000 µg/kg
		Para red	MOA 40.17, Issue No 4, Issue dated 01-03-2011 (In house validated method based on EC Notification 03/99)	100 µg/kg to 10000 µg/kg
3.	Chilli and Chilli Products	Capsaicin (NHC, Capsaicin, DHC, Total capsaicinoids)	ASTA Method 21.3: 2004	900 SHU to 640000 SHU
4.	Turmeric and Turmeric Products	Curcumin	ASTA Method 18.0: 2004	0.2% to 10%
5.	Chilli and Chilli Oleoresins	Colour value	ASTA Method 20.1: 2004	10 ASTA to 200 ASTA Units