

Laboratory **AnaZeal Analyticals & Research Pvt. Ltd., C-404, TTC Industrial Area, MIDC, Pawane, Navi Mumbai, Maharashtra**

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

Certificate Number **TC-7394**

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**BIOLOGICAL TESTING**

<b>I.</b>	<b>DRUGS AND PHARMACEUTICALS</b>			
1.	<b>Microbial Limit Tests (Tablets &amp; Capsules)</b>	Total Aerobic Microbial Count (TAMC) Total Yeast & Mold Count (TYMC) <i>E. coli</i>	IP 2018 (Volume-I) Pg. No. - 38	0 to 10 <sup>4</sup> cfu / g 0 to 10 <sup>4</sup> cfu / g Present or Absent/g
2.	<b>Microbial Limit Tests (Raw Materials)</b>	Total Aerobic Microbial Count (TAMC) Total Yeast & Mold Count (TYMC) <i>E. coli</i>  <i>Salmonella</i>	IP 2018 (Volume-I) Pg. No. - 38	0 to 10 <sup>4</sup> cfu / g 0 to 10 <sup>4</sup> cfu / g Present or Absent/g Present or Absent/10g
<b>II.</b>	<b>WATER</b>			
1.	<b>Drinking Water / Distilled / Demineralised Water</b>	Total Aerobic Microbial Count (TAMC)	IS:1622-1981 (RA: 2014)	0 to 10 <sup>4</sup> cfu / ml

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**CHEMICAL TESTING**

<b>I.</b>	<b>DRUGS &amp; PHARMACEUTICALS</b>			
1.	<b>Formulation (Tablets) Paracetamol Tablet</b>	Assay By UV	IP 2018 Pg. no.-2858 (Volume-III)	80 % to 120 %
	<b>Ciprofloxacin HCl Tablets</b>	Dissolution By UV	IP 2018 Pg. no.-1630-1631 (Volume-II)	80 % to 120 %
	<b>Ranitidine Tablets</b>	Assay By HPLC	IP 2018 Pg. no.- 3098-3099 (Volume-III)	80 % to 120 %
<b>II.</b>	<b>ANIMAL FOOD &amp; FEED</b>			
a).	<b>Fishmeal</b>	Moisture Total Ash Acid insoluble ash Crude Fat Crude Fibre Crude Protein	IS: 7874 part I-1975 (RA: 2014)	1 % to 50% 1 % to 25% 0.1 % to 30% 1 % to 40% 1 % to 50% 1 % to 80%
b).	<b>Rice Bran</b>	Moisture Total Ash Acid insoluble ash Crude Fat Crude Fibre	IS: 7874 part I-1975 (RA: 2014)	1 % to 50% 1 % to 25% 0.1 % to 10% 1 % to 40% 1 % to 50%

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c).	Oil Cake	Crude Protein Moisture Total Ash Acid insoluble ash Crude Fat Crude Fibre Crude Protein	IS: 7874 part I-1975 (RA: 2014)	1 % to 80% 1 % to 50% 1 % to 25% 0.1 % to 10% 1 % to 40% 1 % to 50% 1 % to 80%
d).	Deoiled Cake	Moisture Total Ash Acid insoluble ash Crude Fat Crude Fibre Crude Protein	IS: 7874 part I-1975 (RA: 2014)	1 % to 50% 1 % to 25% 0.1 % to 10% 1 % to 40% 1 % to 50% 1 % to 80%
e).	Soyameal	Moisture Total Ash Acid insoluble ash Crude Fat Crude Fibre Crude Protein	IS: 7874 part I-1975 (RA: 2014)	1 % to 50% 1 % to 25% 0.1 % to 10% 1 % to 40% 1 % to 50% 1 % to 80%
<b>III. FOODS &amp; AGRICULTURAL PRODUCTS</b>				
1.	<b>Spices &amp; Condiments (Whole &amp; Ground)</b> a) Turmeric, Chilly, Cumin, Coriander, pepper etc.	Moisture Total Ash Acid insoluble ash Non Volatile Ether extract Crude Fibre	IS 1797:1985 (RA: 2013)	1 % to 50% 1 % to 25% 0.1 % to 25% 1 % to 30% 1 % to 50%
2.	<b>Cereals, Pulses &amp; By Products (Wheat, Rice, Maize etc.)</b>	Moisture Total Ash Acid insoluble ash Fat	IS: 4333-Part-II-2002 (RA: 2017)	1 % to 50% 1 % to 25% 0.1 % to 10% 1 % to 40%

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		Crude Fibre		1 % to 50%
		Protein		1 % to 50%
3.	Isabgol Husk (Psyllium)	Moisture	IS: 1155:1968 (RA: 2015)	1 % to 50%
		Total Ash		1 % to 25%
		Acid insoluble ash		0.1 % to 10%
4.	Oil Seeds & By Products			
a).	Ground nut	Oil Content	IS:3579-1966 (RA: 2015)	10 % to 60%
		Moisture		1 % to 30%
b).	Mustard Seed	Oil Content	IS:3579-1966 (RA: 2015)	10 % to 60%
		Moisture		1 % to 30%
c).	Cashew Nut	Oil Content	IS:3579-1966 (RA: 2015)	10 % to 60%
		Moisture		1 % to 30%
d).	Sesame Seed	Oil Content	IS:3579-1966 (RA: 2015)	10 % to 60%
		Moisture		1 % to 30%
5.	Bakery Products:			
a).	Breads	Total Solids	IS: 1483:1988 (RA: 2010)	1 % to 80%
		Total Ash	IS: 7874:Part I- 1992	1 % to 25%
		Acid Insoluble ash	(RA: 2009)	0.1 % to 10%
		Fat	IS: 1483:1988 (RA: 2010)	1 % to 50 %
		Crude fiber	IS: 7874:Part I-1992	1 % to 50 %
		Protein	(RA: 2009)	1 % to 50 %
			IS: 1483:1988 (RA: 2010)	
			IS: 7219:1973 (RA: 2015)	
b).	Biscuits	Moisture	IS: 1011:2002 (RA: 2013)	1 % to 50%
		Total Ash	IS: 7874:Part I- 1992	1 % to 25%
		Acid insoluble ash	(RA: 2009)	0.1 % to 10%
		Fat	IS: 1011:2002 (RA: 2013)	1 % to 50%
		Crude Fibre	IS: 7874:Part I- 1992	1 % to 50%
		Protein	(RA: 2009)	1 % to 50%

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<b>6.</b>	<b>Readymade Foods</b>			
a).	<b>Wafers</b>	Moisture Total Ash Acid insoluble ash Oil Crude Fibre Protein	IS: 2397-1993 (RA: 2015) IS: 7874 part I-1992 (RA: 2009) IS: 2397 -1993(RA: 2015) IS: 7874 part I-1992 (RA: 2009) IS: 1483:1988 (RA: 2010) IS: 7219:1973 (RA: 2015)	1 % to 50% 1 % to 25% 0.1 % to 10% 1 % to 50% 1 % to 50% 1 % to 50%
b).	<b>Papad</b>	Moisture Total Ash Acid insoluble ash Oil Crude Fibre Protein	IS: 2639 – 1999 (RA: 2015)    IS: 7219:1973 (RA: 2015)	1 % to 50% 1 % to 25% 0.1 % to 10% 1 % to 50% 1 % to 50% 1 % to 50%
<b>7.</b>	<b>Milk &amp; Dairy Products</b>			
a).	<b>Liquid Milk</b>	Cane Sugar	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-7	Qualitative
		Fat	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.- 36	1-20%
		Starch in milk	FSSAI Manual of Method of analysis of foods: Milk & Milk Products 2016, Instruction FSSAI Manual – Part – II (Method for	Qualitative

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			detection of adulterants) Pg. No.-9	
		Added Urea in milk	IS 1479:RA 2003 FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Instruction FSSAI Manual – Part – II (Method for detection of adulterants) by FSSAI, Pg. No.-11	Qualitative
		Ammonium compounds in milk	FSSAI Manual Method of analysis of foods: Milk & Milk Products 2016, Pg. No.-13	Qualitative
		Sulphates in milk	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-14	Qualitative
		Milk Solid Non Fat	IS 1479:RA 2003	Qualitative
		Sodium chloride in milk	IS 1479:RA 2003 FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-17 Instruction FSSAI Manual – Part – II (Method for detection of adulterants)	Qualitative
b).	Curd or dahi	Fat	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016,	1 % to 20%

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		Starch	Pg. No.-49 FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-49	Qualitative
		Total solids	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-49	1% to 20%
		Vanaspati in sweet curd	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-7 Instruction FSSAI Manual – Part – II (Method for detection of adulterants)	Qualitative
c).	<b>Chhena or Paneer</b>	Moisture	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-54	20% to 80%
		Fat (Acid Dry Method)	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-56	5% to 60%
		Starch in Chhena	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-56	Qualitative
d).	<b>Cheese</b>	Moisture	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016,	20% to 85%

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		Fat	Pg. No.-57 FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-57	10% to 80%
e).	Ice-cream	Salt as NaCl Total solids	IS2785-1979:RA 2010 FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-59	5% to 80 % 1% to 45%
		Fat	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-61	1% to 20%
		Protein	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-61 IS: 7219:1973 (RA: 2015)	0.2% to 10%
f).	Khoya	Moisture	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-96	0.02% to 80%
		Fat	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-96	1% to 50%
g).	Ghee/Butter Fat/Butter Oil and Anhydrous Milk	RM Value	IS 3508:RA 2013	1% to 35

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	<b>Fat /Anhydrous Butter Oil</b>	Presence of Mashed potatoes, sweet potatoes and other starch	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Instruction FSSAI Manual – Part – II (Method for detection of adulterants), Pg. No.-9	Qualitative
<b>h).</b>	<b>Chakka and Shrikhand</b>	Total solids	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-126	1% to 100%
		Fat	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-126	1% to 30%
		Protein	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-126	1% to 30%
		Titratable Acidity As lactic acid	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-126	0.1% to 2%
<b>i).</b>	<b>Whey Products</b>	Moisture	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-129	0.02% to 10%
		Fat	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-129	0.2% to 30%

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		Protein	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-129	0.04% to 90%
		Total ash	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-129	0.01% to 15%
<b>8.</b>	<b>Infant Foods</b>			
a).	<b>Milk Powder</b> <b>Whole, skimmed, partially skimmed infant food</b> <b>infant milk food</b>	Fat	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-184	0.2% to 40%
		Titratable Acidity As lactic acid	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-184	0.1% to 5.0%
		Total Carbohydrates	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-184	1.0% to 90.0%
		Milk Protein in MSNF	FSSAI Manual of method of analysis of foods: Milk & Milk Products 2016, Pg. No.-184	0.2% to 20.0%
<b>9.</b>	<b>Edible Oils &amp; Fats</b>			
	<b>Coconut Oil</b> <b>Cotton Seed Oil</b> <b>Groundnut Oil</b> <b>Linseed Oil</b> <b>Mustard Oil</b>	Saponification value	FSSAI Manual of method of analysis of foods: Oils & Fats 2016, Pg. No.-19 IS 548(P-1)	92% to 250

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	Olive Oil	Iodine value	FSSAI Manual of method of analysis of foods: Oils & Fats 2016, Pg. No.-28	7.5% to 180
	Sunflower Seed Oil		IS 548(P-1)	
	Imported Sunflower Seed Oil	Sesame Oil (Baudouin test)	IS:548 part II-1976 (RA:2015)	Qualitative
	Almond Oil	Cotton Seed Oil (Halphens Test)	IS:548 part II-1976 (RA:2015)	Qualitative
		Mineral Oil	IS:548 part II-1976 (RA:2015)	Qualitative
		Rancidity Test (Kries test)	FSSAI Manual of method of analysis of foods: Oils & Fats 2016, Pg. No.-79	Qualitative
10.	Canned & Processed Foods, Fruit and Fruit Products, Jams, Juices, Sauces & Concentrates			
a.	Thermally Processed Fruits Juices & beverages, Fruit Drinks, Fruit Jelly & Jam (Canned/ Bottled/ Flexible packaged/ Aseptically packed)	TSS (Soluble Solid)	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-4 IS 13815: RA 2009	1% to 80%
		Titration Acidity as citric acid	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-11	0.1% to 10.0%
		Moisture	FSSAI Manual of method of analysis of foods: Fruits	0.1% to 80%

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			& Vegetable Products 2016, Pg. No.-31	
b.	<b>Thermally Processed Squash, Syrup, Sharbats (Canned/ Bottled/ Flexible packaged/ Aseptically packed)</b>	TSS (Soluble Solid)	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-4 IS 13815:RA 2009	1% to 80%
		Moisture	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-31	0.1% to 80%
c.	<b>Thermally Processed Tomato Ketchup, Sauce, Soya Sauce (Bottled/ Flexible packaged/ Aseptically packed)</b>	TSS (Soluble Solid)	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-4 IS 13815:RA 2009	1% to 80%
		Titration Acidity as citric acid	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-11	0.1% to 10.0%
d.	<b>Thermally processed Chutney (Canned/ Bottled/ Flexible packaged/ Aseptically packed)</b>	TSS (Soluble Solid)	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-4 IS 13815:2009	1% to 80%
		Fill of the Container	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-1	Qualitative
		Moisture	FSSAI Manual of method of analysis of foods: Fruits	0.1% to 80%

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		Total ash	& Vegetable Products 2016, Pg. No.-31 FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-38	0.5% to 5.0%
		Protein	IS: 7219:1973 (RA: 2015)	0.5% to 90%
e.	<b>Thermally Processed Pickles (Canned, Bottle, Flexible Pack And/or Aseptically Packed)</b>	Oil Content	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-31	0.5% to 90%
		Salt as NaCl	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-8	0.5% to 90%
		Titration Acidity as citric acid	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-11	0.1% to 10.0%
11.		<b>Cereals, Pulses &amp; Cereal Products</b>		
a.	<b>Atta or resultant atta Fortified atta Protein rich (paushtik) atta Maida Semolina (suji or rawa) Besan</b>	Moisture	IS 4684: RA 2015	0.2% to 20.0%
		Total ash	FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016, Pg. No.-38	0.1% to 10.0%
		Protein	IS: 7219:1973 (RA: 2015)	0.05% to 30.0%
		Carbohydrates	IS 1656 : RA 2009	1.0% to 90.0%
		Dry Gluten	IS 1155 :RA 2010	0.5% to 20.0%

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		Wet Gluten	IS 1155 :RA 2010	1% to 40.0%
		Excessive sand and dirt in wheat flour	FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016, Pg. No.-17 Instruction FSSAI Manual – Part – II (Method for detection of adulterants)	Qualitative
		Chalk powder in wheat flour	FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016, Pg. No.-17 Instruction FSSAI Manual – Part – II (Method for detection of adulterants)	Qualitative
		Excess bran in wheat flour	FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016, Pg. No.-17 Instruction FSSAI Manual – Part – II (Method for detection of adulterants)	Qualitative
		Damaged grains	FSSAI Manual of method of analysis of foods: Fruits & Vegetable Products 2016, Pg. No.-3 IS 4333(Part 1) :RA 2012	Qualitative
<b>b).</b>	<b>Food grains</b>	Moisture	IS 4684 :RA 2015	0.2% to 20.0%

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	Wheat Maize Jowar Bajra Rice	Total ash	FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016, Pg. No.-38	0.1% to 10.0%
	Masur whole Urad whole Moong whole Channa whole	Protein Carbohydrates Foreign Matter	IS: 7219:1973 (RA: 2015) IS 1656: RA 2009 FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016, Pg. No.-2	0.05% to 30.0% 1.0% to 90.0% Qualitative (Present/ Absent)
c).	Split pulse (dal) Arhar Split pulse (dal) Moong Split pulse (dal) Urad Dal Chana Split pulse	Moisture	IS 4684 :RA 2015	0.2% to 20.0%
d).	Any other food grains Corn flour (maize starch) Corn flakes Macaroni products Pasta products (macaroni) Malted and malt based foods	Moisture Total ash Protein Carbohydrates	IS 4684:RA 2015 FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016, Pg. No.-38 IS: 7219:1973 (RA: 2015) IS 1656:RA 2009	0.2% to 20.0% 0.1% to 10.0% 0.05% to 30.0% 1.0% to 90.0%
e)	Oats Products Rolled oats	Moisture Total ash	IS 4684: RA 2015 FSSAI Manual of method of analysis of foods: Cereal & Cereal Products 2016,	0.2% to 20.0% 0.1% to 10.0%

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		Protein	Pg. No.-38 IS: 7219:1973 (RA: 2015)	0.05% to 30.0%
		Carbohydrates	IS 1656:RA 2009	1.0% to 90.0%
<b>12.</b>	<b>Herbs, Spices, Condiments and Related Products</b>			
a).	<b>Asafoetida</b>	Moisture	IS 1797: RA 2015	0.1% to 20.0%
		Total ash	FSSAI Manual of method of analysis of foods: Spices & Condiments, 2016, Pg. No.-9 IS 1797: RA 2015	0.1% to 20.0%
<b>13.</b>	<b>Food Additives &amp; Preservatives</b>			
a.	<b>Edible Common Salt (Edible, iodised, iron fortified, potassium iodate) Double fortified salt</b>	White powder	FSSAI Manual of method of analysis of foods: Food Additives, 2016, Instruction FSSAI Manual – Part – II (Method for detection of adulterants) Pg. No.-23	Qualitative
		Common salt from iodized salt	FSSAI Manual of method of analysis of foods: Food Additives, 2016, Instruction FSSAI Manual – Part – II (Method for	Qualitative



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Sl.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
			detection of adulterants) Pg. No.-23	
		Sodium Chloride (Total Chloride)	IS 7224:2006	80.0 % to 100.0%
		Iodine	IS 7224: 2006	10.0 mg/kg to 50.0 mg/kg
<b>14.</b>	<b>Sweet and Confectionary Products</b>			
<b>a.</b>	<b>Sugar boiled Confectionery Lozenges, Chewing Gum, Bubblegum, Chocolate Candy</b>	Moisture	IS 6287: RA 1999 IS 6747 :RA 2005	0.1%to 50.0%
		Total Ash	IS 1011: RA2013 IS 1163: RA 2009 IS 6287:RA 1999	0.1%to 50.0%
		Fat	IS 6287: RA 1999	0.2%to 70.0%
		Sucrose	IS 6287: RA 1999	1.0%to 60.0%
		Reducing Sugar	IS 6287: RA 1999	1.0%to 20.0%
<b>15.</b>	<b>Honey &amp; Honey Products</b>			
		Taste	IS 4941:RA2014	Qualitative
		Flavour	IS 4941:RA 2014	Qualitative
		Specific Gravity	IS 4941:RA 2014	1%to 5 %
		Moisture	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016,Pg. No.-30 IS 4941:RA 2014	13%to 25%
		Total reducing sugars	FSSAI Manual of method of analysis of foods:	50%to 85%

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			Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-30 IS 4941:RA 2014	
		Fiehe's test	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-37 IS 4941:RA 2014	Qualitative
		Foreign matter	IS 4941:RA 2014	Qualitative
		Aniline chloride test	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-38	Qualitative
		Fragments of insects	IS 4941:RA 2014	Qualitative
		Extraneous matter	IS 4941:RA 2014	Qualitative
<b>16.</b>	<b>Tea and Tea Products</b>			
<b>a.</b>	<b>Tea (Raw, Processed and Instant Tea Bags) Tea, Kangra Tea, Green Tea</b>	Moisture	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-4	0.1%to 10.0%
		Ash	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-6	0.1%to 20.0%

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		Water soluble ash of total ash	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-7	1.0%to 60.0%
		Alkalinity of water soluble ash	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-25	1.0%to 5.0%
		Crude fiber	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-25	0.50%to 30.0%
		Water extract	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016, Pg. No.-10	0.5%to 50.0%
		Protein	IS: 7219:1973 (RA: 2015)	0.1%to 50%
		Iron fillings	IS 3633: 2003	Qualitative
		Water Soluble Extracts	IS 13855 :RA 2014	1%to 99%
		Extraneous Matter	IS 3633:2003	Qualitative
		Insect & Insect Fragments	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016,Pg. No.-2	Qualitative

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		Rodent Hair & Excreta	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016,Pg. No.-1	Qualitative
17.	<b>Coffee &amp; Cocoa Products</b>			
a.	<b>Coffee</b>	Moisture	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016,Pg. No.-5	0.1%to 10.0%
	<b>Roasted coffee and ground coffee</b>	Ash	FSSAI Manual of method of analysis of foods: Beverages, Sugar & Sugar Products & Confectionary Products 2016,Pg. No.-6	0.1%to 30.0%
	<b>Soluble Coffee Powder</b>	Caffeine	FSSAI Manual of method of analysis : Beverages, Sugar & Sugar Products & Confectionary Products 2016,Pg. No.-11(Bailey Andrew Method)	0 to 50%
	<b>Chicory Coffee-Chicory Mixture</b>	Protein	IS: 7219:1973 (RA: 2015)	0.2%to 30.0%
	<b>Coffee-Chicory Mixture</b>	Water extract	IS 13862 :1999	80%to 100%
	<b>Instant Coffee-Chicory Mixture</b>	Solubility in boiling water	IS 2791: RA2009	Qualitative Present/ Absent
		Solubility in cold water	IS 2791: RA2009	Qualitative Present/ Absent
		Sulphated ash	IS 6287: RA 1999	0.10%to 20 %

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		Iron fillings	IS 3633:2003	Qualitative Present/ Absent
		Water Soluble Extracts	IS 13855:RA 2014	1%to 99%
<b>18.</b>	<b>Beverages (Alcoholic)</b>			
<b>a.</b>	<b>Beer</b>	Ethyl Alcohol content	IS 3865: RA 2014	1.0%to 50.0%
		Methanol content	IS 3865: RA 2014	Qualitative
		pH	IS 3865; RA2014	2.0%to 12.0
<b>b.</b>	<b>Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate, Ena, Tequila, Fortified Wine</b>	Ethyl Alcohol content	IS 3752: RA 2015 IS 3811: 2005 IS 4100: 2005 IS 4449: 2005 IS 4450: 2005 IS 5286: 2005 IS 5287: 2005 IS 7058: 2005 IS 7585: RA 2000	1.0%to 50.0%
		Methanol content	IS 3752:RA 2015	Qualitative
		pH	IS 7585: RA 2000	2.0%to 12.0
<b>19.</b>	<b>Beverages (Non Alcoholic)</b>			
		Total sugar	FSSAI Manual of method of analysis of foods: Fruit & Vegetable Products 2016,Pg. No.-15	1.0%to 8.0%
		Total Acidity	IS 13844:2003 IS 2860: 1964(RA:2008)	0.2%to 5.0%
		Fill Volume	Physical (By Measurement)	100 mL % to 2500 mL
<b>20.</b>	<b>Meat &amp; Meat Products</b>			

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		Moisture	IS 5960 :RA 2001	1%to 85 %
		Acid insoluble ash	FSSAI Manual of method of analysis of foods: Meat & Meat Products 2016,Pg. No.-62 IS 5960:RA 2001	0.05%to 2.0%
		Protein/volatile nitrogen	FSSAI Manual of method of analysis of foods: Meat & Meat Products 2016,Pg. No.-39 IS 5960:RA 2001	0.2%to 30.0%
21.	<b>Egg and Egg Products</b>	Moisture	IS 4723: 2011	1%to 30.0%
		Ash	IS 1165:2009	0.1%to 10.0%
		Protein	IS: 7219:1973 (RA: 2015)	1%to 100%
		Fat	IS 4723: 2011	0.2%to 20.0%
IV.	<b>WATER</b>			
1.	<b>Waste Water</b>	pH	IS:3025-Part-2-1983 (RA: 2017)	1 to 14
		Total Dissolved Solids	IS:3025-Part-16-1984 (RA: 2017)	50 mg/L to 5000 mg/L
		Hardness (as CaCO <sub>3</sub> )	IS:3025-Part-21-2014 (RA: 2017)	5 mg/L to 1000 mg/L
		Alkalinity(as CaCO <sub>3</sub> )	IS:3025-Part-21-2014 (RA: 2017)	5 mg/L to 1000 mg/L
		Sulphate(as SO <sub>4</sub> )	IS:3025-Part-23-1986 (RA: 2014)	10 mg/L to 1000 mg/L
		Total Chloride(as Cl)	IS:3025-Part-23-1986 (RA: 2014)	5 mg/L to 1000 mg/L
			IS:3025-Part-24-1986 (RA: 2014)	
			IS:3025-Part-32-1988 (RA: 2014)	
2.	<b>Potable Water &amp; Domestic Water</b>	pH	IS:3025-Part-2-1983 (RA: 2017)	1 to 14
		Total Dissolved Solids	IS:3025-Part-2-1983 (RA: 2017)	50 mg/L to 5000 mg/L

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		Hardness (as CaCO <sub>3</sub> ) Alkalinity(as CaCO <sub>3</sub> ) Sulphate(as SO <sub>4</sub> ) Total Chloride(as Cl)	IS:3025-Part-16-1984 (RA: 2017) IS:3025-Part-21-2014 IS:3025-Part-23-1986 (RA: 2014) IS:3025-Part-24-1986 (RA: 2014) IS:3025-Part-32-1988 (RA: 2014)	5 mg/L to 1000 mg/L 5 mg/L to 1000 mg/L 10 mg/L to 1000 mg/L 5 mg/L to 1000 mg/L