| Laboratory             | Asha Laboratory, Asha Confectionery, Sector-C, Sanwer Road,<br>Industrial Area, Indore, Madhya Pradesh |                 |
|------------------------|--|-----------------|
| Accreditation Standard | ISO/IEC 17025: 2005  |                 |
| Certificate Number     | TC-8208  | Page 1 of 2     |
| Validity               | 21.12.2018 to 20.12.2020   | Last Amended on |

"In view of the transition for ISO/IEC 17025:2017, the validity of this accreditation certificate will cease on 30.11.2020"

| SI. | Product / Material<br>of Test | Specific Test<br>Performed | Test Method Specification against which tests are | Range of Testing /<br>Limits of Detection |
|-----|-------------------------------|----------------------------|---|---|
|     |                               |                            | performed   |   |

## CHEMICAL TESTING

| I. | AGRICULTURAL &                              | FOOD PRODUCTS               |  |                     |
|----|---|-----------------------------|--|---------------------|
| 1. | Bakery and<br>Confectionary<br>Products     | Carbohydrate                | ASHA/SOP/CHEM-12/00<br>(By Calculation)<br>Issue Date: 01-10-2018                | 0.1 % to 70 %       |
|    | (Including Sugar<br>Boiled                  | Protein                     | IS 7219<br>IS 12711  | 0.1 % to 50 %       |
|    | Confectionery,                              | Fat                         | IS 12711   | 0.01 % to 100 %     |
|    | Jellies,                                    | Crude Fiber                 | IS 10226 (Part 1)  | 0.05 % to 30 %      |
|    | Chocolates,<br>Biscuits, Cakes &<br>Wafers) | Energy                      | ASHA/SOP/CHEM-13/00<br>(By Calculation)<br>Issue Date:-01-10-2018                | 1 to 1000 Kcal/100g |
|    |   | pH                          | IS 6287/IS 12711<br>FSSAI Lab Manual-<br>Beverages & Confectionery               | 1 to 14             |
|    |   | Acidity<br>(As Citric acid) | IS 6287<br>IS 1008<br>IS 12711<br>FSSAI Lab Manual-<br>Beverages & Confectionery | 0.01 % to 10 %      |
|    |   | Acidity<br>(As Lactic acid) | IS 6287<br>IS 1008<br>IS 12711<br>FSSAI Lab Manual-<br>Beverages & Confectionery | 0.01 % to 10 %      |
|    |   | Moisture/Loss on drying     | IS 6287<br>IS 1008<br>IS 12711<br>FSSAI Lab Manual-<br>Beverages & Confectionery | 0.01 % to 90 %      |

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| Accreditation Standard | ISO/IEC 17025: 2005  |                 |
| Certificate Number     | TC-8208  | Page 2 of 2     |
| Validity               | 21.12.2018 to 20.12.2020   | Last Amended on |

"In view of the transition for ISO/IEC 17025:2017, the validity of this accreditation certificate will cease on 30.11.2020"

| SI. | Product / Material<br>of Test  | Specific Test<br>Performed | Test Method Specification<br>against which tests are<br>performed                | Range of Testing /<br>Limits of Detection |
|-----|--------------------------------|----------------------------|--|---|
|     |                                | Total Ash                  | IS 6287<br>IS 1008<br>IS 12711<br>FSSAI Lab Manual-<br>Beverages &Confectionery  | 0.01 % to 15 %                            |
|     |                                | Sulphated Ash              | FSSAI Lab Manual-<br>Beverages & Confectionery<br>IS 6287<br>IS 1008<br>IS 12711 | 0.01 % to 15 %                            |
|     |                                | Acid insoluble ash         | FSSAI Lab Manual-<br>Beverages & Confectionery<br>IS 6287<br>IS 1008<br>IS 12711 | 0.001 % to 25 %                           |
| 2.  | Fruits & Vegetables            | Products                   |  |   |
| a.  | Fruits& Vegetables<br>Products | рН                         | FSSAI Lab Manual-Fruits & vegetables   | 1 to 14                                   |
|     | (Tamarind Pulp)                | Acidity                    | FSSAI Lab Manual-Fruits & vegetables   | 0.01 % to 10 %                            |