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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		BIOLOGICA	AL TESTING	
I.	WATER			
1.	Packaged Drinking Water,	E. coli	IS 15185	Qualitative(Present or Absent/250 ml)
	Packaged Natural Mineral water,	Coliforms	IS 15185	Qualitative(Present or Absent/250 ml)
	Surface Water, Ground Water,	Salmonella spp.	IS 15187	Qualitative(Present or Absent/250 ml)
	Drinking Water, Construction	Shigella spp.	IS 5887 (Part 7)	Qualitative(Present or Absent/250 ml)
	Water, Swimming Pool Water,	Staphylococcus aureus	IS 5887 (Part 2)	Qualitative(Present or Absent/250 ml)
	Industrial Water, Irrigation water,	Pseudomonas aeruginosa	Ann. D of IS 13428	Qualitative(Present or Absent/250 ml)
	Water from purifiers	Sulfite Reducing Anaerobes	Ann. C of IS 13428	Qualitative(Present or Absent/50 ml)
		Vibrio cholerae	IS 5887 (Part 5)	Qualitative(Present or Absent/250 ml)
		Vibrio parahaemolyticus	IS 5887 (Part 5)	Qualitative(Present or Absent/250 ml)
		Faecal Streptococci	IS 15186	Qualitative(Present or Absent/250 ml)
		Yeast and Moulds	IS 5403	Qualitative(Present or Absent/250 ml)
		Total aerobic microbial count At 37°C for 24 hrs	IS 5402	≥1 cfu/ml
		Total aerobic microbial count At 22°C for 72 hrs	IS 5402	≥ 1 cfu/ml
		E. coli or Thermo tolerant coliform (By MPN)	IS 1622	Qualitative(Present or Absent/100 ml) 1 to 1600 MPN/ 100 ml
		Coliform (By MPN)	IS 1622	1 to 1600 MPN/ 100 ml

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II.	FOOD AND AGRICU	ILTURAL PRODUCTS		
1.	Cooked food and Ready to eat Products (Matar Paneer, Sambhar,	Total Bacterial/plate Count Coliform count	IS 5402 / ISO 4833 IS 5401 (Part 1) /ISO 4832	≥10 cfu/g ≥10 cfu/g
	Idli, Chutney, Baingan Bharta and Chivda, Plain	E. coli or thermo tolerant coliform Salmonella spp.	IS 5887 (Part 1) IS 5887 (Part 3)/ ISO 6579	Qualitative(Present or Absent /g) Qualitative(Present or
	Rice, Jeera Rice, Veg Pulao, Muttar Pulao, Dal, Rice,	Staphylococcus aureus	IS 5887 (Part 2 )/ IS 5887 (Part 8/Sec.I) / ISO 6888 (Part 1)	Absent /25 g) Qualitative(Present or Absent /g) ≥10 cfu/g
	Bundi Raita, Mix Veg. Jalebi, Ladoo, Pav Bhaji )	Yeast & Moulds Shigella spp.	IS 5403 / IS 16069 (Part 1) IS 5887 (Part 7)	≥10 cfu/g Qualitative(Present or Absent /25 g)
		Enterobacteriaceae Bacillus cereus	ISO 21528 (Part 2) IS 5887 (Part 6 ) / ISO 7932	≥10 cfu/g ≥ 10 cfu /g
		Listeria monocytogens	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent /25g)
2.	Fruits and Vegetables	Total Bacterial/plate Count	IS 5402 / ISO 4833	≥10 cfu/g
	(Fruits, Vegetables, Fruits Salad, Tomato	Coliform count  E. coli or thermo tolerant coliform	IS 5401 (Part 1)/ ISO 4832 IS 5887 (Part 1)	≥10 cfu/g Qualitative(Present or Absent /g)
	Sauce and Vegetable Soup)	Salmonella spp.	IS 5887 (Part 3)/ ISO 6579	Qualitative(Present or Absent /25 g)
		Staphylococcus aureus	IS 5887 (Part 2)/ IS 5887 (Part 8/ Sec.I )/ ISO 6888 (Part 1)	Qualitative(Present or Absent / g) ≥10 cfu/g
		Yeast & Moulds	IS 5403 RA 2013 / IS 16069 (Part 1)	≥10 cfu/g
		Faecal Streptococci	IS 5887 (Part 2)	Qualitative(Present or Absent /25 g)

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		Shigella spp.	IS 5887 (Part 7)	Qualitative(Present or Absent /25 g)
		Clostridium perfringens	IS 5887 (Part 4)	Qualitative(Present or Absent/25 g)
		Bacillus cereus	IS 5887 (Part 6) / ISO 7932	≥ 10 cfu /g
		Enterobacteriaceae	ISO 21528 (Part 2)	≥10 cfu/g
		Listeria monocytogenes	IS 14988 (Part 1)/ ISO 11290 (Part 1)	Qualitative(Present or Absent/25 g)
3.	Spices and	Total Bacterial/plate Count	IS 5402	≥10 cfu/g
	Condiments	Coliform count	IS 5401 (Part 1)	≥10 cfu/g
	(Chilli Powder, Coriander	E. coli	IS 5887 (Part 1)	Qualitative(Present or Absent/g)
	Powder, Termeric Powder, Achar	Salmonella spp.	IS 5887 (Part 3)	Qualitative(Present or Absent/25 g)
	Masala, Sambhar and Masala, Chhole Masala,	Staphylococcus aureus	IS 5887 (Part 2) / IS 5887 (Part 8/ Sec.I) / ISO 6888 (Part 1)	Qualitative(Present or Absent / g) ≥10 cfu/g
	Cinnanon,	Yeast & Moulds	IS 5403	≥10 cfu/g
	nutmeg, Cardamom,	Shigella spp.	IS 5887 (Part 7)	Qualitative(Present or Absent/25 g)
	fenugreek, Black	Enterobacteriaceae	ISO 21528 (Part 2)	≥10 cfu/g
	Pepper, Clove, Mace, Cumin, Cassia)	Listeria monocytogens	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent /25g)
	Cassiaj	Bacillus cereus	IS 5887 (Part 6)	≥10 cfu/g
4.	Honey	Total count of Pollen and Plant element	IS 4941	50-50000/g
5.	Cereals , Grains	Total Bacterial/plate Count	IS 5402	≥10 cfu/g
	and their Products	Coliform count	IS 5401 (Part 1)	≥10 cfu/g
	(Black Gram, Wheat   Floor, Gram Flour,	E. coli or thermo tolerant coliform	IS 5887 (Part 1)	Qualitative(Present or Absent/ g)
	Corn Flour and Cereal Based Complementary Food)	Salmonella spp.	IS 5887 (Part 3)	Qualitative(Present or Absent/25 g)

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Staphylococcus aureus	IS 5887 (Part 2)/ IS 5887 (Part 8/ Sec.I) / ISO 6888 (Part 1)	Qualitative(Present or Absent / g) ≥10 cfu/g
		Yeast & Moulds	IS 5403	≥10 cfu/g
		Shigella spp.	IS 5887 (Part 7)	Qualitative(Present or Absent/25 g)
		Enterobacteriaceae	ISO 21528 (Part 2)	≥10 cfu/g
		Listeria monocytogens	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent /25g)
		Bacillus cereus	IS 5887 (Part 6)	≥10 cfu/g
6.	Sugar and Sugar	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Products	Yeast and Mould count	IS 5403	≥ 10 cfu /g
	(Misri, Gud,	Coliform Count	IS 5401(Part 1) / ISO 4832	≥ 10 cfu /g
	Dextrose,	Enterobacteriaceae	ISO 21528 (Part 2)	≥ 10 cfu /g
	Sucrose)	Bacillus cereus	IS 5887 (Part 6) / ISO 7932	≥ 10 cfu /g
		Salmonella sp.	IS 5887 (Part 2) / ISO 6579	Qualitative(Present or Absent/25g)
		E.coli	IS 5887 (Part I)	Qualitative(Present or Absent/g)
		S. aureus	IS 5887 (Part 2) / IS 5887 (Part 8/Sec.I) / ISO 6888 (Part 1)	Qualitative(Present or Absent/g) ≥ 10 cfu /g
		Faecal streptococci (Enterococci)	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent/g)
		Listeria monocytogenes	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent/25g)
7.	Beverages	Total Plate Count	IS 5402 / ISO 4833	≥ 1 cfu / ml
	( Non-Alcoholic, Carbonated)	Yeast and Mould count	IS 5403/ ISO 21527 (Part 1)/ ISO 21527 (Part 2)	≥ 1 cfu / ml or 250 ml

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		E.coli (Thermotolerant	IS 5887 (Part 1)	Qualitative(Present or
		bacteria)		Absent / ml)
		Coliform Count	IS 5401 (Part 1) / ISO 4832 /	≥ 1 cfu / ml
		 	IS 5401 (Part 2)	Absent/ 100ml
		Salmonella sp.	IS 5887 (Part 3)/ ISO 6579	Qualitative(Present / Absent / 25ml or 250ml)
		S. aureus	IS 5887 (Part 2) / IS 5887 (Part 8 /Sec.I)	Qualitative(Present / Absent / ml ≥ 1 cfu / ml or 250ml)
		Shigella sp.	IS 5887 (Part 7), RA 2013	Qualitative(Present / Absent/ 25ml or 250ml)
		Vibrio cholerae	IS 5887 (Part 5)	Qualitative(Present / Absent / 25ml or 250ml)
		Vibrio parahaemolyticus	IS 5887 (Part 5)	Qualitative(Present / Absent / 25ml or 250ml)
		Sulphite reducing anaerobes	Ann. C of IS 13428	Qualitative(Present or Absent/50ml)
		Faecal streptococci (Enterococci)	IS 5887 (Part 2)	Qualitative(Present or Absent/50ml)
		Pseudomonas aeruginosa	Ann. D of IS 13428	Qualitative(Present or Absent/50ml)
8.	Bakery &	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Confectionery products	Yeast and Mould count	IS 5403 / ISO 21527 (Part 1) / ISO 21527 (Part 2)	≥ 10 cfu /g ≥ 10 cfu /g
		E.coli	IS 5887 (Part 1),RA 2013	Qualitative(Present or Absent/g)
		Total Coliform Count	IS 5401 (Part 1) RA 2012 / ISO 4832	≥ 10 cfu /g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Salmonella sp.	IS 5887 (Part 3)	Qualitative(Present or Absent/25g)
		Shigella sp.	IS 5887 (Part 7) RA 2013	Qualitative(Present or Absent/25g)
		S. aureus	IS 5887 (Part 2) RA 2013) / IS 5887 (Part 8/ Sec.I) / ISO 6888 (Part 1)	Qualitative(Present or Absent/g) ≥ 10 cfu /g
		Bacillus cereus	IS 5887 (Part 6)	≥ 10 cfu /g
		Listeria monocytogenes	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent /25g)
		Clostridium perfringens	IS 5887 (Part 4)	Qualitative(Present or Absent/25g)
9.	Infant food	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g ≥ 10 cfu /g
		Total Coliform Count	IS 5401 (Part 1)	≥ 10 cfu /g
		Yeast and Mould count	IS 5403 / IS 16069 (Part 2) / ISO 21527 (Part 1)/	≥ 10 cfu /g
			ISO 21527 (Part 2)	≥ 10 cfu /g
		Salmonella sp.	IS 5887 (Part 3)/ ISO 6579	Qualitative(Present or Absent / 25 g)
		S. aureus	IS 5887 (Part 2) / IS 5887 (Part 8/ Sec.I )/ ISO 6888 (Part 1)	Qualitative(Present or Absent/g) ≥ 10 cfu /g
		Shigella sp.	IS 5887 (Part 7)	Qualitative(Present or Absent / 25 g)
		Listeria monocytogenes	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent / 25 g)
<b>-</b>		E.coli	IS 5887 (Part 1)	Qualitative(Present or Absent/g)
<b>-</b>		Enterobacteriaceae	ISO 21528 (Part 2)	≥ 10 cfu /g
		Cronobacter sakazakii (E.sakazakii)	ISO 22964	Qualitative(Present or Absent/g)

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
10.	Nuts & Nut	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Products	Yeast and Mould count	IS 5403 /	≥ 10 cfu /g
	(Raw &		ISO 21527 (Part 1)/	
	Processed)		ISO 21527 (Part 2)	≥ 10 cfu /g
		E.coli	IS 5887 (Part 1)	Qualitative(Present or
				Absent/g)
		Coliform Count	IS 5401 (Part 1)/ ISO 4832	≥ 10 cfu /g
		S.aureus	IS 5887 (Part 2) /	Qualitative(Present or
			IS 5887 (Part 8/Sec.I)	Absent/g)
				≥ 10 cfu /g
		Listeria monocytogenes	IS 14988 (Part 1)	Qualitative(Present or
				Absent / 25 g)
		Shigella sp.	IS 5887 (Part 7)	Qualitative(Present or
				Absent /25g)
		Clostridium perfringens	IS 5887(Part 4)	Qualitative(Present or
		1		Absent / 25 g)
		Vibrio cholerae &	IS 5887 (Part 5)	Qualitative(Present or
		V.parahaemolyticus	10.5007 (D1.0) /	Absent / 25 g)
		Salmonella sp.	IS 5887 (Part 3) /	Qualitative(Present or
	Mills O Daims	Tatal Dista Count	ISO 6579	Absent/25g)
11.	Milk & Dairy Products	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Products	Yeast and Mould count	IS 5403 /	≥ 10 cfu /g
			ISO 21527 (Part 1) /	≥ 10 cfu /g
		E.coli	ISO 21527 (Part 2) IS 5887 (Part 1)	Qualitative(Present or
		E.COII	15 5667 (Pail 1)	Absent/g)
		Total Coliform Count	IS 5401 (Part 1) / ISO 4832	≥ 10 cfu /g
	<u> </u>	Salmonella sp.	IS 5887 (Part 3) /	Qualitative(Present or
		οαιποπ <del>ε</del> πα <del>ο</del> ρ.	ISO 6579	Absent/25g)
		S. aureus	IS 5887 (Part 2) /	Qualitative(Present or
		S. auleus	IS 5887 (Part 8/Sec.I )/	Absent/g)
			ISO 6888 (Part 1)	Ausening)
			100 0000 (1 ait 1)	≥ 10 cfu /g
		Shigella sp.	IS 5887 (Part 7)	Qualitative(Present or
		goa op.	300. (. 4)	Absent/25g)

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		Clostridium perfringens	IS 5887 (Part 4)	Qualitative(Present or Absent / 25 g)
		Listeria monocytogenes	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent/25g)
		Mesophillic aerobic spore count (Bacillus cereus)	IS 5887 (Part 6)	≥ 10 cfu /g
		Anaerobic spore count (Clostridium perfringens)	IS 5887 (Part 4)	≥ 10 cfu /g
		Accelerated storage Test Vibrio cholerae & V.parahemolyticus	IS 1166 Appendix E IS 5887 (Part 5)	Qualitative (Pass / Fail) Qualitative (Present or Absent/25g)
		Lactic Acid Bacteria (mesophillic)	IS 16068 / ISO 15214	≥ 10 cfu /g
		Enterobacteriaceae	IS / ISO 7402 / ISO 21528 (Part 2)	≥ 10 cfu /g
		Cronobacter sakazakii (E.sakazakii)	ISO 22964	Qualitative(Present or Absent/g)
12.	Food Additives & Preservatives (Food colours, acidity regulators,	Total Plate Count Yeast and Mould count	IS 5402 / ISO 4833 IS 5403 / ISO 21527 (Part 1) / ISO 21527 (Part 2)	≥ 10 cfu /g ≥ 10 cfu /g ≥ 10 cfu /g
	antioxidants, Flavour enhancer)	Salmonella sp.	IS 5887 (Part 3) / ISO 6579	Qualitative(Present or Absent/25g)
		E.coli	IS 5887 (Part 1)	Qualitative(Present or Absent/g)
		S. aureus/ Coagulase- positive staphylococci	IS 5887 (Part 2) / IS 5887 (Part 8/Sec.I) / ISO 6888 (Part 1)	Qualitative(Present or Absent/g)
		Enterobacteriaceae	ISO 21528 (Part 2)	≥ 10 cfu /g ≥ 10 cfu /g
		Faecal streptococci (Enterococci)	IS 5887 (Part 2)	Qualitative(Present or Absent/g)
<b></b>		Anaerobic spore count (Clostridium perfringens)	IS 5887 (Part 4)	≥ 10 cfu /g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Listeria monocytogens	IS 14988 (Part 1 )/	Qualitative(Present or
		<u> </u>	ISO 11290 (Part 1)	Absent/25g)
		Clostridium perfringens	IS 5887 (Part 4)	Qualitative(Present or Absent/25g)
		Total Coliform Count	IS 5401 (Part 1) / ISO 4832	≥ 10 cfu /g
13.	Gelatin, and other	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Gums	Yeast and Mould count	IS 5403 / ISO 21527 (Part 1)/ ISO 21527 (Part 2)	≥ 10 cfu /g ≥ 10 cfu /g
		Salmonella sp.	IS 5887 (Part 3) / ISO 6579	Qualitative(Present or Absent/25g)
		E.coli	IS 5887 (Part 1)	Qualitative(Present or Absent/g)
		S. aureus/ Coagulase- positive staphylococci	IS 5887 (Part 2) / IS 5887 (Part 8/Sec.I) / ISO 6888 (Part 1)	Qualitative(Present or Absent/g) ≥ 10 cfu /g
		Enterobacteriaceae	ISO 21528 (Part 2)	≥ 10 cfu /g   ≥ 10 cfu /g
		Faecal streptococci (Enterococci)	IS 5887 (Part 2)	Qualitative(Present or Absent/g)
		Anaerobic spore count (Clostridium perfringens)	IS 5887 (Part 4)	≥ 10 cfu /g
		Listeria monocytogens	IS 14988 (Part 1) / ISO 11290 (Part 1)	Qualitative(Present or Absent/25g)
		Clostridium perfringens	IS 5887 (Part 4)	Qualitative(Present or Absent / 25 g)
		Coliform Count	IS 5401 (Part 1 )/ ISO 4832	≥ 10 cfu /g
14.	Meat & Meat	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Products	Yeast and Mould count	IS 5403 / ISO 21527 (Part 1)/	≥ 10 cfu /g
		E.coli	ISO 21527 (Part 2) IS 5887 (Part 1) RA 2013	≥ 10 cfu /g Qualitative(Present or Absent/g)

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		Total Coliform Count	IS 5401 (Part 1)/ ISO 4832	≥ 10 cfu /g
		S. aureus/ Coagulase- positive staphylococci	IS 5887 (Part 2) / IS 5887 (Part 8/ Sec.I) / ISO 6888 (Part 1)	Qualitative(Present or Absent/g) ≥ 10 cfu /g
		Salmonella sp.	IS 5887 (Part 3) / ISO 6579	Qualitative(Present or Absent/25g)
		Lactic Acid Bacteria (mesophillic)	IS 16068 / ISO 15214	≥ 10 cfu /g
		Listeria monocytogenes	IS 14988 (Part 1)/ ISO 11290 (Part 1)	Qualitative(Present or Absent/25g)
		Clostridium perfringens	IS 5887 (Part 4)	Qualitative(Present or Absent / 25 g)
		Bacillus cereus Shigella sp.	IS 5887 (Part 6) IS 5887 (Part 7)	≥ 10 cfu /g Qualitative(Present or Absent/25g)
		Enterobacteriaceae	ISO 21528 (Part 2)	≥ 10 cfu /g
15.	Essential	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Nutrients	Yeast and Mould count	IS 5403	≥ 10 cfu /g
	including vitamins	Salmonella sp.	IS 5887 (Part 3)/ ISO 6579	Qualitative(Present or Absent/25g)
		Enterobacteriaceae	ISO 21528 (Part 2)	≥ 10 cfu /g
		Cronobacter sakazakii E.sakazakii)	ISO 22964	Qualitative(Present or Absent/g)
16.	Egg & Egg	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	Products	Yeast and Mould count	IS 5403 / ISO 21527 (Part 1)/	≥ 10 cfu /g
		Salmonella sp.	ISO 21527 (Part 2) IS 5887 (Part 3) / ISO 6579	≥ 10 cfu /g Qualitative(Present or Absent/25g)
		Total Coliform Count	IS 5401 (Part 1) / ISO 4832	≥ 10 cfu /g
		E.coli	IS 5887 (Part 1)	Qualitative(Present or Absent/g)

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
17.	Proprietary Food	Total Plate Count	IS 5402 / ISO 4833	≥ 10 cfu /g
	( Nutritional	Total Coliform Count	IS 5401 (Part 1) / ISO 4832	≥ 10 cfu /g
	supplements,	Yeast and Mould count	IS 5403 /	≥ 10 cfu /g
	Whey Protein,		ISO 21527 (Part 1)/	_
	Vinegar, Cereal		ISO 21527 (Part 2)	≥ 10 cfu /g
	products,	E.coli	IS 5887 (Part 1)	Qualitative(Present or
<b> </b>	assorted candies,			Absent/g)
	Noodles,	Salmonella sp.	IS 5887 (Part 3)/ ISO 6579	Qualitative(Present or
	Beverages,			Absent/25g)
ļ	Energy drinks)	S. aureus/ Coagulase-	IS 5887 (Part 2) /	Qualitative(Present or
		positive staphylococci	IS 5887 (Part 8/Sec.I)/	Absent/g)
			ISO 6888 (Part1)	> 40 -for /
		Chinalla an	IO 5007 (D-++7)	≥ 10 cfu /g
		Shigella sp.	IS 5887 (Part 7)	Qualitative(Present or
ļ		Listorio monostagonos	IS 14988 (Part 1)/	Absent/25g) Qualitative(Present or
		Listeria monocytogenes	ISO 11290 (Part 1)	Absent/25g)
		Vibrio cholerae &	IS 5887 (Part 5) RA 2013	Qualitative(Present or
ļ		V.parahemolyticus	10 3007 (1 att 3) 1\A 2013	Absent/25g)
		Clostridium perfringens	IS 5887(Part 4)	Qualitative(Present or
		Clocklaidin politiligene	10 0007 (1 u.t. 1)	Absent / 25 g)
		Mesophillic aerobic spore	IS 5887 (Part 6)	≥ 10 cfu /g
		count (B.cereus)	(	
		Anaerobic spore count	IS 5887 (Part 4)	≥ 10 cfu /g
<u> </u>		(Clostridium perfringens)		
III.	DRUGS AND PHARI	MACEUTICALS		
1.	API, Injection,	Antibiotic Assay	IP 2018, Cl. 2.2.10	90-120%
	Ointment & Eye		P 50 59, Method A	
	Drops			
	(Gentamycin)	A	ID 2042 OL 2 2 42	20.1000/
2.	API, Injection,	Antibiotic Assay	IP 2018, Cl. 2.2.10	90-120%
	Ointment & Eye		P 50 59, Method A	
	Drops (Neomycin)			
i				

Laboratory Hitech Healthcare Laboratory and Research Centre, 201, Sahaj

Arcade, Science City Road, Ahmedabad, Gujarat

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3.	Tablets, Syrups & Injection (Vitamin B12 (Cynocobalamin))	Microbiological Assay	Inhouse method HTL/WI- TST/B/P/016 (E. coli mutant as test organism, ATCC 14169)	90-250%
4.	Raw & finished Materials	Total aerobic Viable count	I.P. 2018 , cl-2.2.9, P 38-50	≥ 10 cfu /g or ml
		E.coli	I.P. 2018 , cl-2.2.9, P 38-50	Qualitative(Present / Absent per gm or ml)
		Salmonella sp.	I.P. 2018 , cl-2.2.9, P 38-50	Qualitative(Present / Absent Per 10 gm or 10 ml)
		Pseudomonas aeruginosa	I.P. 2018 , cl-2.2.9, P 38-50	Qualitative(Present / Absent per gm or ml)
		Shigella sp.	I.P. 2018 , cl-2.2.9, P 38-50	Qualitative(Present / Absent per gm or ml)
		Clostridia	I.P. 2018 , cl-2.2.9, P 38-50	Qualitative(Present / Absent per gm or ml)
		Staphylococcus aureus	I.P. 2018 , cl-2.2.9, P 38-50	Qualitative(Present / Absent per gm or ml)
		Candida albicans/Total fungal Count	I.P. 2018 , cl-2.2.9, P 38-50	Qualitative(Present / Absent per gm or ml)

\*NOTE: The Laboratory has demonstrated competence for the stated scope for WATER. This however <u>does not fully cover</u> the specification requirements of BIS for the Packaged Drinking Water as per IS: 14543 and the Packaged Natural Mineral Water IS:13428.

Vivek Vardhan
Convenor

Alok Jain
Program Director

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		CHEMICA	L TESTING	
I.	WATER			
1.	Packaged	Colour	IS 3025 (Part 4), RA 2002	1 to 500 Hazen unit
	Drinking Water, Packaged Natural	Odour	IS 3025 (Part 5), RA 2002	Qualitative (Agreeable/ Disagreeable)
	Mineral water, Surface Water,	Taste	IS 3025 (Part 8), RA 2002	Qualitative (Agreeable/ Disagreeable)
	Ground Water,	Turbidity	IS 3025 (Part 10), RA 2002	0.1 to 1000 NTU
	Drinking Water, Construction Water, Swimming	Total dissolved solids	IS 3025 (Part 16), RA 2006	5 to 500 mg/l 500 to 5000 mg/l
	Pool Water,	рН	IS 3025 (Part 11), RA 2002	02 to 12
	Industrial Water,	Barium (as Ba)	Annex F of IS 13428	0.25 to 200 mg/l
	Irrigation water, Water from	Chloride (as Cl)	IS 3025 (Part 32), RA 2003 [Argenometric Method]	0.5 to 2000 mg/l
	purifiers	Alkalinity	IS 3025 (Part 23), RA 2003	0.5 to 2000 mg/l
		Calcium (as Ca)	IS 3025 (Part 40), RA 2003	0.1 to 2000 mg/l
		Magnesium (as Mg)	IS 3025 (Part 46), RA 2003	0.1 to 2000 mg/l
		Residual free chlorine	IS 3025 (Part 26), RA 2003	0.05 to 20 mg/l
	1	Nitrate (as NO3 )	IS:3025 (Part 34), RA 2003 /	1.0 to 1000 mg/l
		 	APHA 23 <sup>rd</sup> Ed. 4500 NO <sub>3</sub> B	0.1 to 5 mg/l
		Nitrite (as NO2)	IS:3025 (Part 34), RA 2003	0.01 to 50 mg/l
		Sulphide (as H2S)	IS:3025 (Part 29), RA 2003 / APHA 23 <sup>rd</sup> Ed. 4500 S D,F	0.01 to 50 mg/l
		Phenolic Compounds	IS 3025 (Part 43), RA 2003	0.01 to 50 mg/l
		Mineral Oil	IS 3025 (Part 39), By (FTIR)	0.05 to 100 mg/l
		Anionic surface active agents	Annex K of IS 13428	0.1 to 20 mg/l

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		Borates	Annex H of IS 13428	0.5 to 50 mg/l
		Cyanide	IS 3025 (Part 27), RA 2009	0.01 to 50 mg/l
		Sulphate	IS: 3025 (Part 24), RA 2003 [Turbidity method]	0.5 to 2000 mg/l
		Total Hardness (as CaCO3)	IS:3025 (Part 21), RA 2009	1 to 5000 mg/l
		Fluoride (as F)	IS 3025 (Part 60) / APHA 23 <sup>rd</sup> Ed. 4500 F <sup>-</sup> D	0.10 to 50 mg/l
		Bromates (as BrO3)	ISO 15061:2001	0.0025 to 20 mg/l
		Total Suspended Solids	IS 3025 (Part 17), RA 2012 /APHA 23 <sup>rd</sup> Ed. 2540 D/CPCB Manual SOP No. HTL/WI TST/C/155, Issue No. 01	5 to 2000 mg/l
		Silica	APHA 23 <sup>rd</sup> Ed. 4500 SiO2 (SOP No. HTL/WI TST/C/210, Issue No. 01)	0.2 to 200 mg/l
		Phosphorous	IS 3025 (Part 31), RA 2003 /APHA 23 <sup>rd</sup> Ed. 4500 P (SOP No. HTL/WI TST/C/207, Issue No. 01)	0.1 to 500 mg/l
		Potassium	IS 3025 (Part 45), RA 2003 /APHA 23 <sup>rd</sup> Ed 3500 K	1 to 500 mg/l
		Electric Conductance	APHA 23 <sup>rd</sup> Ed. / IS 3025 (Part 14)	5 to 5000 mho/cm
		Molybdenum (as Mo)	USEPA Method 7010, 2007	0.002 to 5.0 mg/l
		Fluoride (as F <sup>-</sup> )	FSSAI Manual of Methods	0.05 to 100 mg/l
		Chloride (as Cl⁻)	of Analysis of foods "Water"2016, Page no. 171, (By Ion Chromatography) (SOP No. HTL/WI TST/C/284)/	0.10 to 2000 mg/l
		Nitrite (as NO2 <sup>-</sup> )		0.01 to 50 mg/l
		Bromide (as Br <sup>-</sup> )		0.10 to 50 mg/l
		Nitrate (as NO3 <sup>-</sup> )		0.05 to 100 mg/l
		Phosphate (as PO4 <sup>-</sup> )	USEPA 300.1	0.05 to 100 mg/l
		Sulphate (as SO4 <sup>-</sup> )		0.05 to 100 mg/l

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II.	RESIDUES IN WATI	ER		
		Trace Met	al Elements	
		Antimony	Annex G of IS 13428/ IS 15303/ USEPA 200.9	0.002 to 100 mg/l
		Aluminum	IS 3025 (Part 55)	0.01 to 10 mg/l
		Silver	Annex J of IS 13428/ USEPA 200.9	0.002 to 50 mg/l
		Manganese (as Mn)	IS 3025 (Part 59)	0.025 to 10 mg/l
		Zinc (as Zn)	IS 3025 (Part 49), RA 2003	0.02 to 50 mg/l
		Copper (as Cu)	IS 3025 (Part 42), RA 2003 /USEPA 200.9	0.002 to 20 mg/l
		Iron (as Fe)	IS 3025 (Part 53)	0.01 to 50 mg/l
		Selenium (as Se)	IS 3025 (Part 56)/ USEPA 200.9	0.002 to 20mg/l
		Mercury (as Hg)	IS 3025 (Part 48), RA 2003	0.0005 to 20 mg/l
		Sodium (as Na)	IS 3025 (Part 45), RA 2003	1 to 2000 mg/l
••••••		Cadmium (as Cd)	IS 3025 (Part 41) RA 2003/ USEPA 200.9	0.0005 to 10 mg/l
		Arsenic (as As)	IS 3025 (Part 37)RA 2003/ USEPA 200.9	0.002 to 20 mg/l
		Lead (as Pb)	IS 3025 (Part 47), RA 2009/ USEPA 200.9	0.002 to 20 mg/l
		Chromium (as Cr)	Annex. J of IS 13428/ USEPA 200.9	0.005 to 20 mg/l
		Nickel (as Ni)	Annex. L of IS 13428/ USEPA 200.9	0.005 to 20 mg/l
		PAH (Polynuc	clear/Polycyclic Aromatic Hy	
		Naphthalene	As per SOP No.: HTL/WI-	0.01 to 100 μg/l
		Acenaphthylene	TST/C/040, Issue No. 01, (APHA 23 <sup>rd</sup> Ed. 6440, EPA	
		2-Bromonaphthalene	525.2)	
		Acenaphthene	,	
		Fluorene		

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		Anthracene		
		Phenanthrene		
		Fluoranthene		
		Pyrene		
		Benz[a]anthracene		
		Chrysene		
		Benzo[b]fluoranthene		
		Benzo[a]pyrene		
		Indeno[1,2,3-cd]pyrene		
		Dibenz[a,h]anthracene		
		Benzo[g,h,i]perylene		
		PC	Bs (Polychlorinated Bipheny	/l)
		PCB-(BZ #28)	As per SOP No.: HTL/WI-	0.01 to 100 µg/l
		PCB-(BZ #52)	TST/C/040, Issue No. 01,	
		PCB-(BZ #101)	(APHA 23 <sup>rd</sup> Ed. 6440, EPA 525.2)	
		PCB-(BZ #153)	323.2)	
		PCB-(BZ #138)		
		PCB-(BZ #180)		
			Pesticides Residues	<del></del>
		O,P-DDD	As per SOP No.: HTL/WI-	0.025 to 50 μg/l
		O,P' DDT	TST/C/041, Issue No. 01,	0.025 to 50 μg/l
		O,P' DDE	(USEPA 508, 1657A,	0.025 to 50 μg/l
		P,P' DDD	525.2, 8141A, 507, 527)-	0.025 to 50 μg/l
		P,P' DDT		0.025 to 50 μg/l
		P,P' DDE		0.025 to 50 μg/l
		Lindane		0.025 to 50 μg/l
		a-HCH		0.01 to 50 μg/l
		b-HCH		0.01 to 50 μg/l
		d-HCH		0.025 to 50 μg/l

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Endosulfan - A		0.025 to 50 μg/l
		Endosulfan - B		0.025 to 50 μg/l
		Endosulfan Sulphate		0.025 to 50 μg/l
		Ethion		0.025 to 50 μg/l
		Chlorpyrifos		0.025 to 50 μg/l
		Butachlor		0.025 to 50 μg/l
		Phorate		0.025 to 50 μg/l
		Phorate Sulfone		0.025 to 50 μg/l
		Alachlor		0.025 to 50 μg/l
		Atrazine		0.025 to 50 μg/l
		Malathion		0.025 to 50 μg/l
		Aldrin		0.025 to 50 μg/l
		Dieldrin		0.025 to 50 μg/l
		Methyl Parathion	As per SOP No.: HTL/WI-	0.025 to 50 μg/l
		Malaoxon	TST/C/042, Issue No. 01,	0.025 to 50 μg/l
		Methyl Paraoxon	(USEPA 8141A, 527)	0.025 to 50 μg/l
		Monocrotophos		0.05 to 50 μg/l
		Phorate Sulphoxide		0.05 to 50 μg/l
		Isoproturon	As per SOP No.: HTL/WI- TST/C/043/A, Issue No. 01, (USEPA 532)	0.05 to 50 μg/l
		2,4-D	As per SOP No.: HTL/WI- TST/C/043, Issue No. 01, (USEPA 555, 515.1)	0.05 to 50 μg/l
II.	FOOD AND AGRICU	ILTURAL PRODUCTS	***************************************	······
1.	Namkeen, Bhujia, Waffers, Chips,	Moisture	Annex B of IS : 15271, RA 2009	0.2% to 20%
	Murmure, Chiwda, Chawana, Khakhra, Chakri,	Acid insoluble ash	Annex C of IS : 15271, RA 2009	0.01% to 1%

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Sev, Fried Chana Dal & Moong Dal,	Fat	Annex D of IS : 15271, RA 2009	0.5 to 70%
	Fried Ground nut	Acid Value of extracted fat	Annex E of IS:15271, RA 2009	0.1 to 5
2.	Biscuits	Moisture	Appendix B of IS :1011, RA 2009	0.2 to 25%
		Acid insoluble ash	Appendix C of IS :1011, RA 2009	0.01 to 1%
		Acidity of extracted fat	Appendix D of IS :1011, RA 2009	0.2 to 5%
3.	Oil and Fats	Moisture	IS 548 (Part 1), RA 2010	0.01 to 5%
		Free fatty acid	IS 548 (Part 1), RA 2010	0.01 to 15%
		Acid value	IS 548 (Part 1), RA 2010	0.02 to 25
		Saponification value	IS 548 (Part 1), RA 2010	100 to 250
		Unsaponifiable Matter	IS 548 (Part 1), RA 2010	0.1 to 20 %
		Reichet Missel Value	IS 548 (Part 1), RA 2010	10 to 40
		Boudin Test	IS 548 (Part 1), RA 2010	Qualitative (Present/Absent)
		Insoluble Impurities	IS 548 (Part 1), RA 2010	0.01 to 20 %
		Test for Mineral Oil	IS 548 (Part 2), RA 2010	Qualitative (Present/Absent)
		lodine value	IS 548 (Part 1), RA 2010	5 to 200
		Peroxide value	IS 548 (Part 1), RA 2010	0.5 to 20 mEq/ Kg
		Specific gravity	IS 548 (Part 1), RA 2010	0.5 to 1.3 gm/ml
		Refractive index	IS 548 (Part 1), RA 2010	1.3 to 1.8
		Test for the Presence of Cotton Seed Oil	FSSAI Manual of Methods of Analysis of foods "Oil and fat" 2016, Method 16.0	Qualitative (Present/Absent)
<b></b>		Test for the Presence of Argemone Oil	FSSAI Manual of Methods of Analysis of foods "Oil and fat"2016, Method 30.0, Page no. 70	Qualitative (Present/Absent)

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
4.	lodized Salt / /Common Salt/	Moisture	Annex-A of IS 7224/ IS 253	0.1 to 5%
	Iron Fortified salt	Water Insoluble Matter	Annex-C of IS 7224 / IS:253, RA 2009	0.1 to 5%
		Chloride Content (as NaCl)	Annex-D of IS 7224/ IS:253, RA 2009	0.5 to 100%
		Matter Soluble in water other than NaCl	Annex-E of IS 7224 / IS:253, RA 2009	0.1 to 5%
		Calcium	Annex-F of IS 7224	0.01 to 2%
		Magnesium	Annex-F of IS 7224	0.01 to 2%
		Sulphate	Annex-G of IS 7224	0.01 to 2%
		lodine content	Annexure B of IS 16232/ Annexure H of IS 7224	10 to 200 mg/kg
		рН	Annexure C of IS 16232	2 to 12
		Phosphorus (as P₂O₅)	Annexure D of IS 16232	100 to 5000 mg/kg
		Sodium hexa meta phosphate (as P <sub>2</sub> O <sub>5</sub> )	Annexure E of IS 16232	0.1 to 5 %
		Alkalinity (as Na₂CO₃)	Annexure J of IS 7224	0.02 to 2 %
		Ferrocyanide (as [K <sub>4</sub> Fe(CN) <sub>6</sub> ].3H <sub>2</sub> O)	Annexure A of IS 7224	Qualitative
		Lead (as Pb)	Annexure K of IS 7224/ FSSAI Manual of Methods of Analysis of foods "Metals"2016	0.05 to 50 mg/kg
		Arsenic ( as As)	Annexure L of IS 7224/ FSSAI Manual of Methods of Analysis of foods "Metals"2016	0.05 to 50 mg/kg
		Iron content (as Fe)	Annexure A of IS 16232/ Annexure M of IS 7224/ Annexure L of IS 7224/ FSSAI Manual of Methods of Analysis of foods "Metals" 2016	10 to 500 mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
5.	Honey	Optical Density at 660 nm	Ann. H of IS 4941, RA 2002	0.01 to 1.0
		Specific Gravity	Ann. A of IS 4941, RA 2002	0.60 to 2.0
		Ash	Ann. D of IS 4941, RA 2002	0.1 to 20 %
		Refractive Index	Ann. B of IS 4941, RA 2002	1.3 to 1.7
		colour	IS 4941, RA 2002	Qualitative (Visual Observation)
		Acidity as Formic acid	Ann. E of IS 4941, RA 2002	0.01 to 10 %
		Moisture	Ann. B of IS 4941, RA 2002	0.1 to 75 %
		Total Reducing Sugar	Ann. C of IS 4941, RA 2002	0.1 – 95 %
		Sucrose	DGHS Manual 4, page No 36/ Ann. C of IS 4941, RA 2002	0.1 % to 10 %
		Fructose Glucose Ratio	DGHS Manual 4, page No 36/ Ann. C of IS 4941, RA 2002	0.7 to 7
		Fiehe's test	DGHS Manual 4, page No 37/ Ann. F of IS 4941, RA 2002	Qualitative (Positive/Negative)
6.	Tea, Coffee, Instant Coffee	Moisture	IS 13853, RA 1999/ Ann. E of IS 3077, RA 1998	0.01 to 30 %
		Total Ash	Ann. F of IS 3077,RA 1998/ IS 13854, RA 1999	0.01 – 20 %
		Acid Insoluble Ash	IS 13857, RA 1998 / Ann. G of IS 3077, RA 1998	0.01 – 5 %
		Water Soluble Ash	Ann. H of IS 3077,RA 1998/ IS 13855, RA 1998	0.01 – 20 % 10 to 80 %
		Alkalinity of Water Soluble Ash	IS 13856 RA 1998/ Ann. J of IS 3077, RA 1998	0.1 to 10 %
		Water Extract	Ann. K of IS 3077, RA 1998/ IS 13862 :1999	1 to 80 %
		Petroleum Ether Extract	Ann. M IS 3077 RA 1998	0.1 to 20 %
		Iron Filling	App. H IS 3633 RA 2008	50 to 5000 mg/kg
		Crude Fibre	Cls. 9 of IS 10226 (Part 1) RA 2005	0.02 % to 20 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
7.	Spices and	Moisture	IS 5453 (Part 2), RA 2012	0.1 to 30 %
	Condiments	Alcohol Soluble Extract	IS 1797 RA 2009	0.1 to 50 %
	(Turmeric, Cumin, Ginger and Mix Masala, Coriander	Cold Water Soluble Extract	IS 1797 RA 2009	0.1 – 50 %
		Total Ash	IS 1797 RA 2009	0.1 to 10 %
	Powder, Chilli	Acid Insoluble Ash	IS 1797 RA 2009	0.01 to 10%
	Powder)	Curcumine Content	IS 10925 RA 2012	0.1 to 10 %
•••••		Lead Chromate	Ann. A of IS 3576	Qualitative (Present/Absent)
		Non Volatile Ether Extract	IS 1797 RA 2009	0.1 to 10 %
		Volatile Oil	FSSAI Manual of Methods of Analysis of foods "Spices and Condiments" 2016, Method 10.0, Page no. 19	0.05 % to 20 %
		Crude Fibre	FSSAI Manual of Methods of Analysis of foods "Spices and Condiments" 2016, Method 11.0, Page no. 22	0.5 % to 50 %
		Capsaicin Content	AOAC (20 <sup>th</sup> Edition) 995.03: 2016	0.1 % to 5 %
		Total Starch	FSSAI Manual of Methods of Analysis of foods "Spices and Condiments" 2016, Method 16.5, Page no. 35	0.5 % to 75 %
8.	Namkeen, Biscuits, Spices, Sauces, Chutney	Energy Value	UNFAO, Food Energy Method of analysis and conversion factor, Paper 77	20 to 2000 kcal
		Total Fat	Annex D of IS 15271 RA 2009/ IS 1011 RA 2009	0.5 to 70%
		Carbohydrate	UNFAO Method, Chapter 2	0.1 – 100 %
		Protein	IS 7219 RA 2005	0.1 – 40 %
		Sugar	DGHS Lab Manual 5, Sec. 2.6	0.1 – 40 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
9.	Cereal, Food Grain, Pulses & Seeds	Rodent Hair & Excreta	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 1.5, Page no. 4	Qualitative (Present / Absent)
		Foreign Matter	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 1.3, Page no. 3	0.1 % to 10 %
		Moisture	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 2.0, Page no. 8	0.5 % to 25 %
		Total Ash	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.2, Page no. 14	0.05 % to 5.0 %
		Damaged Grains	IS 4333 (Part 1) RA 2012	0.1 % to 20 %
		Weeviled Grains	IS 4333 (Part 1) RA 2012	0.1 % to 20 %
		Other edible grains	IS 4333 (Part 1) RA 2012	0.1 % to 20 %
		Green Grains	IS 4333 (Part 1) RA 2012	0 to 50 %
10.	Cereal Products (Atta, Maida, Suji, Besan, Fortified atta and Mixed	Rodent Hair & Excreta	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 1.5, Page no. 4	Qualitative (Present / Absent)
	Flours)	Microscopic examination/ Foreign Starch	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 13.0, Page no. 36	Qualitative (Present / Absent)
		Moisture	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 2.0, Page no. 8	0.5 % to 25 %

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		Total Ash	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.2, Page no. 14	0.05 % to 10.0 %
		Ash insoluble in dilute HCl	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.3, Page no. 16	0.01 % to 3.0 %
		Added Colouring matter	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 18.0, Page no. 53	Qualitative (Present / Absent)
		Alcoholic Acidity expressed as H <sub>2</sub> SO <sub>4</sub>	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.5, Page no. 18	0.05 % to 2.5 %
		Gluten	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.4, Page no. 17	1 % to 25 %
		Protein	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.7, Page no. 19	0.5 % to 50 %
		Crude Fibre	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.8, Page no. 23	0.1 % to 25 %
		Total Carbohydrate	FAO Food and Nutrition Paper 77, Page no. 12	10 % to 100.0 %
		Total Fat	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 14.5, Page no. 41	0.05 % to 25.0 %

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		Calcium/Calcium Carbonate	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Method 8.6, Page no. 18	10 mg/kg to 5000 mg/kg
		Total Energy	FAO Food and Nutrition Paper 77, Page no. 57	20 to 600 kcal/100gm
11.	Fruit and Vegetable Products (Sauces, Ketchup, Jam,	Artificial Sweetening Agent (Sucralose)	FSSAI Manual of Analysis of foods "Food Additives" 2016, Method 3.1.1, Page no. 45	Qualitative (Present/Absent)
	Chutney, Pickles, Soup, Beverages, Pulp, Frozen Vegetables,	Added Colouring Matter	FSSAI Manual of Analysis of foods "Food Additives" 2016 Method 4.2, Page no. 82	Qualitative (Present/Absent)
	Canned Vegetables)	рН	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 2.3, Page no. 11	2 to 14
		Calcium	IS 2860 RA 2008 , Cls. 12	0.05 % to 15.0 %
		Soluble Solids/ Soluble Solids on Salt Free basis (Brix)	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 1.6, Page no. 4	0.50% to 90 %
		Acidity/ Titratable acidity	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 2.4, Page no. 12	0.05 % to 10 %
		Total Solids	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 2.1, Page no. 10	0.5 % to 90 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Salt (as NaCl)	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 1.7, Page no. 9	0.05 % to 30 %
		Total Sugar	FSSAI Manual of Analysis of foods "Fruits and vegetable Products" 2016, Method 1.6.3.3 b, Page no. 7	2.0 % to 80 %
		Total Ash	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 5.3, Page no. 35	0.05 % to 5 %
		Acid insoluble ash	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 5.3, Page no. 35	0.02 % to 2 %
		Moisture	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 4.1, Page no. 34	0.5 % to 95 %
		Reducing Sugar	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Page no. 10	2.0 % to 80 %
		Vitamin C	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 2.8, Page no. 21	0.05 % to 10 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Fruit Content	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 2.11, Page no. 31	5.0 % to 50 %
		Starch	FSSAI Manual of Methods of Analysis of foods "Spices and Condiments" 2016, Method 16.5, Page no. 35	2.0 % to 30 %
12.	Proprietary Food (Nutritional supplements, Whey Protein,	Artificial Sweetening Agent (Sucralose)	FSSAI Manual of Methods of Analysis of foods "Food Additives" 2016, Method 3.0, Page no. 45	Qualitative (Present/Absent)
	assorted candies)	Added Colouring Matter	FSSAI Manual of Methods of Analysis of foods "Food Additives" 2016, Method 4.2, Page no. 82	Qualitative (Present/Absent)
		Total Ash	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 5.3, Page no. 35	0.05 % to 5 %
		Acid insoluble ash	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 5.3, Page no. 35	0.02 % to 2 %
		Moisture	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Method 4.1, Page no. 34	0.5 % to 95 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Extraneous Matter/Foreign Matter	FSSAI Manual of Methods of Analysis of foods "Cereals and Cereals Products" 2016, Method 1.2, Page no. 2	Qualitative
		Insect Infestation and Visible fungus growth	FSSAI Manual of Methods of Analysis of foods "Cereals and Cereals Products" 2016, Method 1.2, Page no. 2	Qualitative
		Test for Salt	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Method 12.4, Page no.104	Qualitative
		Protein Content	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Method 16.4, Page no.140	2 to 95 %
		Nitrogen Content	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Method 16.4, Page no.140	0.5 to 18 %
		Sugar	DGHS Manual of Methods of Analysis of foods "Lab manual 4" 2005, Method 8.2, Page no. 49	1 to 90 %
		Fat	DGHS Manual of Methods of Analysis of foods "Lab manual 4" 2005, Method 13.5.A, Page no. 59	0.5 to 50 %
		Sulphated Ash	DGHS Manual of Methods of Analysis of foods "Lab manual 4" 2005, Method 13.2, Page no. 53	0.02 to 8 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
13.	Sweetening Agents, Sweets (Sugar, Refined Sugar, Bura	Extraneous Matter insoluble in water	DGHS Manual of Methods of Analysis of foods "Lab manual 4" 2005, Method 9.2, Page no. 49	0.5 % to 10 %
	Sugar, Jaggery or Gud, Sugar Boiled and Lozenges)	Moisture/Loss on Drying	DGHS Manual of Methods of Analysis of foods "Lab manual 4" 2005, Method 7.2, Page no. 36	0.2 % to 15 %
		Total Sugar expressed as invert sugar	DGHS Manual of Methods of Analysis of foods "Lab manual 4" 2005, Method 7.4, Page no. 37	5 % to 100 %
		Total Ash	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Page no. 35	0.05 % to 5 %
		Acid insoluble ash	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Page no. 35	0.02 % to 2 %
		Moisture	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Page no. 34	0.5 % to 95 %
14.	Nutritional Information of Food Products	Energy Value	UNFAO, Food Energy Method of analysis and conversion factor, Paper 77	5 to 800 kcal/100 gm
	(Sauces, Chutney, Cooked Food	Total Fat	Annex-D of IS 15271 RA 2009/IS 1011 RA 2009	0.5 to 70%
	(Thepla, Dal, Mix	Carbohydrate	UNFAO Method, Chapter 2	0.1 to 100 %
	Dal, Rice, Jeera Rice, Pulav, Matar Pulav, Khichdi, Sukadi, Cake))	Protein	IS 7219: 1973, Ra 2005, FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Page no. 19	0.1 to 40 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Sugar	FSSAI Manual of Methods of Analysis of foods "Fruits and vegetable Products" 2016, Page no. 15	0.1 % to 40 %
		Crude Fibre	FSSAI Manual of Methods of Analysis of foods "Cereal and Cereal Products" 2016, Page no. 23	0.1 % to 10 %
15.	Milk and Milk Products (Milk, Milk Powder, Curd, Paneer)	Total Solid	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 36	2 %to 40 %
		Milk Fat	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products"2016, Page no. 41	0.5 % to 70%
		Cane Sugar	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 9	Qualitative (Present/Absent)
		Starch	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 11	Qualitative (Present/Absent)
		Urea	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 13	Qualitative (Present/Absent)
		Salt	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 18	Qualitative (Present/Absent)
		Ammonium Compound	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016,	Qualitative (Present/Absent)

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
			Page no. 15	
		Boric Acid and Borates	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 15	Qualitative (Present/Absent)
		Sulphate	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 16	Qualitative (Present/Absent)
		Nitarte (Pond Water)	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 16	Qualitative (Present/Absent)
		Neutralizers	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 22	Qualitative (Present/Absent)
		Anionic Detergents	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 26	Qualitative (Present/Absent)
		Formalin	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 28	Qualitative (Present/Absent)
		Milk Protein	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 63	0.5 % to 40 %
		Carbohydrate	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 89	2.0 % to 60 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Moisture	FSSAI Manual of Methods of Analysis of foods "Milk and Milk Products" 2016, Page no. 47	0.05 % to 90 %
16.	Turmeric, Cumin, Ginger and Mix	Lead	DGHS Lab Manual 9, Sec. 2 / AOAC 19th ED. 999.11	0.1 to 1000 μg/g
	Masala, Namkeen, Biscuits, Tea,	Cadmium	DGHS Lab Manual 9, Sec. 2 / AOAC 19th Ed. 999.11	0.1 to 1000 μg/g
	Coffee, Salt	Copper	DGHS Lab Manual 9, Sec. 2 / AOAC 19th Ed. 999.11	0.1 to 1000 μg/g
		Zinc	DGHS Lab Manual 9, Sec. 2 / AOAC 19th Ed. 999.11	0.2 to 1000 μg/g
		Iron	DGHS Lab Manual 9, Sec. 2 / AOAC 19th Ed. 985.35	01 to 1000 μg/g
III.	DRUGS AND PHAR	MACEUTICALS		
1.	General Test	Identification by FTIR	Indian Pharmocopeia 2018	Qualitative
		Water Content	Indian Pharmocopeia 2018, pg. no. 156	0.01 to 40 %
		Loss on Drying	Indian Pharmocopeia 2018, Method A, pg. no. 208	0.01 to 35 %
		Sulphated Ash	Indian Pharmocopeia 2018, pg. no. 140	0.01 to 10 %
		Uniformity of weight	Indian Pharmocopeia 2018, pg. no. 308	80 to 120 % of Average Weight
2.	Raw Material (Amoxyciline Trihydrate)	Assay by HPLC	Indian Pharmocopeia 2018	95 to 102 %
3.	Raw Material (Ibuprofen)	ASSAY by Titration	Indian Pharmocopeia 2018	98.5 to 101 %
4.	Finished Formulations (Amoxyciline Tablets)	Assay by HPLC	Indian Pharmocopeia 2018	90 to 120 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
5.	Finished Formulations (Paracetamol Tablets)	ASSAY by UV Spectrometer	Indian Pharmocopeia 2018	95 to 105 %
IV.	PLASTICS AND RES	SINS		
1.	PE Films, PE Pouches,	Potability Test for odour	IS 3025 (Part 5) RA 2002	Qualitative(Agreeable/ Disagreeable)
	Containers for Packing of Water,	Potability Test for Taste	IS 3025 (Part 8) RA 2002	Qualitative(Agreeable/ Disagreeable)
	Caps, Closures and Lids of Bottles, Jar	Overall Migration	IS 9845	0.5 to 100 mg/l 0.1 to 100 mg/dm <sup>2</sup>
	and Cups, Preforms	Colour Migration	IS 9845	Qualitative (Visual Observation)
2.	Pouches, Films, Container, Jar and Bottles for packaging of Water	Material	FTIR (SOP No. HTL/WI- TST/C/232) ref. ASTM E 1252 - 98 (RA 2007)	Qualitative

<sup>\*</sup>NOTE: The Laboratory has demonstrated competence for the stated scope for WATER. This however <u>does not fully cover</u> the specification requirements of BIS for the Packaged Drinking Water as per IS:14543 and the Packaged Natural Mineral Water IS:13428.

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		MECHANIC.	AL TESTING	
I.	PLASTICS AND POI	LYMERS		
1.	Packaging and	Odour	IS 15609	Qualitative
	Containers (Plastic Films and	Thickness of film	IS 15609 IS 2508	10 to 200 µm
	Pouches)	Width	IS 15609	10 to 500 mm
		Tensile Strength (Length wise)	A- 4 of IS 2508	5 to 40 MPa
		Tensile Strength (Cross wise)	A- 4 of IS 2508	5 to 40 MPa
		Elongation at Break (Length Wise)	A- 4 of IS 2508	10 to 1000 %
		Elongation at Break (Cross Wise)	A- 4 of IS 2508	10 to 1000 %
		Dart Impact Resistance /Strength	A- 6 of IS 2508	Qualitative
		Stack Load	Ann. F of IS 15609	Qualitative
		Drop Test	Ann. G of IS 15609	Qualitative
		Ink Adhesion Test	Ann. H of IS 15609	Qualitative
·····		Product Resistance Test	Ann. J of IS 15609	Qualitative
2.	Packaging &	Nominal Capacity	IS 15410	0.10 to 25 l
	containers	Brimful Capacity	IS 2798	0.05 to 10.0 %
	(Containers, Jar, Bottles and Cups	Wall Thickness Top	IS 2798	0.01 to 2.0 mm
	for Packing of	Wall Thickness Middle	IS 2798	0.01 to 2.0 mm
	Water)	Wall Thickness Bottom	IS 15410 / IS 2798	0.01 to 2.0 mm
		Transparency/Opacity	IS 15410	40 to 100 %
		Leakage Test Closure	IS 2798	Qualitative
		Leakage Test Vibration	IS 2798	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Leakage Test Air Pressure	IS 2798	Qualitative
		Drop Test	IS 2798	Qualitative