

Laboratory **Government Public Analyst Laboratory, Sector-C, Chetan Vihar,
Aliganj, Lucknow, Uttar Pradesh**

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

Certificate Number **TC-5183**

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Validity **21.12.2017 to 20.12.2019**

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.	Milk & Dairy Products	Moisture	FSSAI Manual 2016 (Milk & Milk Products) Method 11.2 (Page 98) for Khoya/ Paneer Method 6.2 (Page 59) for Cheese Method 10.2 (page 86) for Milk Powder	1.0% to 80.0%
		Fat	FSSAI Manual 2016 (Milk & Milk Products) Method 11.3 (Page 98) for Khoya/ Paneer Method 1.3.4 (Page 37) for Milk Method 7.4 (Page 63) for Ice Cream Method 6.3 (Page 59) for Cheese Method 6.3 (Page 59) for Cream Method 10.3 (Page 88) for Milk Powder	0.1% to 80%
		Solids not-fat	FSSAI Manual 2016 (Milk & Milk Products) Method 1.3.3 (Page 36)	1.0% to 20.0%
		Starch	FSSAI Manual 2016 (Milk & Milk Products) Method 1.2.2 (Page 11)	Qualitative
		Neutralizer	FSSAI Manual 2016 (Milk & Milk Products) Method 1.2.11 (Page 22)	Qualitative
		Total solids	FSSAI Manual 2016 (Milk & Milk Products) Method 7.2 (Page 61)	1% to 70%
		Titrateable Acidity	FSSAI Manual 2016 (Milk & Milk Products) Method 10.4 (Page 88)	1ml to 30ml
		Total Ash	FSSAI Manual 2016 (Milk & Milk Products) Method 10.7 (Page 90)	0.1% to 10%
		Added Urea	FSSAI Manual 2016 (Milk & Milk Products) Method 1.2.4 (Page 13)	Qualitative
		Sucrose	FSSAI Manual 2016 (Milk & Milk Products) Method 1.2.1 (Page 09)	Qualitative
		Detergent	FSSAI Manual 2016 (Milk & Milk Products) Method 1.2.13 (Page 25)	Qualitative

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		Hydrogen peroxide	FSSAI Manual 2016 (Milk & Milk Products) Method 1.2.18 (Page 29)	Qualitative
		Formaldehyde	FSSAI Manual 2016 (Milk & Milk Products) Method 1.2.17 (Page 28)	Qualitative
2.	Cereal, pulses & cereal Products	Moisture	FSSAI Manual 2016 (Cereal & Cereal Products) Method 8.1 (Page 13)	1% to 20%
		Total Ash	FSSAI Manual 2016 (Cereal & Cereal Products) Method 8.2 (Page 14)	0.1% to 30.0%
		Ash Insoluble in dil HCl	FSSAI Manual 2016 (Cereal & Cereal Products) Method 8.3 (Page 16)	0.01% to 2.0%
3.	Edible Oils & Fats	Moisture	FSSAI Manual 2016 (Oils & Fats) Method 3.0 (Page 5)	0.1% to 10.0%
		Saponification Value	FSSAI Manual 2016 (Oils & Fats) Method 9.0 (Page 17)	10 to 300
		Iodine Value	FSSAI Manual 2016 (Oils & Fats) Method 12.0 (Page 26)	1 to 200
		Acid Value	FSSAI Manual 2016 (Oils & Fats) Method 11.0 (Page 23)	0.1 to 15.0
		Bellier Turbidity Test (B.T.T)	FSSAI Manual 2016 (Oils & Fats) Method 14.0 (Page 35)	10°C to 40°C
		Refractive Index at 40°C	FSSAI Manual 2016 (Oils & Fats) Method 5.0 (Page 8)	1.422 to 1.480
		Butyro-Refractometer Reading at 40°C & 50°C	FSSAI Manual 2016 (Oils & Fats) Method 5.0 (Page 8)	10.0 to 80.0
		Test for Synthetic Color	FSSAI Manual 2016 (Oils & Fats) Method 7.0 (Page 14)	Qualitative
		Free Fatty acids as Oleic Acid	FSSAI Manual 2016 (Oils & Fats) Method 11.8 (Page 25)	0.1% to 15.0%
		Reichert-Meissl Value	FSSAI Manual 2016 (Oils & Fats) Method 13.0 (Page 30)	0.2 to 50.0
		Test for Sesame oil (Baudouin test)	FSSAI Manual 2016 (Oils & Fats) Method 15.0 (Page 38)	Qualitative
		Test for Mineral oil	FSSAI Manual 2016 (Oils & Fats) Method 28.0 (Page 65)	Qualitative

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4.	Bakery & Confectionery Products	Alcoholic acidity (90% alcohol)	FSSAI Manual 2016 (Cereal & Cereal Products) Method 8.5 (Page 18)	0.1ml/100g to 10.0ml/100g
		Acidity of Extracted Fat (as Oleic acid)	FSSAI Manual 2016 (Cereal & Cereal Products) Method 14.5 (Page 41)	0.01% to 10.0%
		Ash – Insoluble in Dil HCl	FSSAI Manual 2016 (Cereal & Cereal Products) Method 8.3 (Page 16)	0.05% to 10.0%
		Test for Synthetic color	FSSAI Manual 2016 (Food Additives) Method 4.0 (Page 81)	Qualitative
		Sulphated Ash	FSSAI Manual 2015 (Beverages (Coffee, Tea, Cocoa, chicory, sugar & sugar products & confectionery products) Method A3 (Page 59)	0.05% to 10%
5.	Spices & Condiments (Whole & Powder)			
a.	Iodized Salt	Sodium Chloride Content on dry weight basis	IS 7224: 2006 (RA 2010)	80% to 99.8%
		Iodine Content on dry weight basis	IS 7224: 2006 (RA 2010)	1mg/kg to 100mg/kg
		Moisture	IS 7224: 2006 (RA 2010)	1% to 20%
b.	Spices & Condiments	Total Ash on dry weight basis	FSSAI Manual 2016 (Spices & condiments) Method 4.0 (Page 12)	0.1% to 20%
		Ash Insoluble in dil HCl on dry weight basis	FSSAI Manual 2016 (Spices & condiments) Method 5.0 (Page 14)	0.02% to 5.0%
		Moisture	FSSAI Manual 2016 (Spices & condiments) Method 3 (Page 2)	1% to 20%
		Microscopic Examination for starch & Sclerenchymatous Matter	FSSAI Manual 2016 (Spices & condiments) Method 18.0 (Page 39)	Qualitative
c.	Turmeric	Test for Lead Chromate	FSSAI Manual 2016 (Spices & condiments) Method 16.6 (Page 36)	Qualitative

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6.	Tea/Coffee Products	Moisture	FSSAI Manual 2015 (Beverages (Coffee, Tea, Cocoa, chicory, sugar& sugar products & confectionery products) Method 1.2 (Page 04)	0.5% to 20%
		Total Ash	FSSAI Manual 2015 (Beverages (Coffee, Tea, Cocoa, chicory, sugar& sugar products & confectionery products) Method 1.3 (Page 06)	0.5% to 15%
		Ash insoluble in dil HCl	FSSAI Manual 2015 (Beverages (Coffee, Tea, Cocoa, chicory, sugar& sugar products & confectionery products) Method 1.5 (Page 08)	0.1% to 5%
		Water extract	FSSAI Manual 2015 (Beverages (Coffee, Tea, Cocoa, chicory, sugar& sugar products & confectionery products) Method 1.7 (Page 10)	5.0% to 50%
7.	Sweetening Agents	Moisture	FSSAI Manual 2015 (Beverages (Coffee, Tea, Cocoa, chicory, sugar& sugar products & confectionery products) Method 7.2 (Page 40)	0.1% to 10%
		Sucrose	FSSAI Manual 2015 (Beverages (Coffee, Tea, Cocoa, chicory, sugar& sugar products & confectionery products) Method 7.4 (Page 41)	5.0% to 100.0%
8.	Fruit & Vegetable Products	Total Soluble Solids	FSSAI Manual 2016 (Fruit and Vegetable products) Method 1.6 (Page 04)	0.5% to 90%