

Laboratory **Food Quality Testing Laboratory, Post Harvest Technology Centre,
Tamil Nadu Agricultural University, Coimbatore, Tamil Nadu**

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

Certificate Number **TC-7591**

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Validity **12.07.2018 to 11.07.2020**

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			
A.	Cereals, Pulses & Cereal Products			
1.	Rice	Moisture content	AOAC, 20 th Edition 2016 Method 925.10	6 % to 10 %
		Ash	AOAC, 20 th Edition 2016 Method 923.03	0.5 % to 2 %
		Protein	AOAC, 20 th Edition 2016 Method 2001.11	7 % to 13 %
		Crude fiber	IS 12711 : 1989 (RA 1994)	0.2 % to 1.0 %
		Fat	IS 12711 : 1989 (RA 1994)	0.2 % to 1.5 %
2.	Redgram	Moisture content	AOAC, 20 th Edition 2016 Method 925.10	6 % to 10 %
		Ash	AOAC, 20 th Edition 2016 Method 923.03	2 % to 5 %
		Protein	AOAC, 20 th Edition 2016 Method 2001.11	20 % to 25 %
		Crude fiber	IS 12711 : 1989 (RA 1994)	0.5 % to 2.0 %
		Fat	IS 12711 : 1989 (RA 1994)	0.5 % to 2.0 %
3.	Green gram	Moisture content	AOAC, 20 th Edition 2016 Method 925.10	6 % to 10 %
		Ash	AOAC, 20 th Edition 2016 Method 923.03	1.5 % to 5 %
		Protein	AOAC, 20 th Edition 2016 Method 2001.11	20 % to 30 %
		Crude fiber	IS 12711 : 1989 (RA 1994)	1.0 % to 6.0 %
		Fat	IS 12711 : 1989 (RA 1994)	1.0 % to 5.0 %
4.	Black gram	Moisture content	AOAC, 20 th Edition 2016 Method 925.10	6 % to 10 %
		Ash	AOAC, 20 th Edition 2016 Method 923.03	0.5 % to 5 %

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		Protein	AOAC, 20 th Edition 2016 Method 2001.11	22 % to 30 %
		Crude fiber	IS 12711 : 1989 (RA 1994)	1.0 % to 6.0 %
		Fat	IS 12711 : 1989 (RA 1994)	1.0 % to 6.0 %
5.	Multigrain cookies	Moisture content	AOAC, 20 th Edition 2016 Method 925.10	1 % to 5 %
		Ash	AOAC, 20 th Edition 2016 Method 923.03	0.5 % to 3 %
		Protein	AOAC, 20 th Edition 2016 Method 2001.11	4 % to 10 %
		Crude fiber	IS 12711 : 1989 (RA 1994)	0.5 % to 3.0 %
		Fat	IS 12711 : 1989 (RA 1994)	12 % to 34 %
6.	Health mix	Moisture content	AOAC, 20 th Edition 2016 Method 925.10	2 % to 6 %
		Ash	AOAC, 20 th Edition 2016 Method 923.03	0.5 % to 5 %
		Protein	AOAC, 20 th Edition 2016 Method 2001.11	11.5 % to 17 %
		Crude fiber	IS 12711 : 1989 (RA 1994)	0.7 % to 6.0 %
		Fat	IS 12711 : 1989 (RA 1994)	1.5 % to 11.5 %
B.	Edible Oils & Fats			
1.	Coconut Oil	Moisture & Volatile matter	IS 548 (Part I) 1964	0.1 % to 5 %
		Free fatty acid	AOAC, 20 th Edition 2016 Method 940.28	0.1 % to 2.0 %
		Peroxide value	AOAC, 20 th Edition 2016 Method 965.33	0.1 mEq/kg to 10 mEq/kg
2.	Groundnut Oil	Moisture & Volatile matter	IS 548 (Part I) 1964 (RA 2010)	0.1 % to 5 %
		Free fatty acid	AOAC, 20 th Edition 2016 Method 940.28	0.2 % to 7.0 %
		Peroxide value	AOAC, 20 th Edition 2016 Method 965.33	0.1 mEq/kg to 10 mEq/kg
3.	Gingelly Oil	Moisture & Volatile matter	IS 548 (Part I) 1964 (RA 2010)	0.1 % to 5 %

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		Free fatty acid	AOAC, 20 th Edition 2016 Method 940.28	0.2 % to 14.0 %
		Peroxide value	AOAC, 20 th Edition 2016 Method 965.33	0.1 mEqu/kg to 10 mEqu/kg