

Laboratory **Food Testing Laboratory, Food Park, Bodhjunnagar, Agartala, Tripura**

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

Certificate Number **TC-5959**

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Validity **05.03.2018 to 04.03.2020**

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.	<b>FOOD &amp; AGRICULTURAL PRODUCTS</b>			
1.	<b>Iodized Salt</b>	Moisture	IS 7224:2009 (Annex-A)	0.05 g/100 g to 15 g/100 g
		Matter Insoluble in Water (on Dry Weight Basis)	IS 7224:2009 (Annex-C)	0.05 g/100 g to 8.0 g/100 g
		Sodium Chloride (on Dry Weight Basis)	IS 7224:2009 (Annex-D)	1.00 g/100 g to 99.9 g/100 g
		Matter Soluble in water other than NaCl (on Dry Weight Basis)	IS 7224:2009 (Annex-E)	0.05 g/100 g to 10.0 g/100 g
		Iodine Content (on Dry Weight Basis)	IS 7224:2009 (Annex-H)	0.5 mg/kg to 100 mg/kg
2.	<b>Plantation White Sugar, Refined Sugar Cube Sugar</b>	Moisture	FSSAI Lab Manual 04 Section 7.2	0.02 g/100 g to 10.0 g/100 g
		Total Sugar as Sucrose (% by weight)	FSSAI Lab Manual 04 Section 7.4	1.0 g/100 g to 99.9 g/100 g
		Total Ash (% by weight)	FSSAI Lab Manual 04 Section 7.3	0.02 g/100 g to 5.00 g/100 g
3.	<b>Atta, Maida, Semolina (Suji or Rawa)</b>	Moisture Content	FSSAI Lab Manual (Cereal and Cereal Product) Section 8.1	0.05 g/100 g to 30.0 g/100 g
		Total Ash (on Dry Weight Basis)	FSSAI Lab Manual (Cereal and Cereal Product) Section 8.2	0.02 g/100 g to 5.0 g/100 g
		Ash insoluble in dil. HCl (on Dry Weight Basis)	FSSAI Lab Manual (Cereal and Cereal Product) Section 8.3	0.02 g/100 g to 5.0 g/100 g
		Gluten Content (on Dry Weight Basis)	FSSAI Lab Manual (Cereal and Cereal Product) Section 8.4	1.0 g/100 g to 25.0 g/100 g

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		Alcoholic Acidity as H <sub>2</sub> SO <sub>4</sub> (on Dry Weight Basis)	FSSAI Lab Manual (Cereal and Cereal Product) Section 8.5	0.01 g/100 g to 2 g/100 g
4.	<b>Biscuits including wafer Biscuits</b>	Moisture	FSSAI Lab Manual (Cereal and Cereal Product) Section 14.3	0.5 g/100 g to 15.0 g/100 g
		Ash Insoluble in dil HCl (on Dry Basis)	FSSAI Lab Manual (Cereal and Cereal Product) Section 14.4	0.02 g/100 g to 2 g/100 g
		Acidity of Extracted Fat (as Oleic acid)	FSSAI Lab Manual (Cereal and Cereal Product) Section 14.5	0.05 g/100 g to 5.0 g/100 g
5.	<b>Spices Powder (Turmeric, Cumin, Chilli)</b>	Moisture Content	FSSAI Lab Manual (Spices and Condiments) Section 3.0	1.00 g/100 g to 25.0 g/100 g
		Total Ash (on Dry Weight Basis)	FSSAI Lab Manual (Spices and Condiments) Section 4.0	0.05 g/100 g to 20.0 g/100 g
		Ash insoluble in dil. HCl (on Dry Weight Basis)	FSSAI Lab Manual (Spices and Condiments) Section 5.0	0.02 g/100 g to 5.0 g/100 g