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S. No. Product /	Specific Test	Test Method Specification	Range of Testing /
Material of Test	Performed	against which tests are performed	Limits of Detection

## I. FOODS & AGRICULTURAL PRODUCTS

1.	Spices and condiments			
a.	Whole and Ground spices, spice blends and Seasonings	Moisture content	AOAC 2012, 19 <sup>th</sup> Edition 986.21, McCormick Method M 200, Issue Date:Sep-02	1 % to 17 %
	(Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom,	Volatile oil	AOAC 2012, 19 <sup>th</sup> Edition 962.17 McCormick Method M 210, Issue Date:Mar-99	0.1 % to 25 %
		Ash	ASTA Method 3 Revised 1997 McCormick Method M265, Issue Date:Dec-02	0.8 % to 11 %
	Coriander, Star anise, Ajwain, Celery, Clove,	Acid insoluble ash	ASTA Method 4 revised 1997 McCormick Method M265, Issue Date:Dec-02	0.01 % to 0.6 %
	Dill seed, Dehydrated green pepper,	Non volatile ether extract	AOAC – 2012, 19 <sup>th</sup> edition ,940.29 McCormick Method M220, Issue Date:Sep-02	1 % to 50 %
	Nutmeg, Kalonji, Aniseed, Mace, Allspice, Onion, Garlic)	Granulation	ASTA Method 10, Revised 2004 McCormick Method M110, Issue Date:Mar-03	0.1 % to 100 %
		Bulk Index	ASTA Analytical Method 25.1,Revised April 2001 McCormick Method M120, Issue Date:Dec-05	(100 to 1000) cc/100 g
		Bulk Density	ASTA Analytical Method 25.1Revised April 2001	(100 to 1000) g/L

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Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White perper	Water Activity	AOAC-2012,19 <sup>th</sup> Edition,978.18, McCormick Method M180, Issue Date:Sep-02	0.10 to 1.000
White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon,	Heavy Filth	AOAC 19 <sup>th</sup> edition 2012, 975.4, McCormick Method M602, Issue Date:Dec-02	0.01 % to 5 %
Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery,	Extraneous matter in spices (Excluding black and white pepper)	ASTA Analytical Method- 14.1,Revised 1997 McCormick Method M600, Issue Date:Sep-02	0.1 % to 5.0 %
Clove, Dill seed, Dehydrated green pepper,	Relative Humidity Pesticide Residues	AOAC2012,19 <sup>th</sup> Edition, 978.18	10 % to 100 %
Nutmeg, Kalonji, Aniseed, Mace, Allspice, Onion, Garlic)	Chlorfenapyr Chlorthalonil Dimethoate Mefenoxam Pendimethalin Lindane Carbofuran Profenofos Hexaconazole Kresoxim-Methyl	AOAC, 2012, 19 <sup>th</sup> Edition, 2007.01	0.01 µg/g to 3 µg/g 0.5 µg/g to 3 µg/g 0.2 µg/g to 3 µg/g 0.5 µg/g to 3 µg/g 0.01 µg/g to 3 µg/g 0.01 µg/g to 3 µg/g 0.01 µg/g to 3 µg/g 0.01 µg/g to 3 µg/g 0.2 µg/g to 3 µg/g 0.2 µg/g to 3 µg/g

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Whole and Ground	Lufenuron	AOAC, 2012, 19 <sup>th</sup> Edition,	0.01 $\mu$ g/g to 3 $\mu$ g/g
spices, spice blends and Seasonings	Pesticide Residues	2007.01	
(Chilli, Black pepper,	Dicofol		0.01 $\mu$ g/g to 3 $\mu$ g/g
White pepper, Ginger, Turmeric,	Propargite		0.5 $\mu$ g/g to 3 $\mu$ g/g
Fennel, Cumin,	Propiconazole		0.01 $\mu$ g/g to 3 $\mu$ g/g
Fenugreek, Cinnamon,	Fenitrothion		0.01 $\mu$ g/g to 3 $\mu$ g/g
Cassia,	Ethion		0.01 $\mu$ g/g to 3 $\mu$ g/g
Cardamom, Coriander,	Myclobutanyl		0.01 $\mu$ g/g to 3 $\mu$ g/g
Star anise,	Malathion		0.01 $\mu$ g/g to 3 $\mu$ g/g
Ajwain, Celery, Clove,	Triazophos		0.01 $\mu$ g/g to 3 $\mu$ g/g
Dill seed,	Quinalphos		0.01 $\mu$ g/g to 3 $\mu$ g/g
Dehydrated green pepper,	Chlorpyrifos Ethyl		0.01 $\mu$ g/g to 3 $\mu$ g/g
Nutmeg,	Endosulfan-1		0.01 $\mu$ g/g to 3 $\mu$ g/g
Kalonji, Aniseed, Mace, Allspice,	Endosulfan-2		0.01 $\mu$ g/g to 3 $\mu$ g/g
Onion, Garlic)	Endosulfan sulfate		0.01 $\mu$ g/g to 3 $\mu$ g/g
	Cypermethrin		$0.2 \ \mu g/g$ to $3 \ \mu g/g$
	oP- DDT		0.01 $\mu$ g/g to 3 $\mu$ g/g
	Indoxacarb		0.5 $\mu$ g/g to 3 $\mu$ g/g
	Cyhalothrin		0.2 $\mu$ g/g to 3 $\mu$ g/g
	Beta BHC		0.01 $\mu$ g/g to 3 $\mu$ g/g
	Carbosulfan		0.01 $\mu$ g/g to 3 $\mu$ g/g
	Phosalone		0.01 $\mu$ g/g to 3 $\mu$ g/g

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	Whole and Ground	Heptachlorepoxide	AOAC, 2012, 19 <sup>th</sup> Edition,	0.01 $\mu$ g/g to 3 $\mu$ g/g
spices, spice blends and Seasonings (Chilli, Black pepper, White pepper,	Spiromesifen	2007.01	0.4 $\mu g/g$ to 3 $\mu g/g$	
		Pesticide Residues		
	Ginger, Turmeric, Fennel, Cumin,	Thiametoxam		0.2 $\mu$ g/g to 3 $\mu$ g/g
	Fenugreek,	Difenthiuron		0.01 $\mu g/g$ to 3 $\mu g/g$
	Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery,	Fipronil		0.01 $\mu g/g$ to 3 $\mu g/g$
C S		Dieldrin		0.01 $\mu g/g$ to 3 $\mu g/g$
		Triadimefon		0.01 $\mu g/g$ to 3 $\mu g/g$
	Clove, Dill seed,	Hexachlorobenzene		0.01 $\mu g/g$ to 3 $\mu g/g$
	Dehydrated green pepper, Nutmeg, Kalonji, Aniseed,	Aflatoxin- B1,B2, G1&G2	AOAC 2012 19 <sup>th</sup> edition 991.31 Method no- DCQ-1129G, Issue Date:Sep-04	0.5 ng/g to 500 ng/g
	Mace, Allspice, Onion, Garlic)	Ochratoxin A	AOAC 2012 19 <sup>th</sup> edition 991.44 Method no- DCQ- 1183K, Issue Date:Sep-04	2.5 ng/g to 500 ng/g
b.	Whole and Ground spices and spice blends-Chilli	Methyl parathion	AOAC2012, 19 <sup>th</sup> Edition 995.03 McCormick Method M 401, Issue Date:Dec-02	$0.01~\mu\text{g/g}$ to $3~\mu\text{g/g}$
		ASTA colour	ASTA method - 20.1 revised 2004 McCormick Method M310, Issue Date:Sep-02	10 ASTA to 250 AST

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5. NO.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Whole and Ground spices and spice blends-Chilli	Seed / Pod	Method AMPH 1008/ Laboratory developed method Issue Date:Sep-02	1 % to 70 %
		Ethoxyquin	AOAC2012 19th edition, 996.13 By HPLC	0.01 $\mu g/g$ to 100 $\mu g/g$
	Whole and Ground spices and spice blends-Ginger, White pepper, Cinnamon,Cassia	Sulfite residue	AOAC 2012 19 <sup>th</sup> edition 990.28 . McCormick Method M290, Issue Date:Mar-99	5 μg/g to 1000 μg/g
	Whole and Ground spices and spice blends-Chilli, Turmeric	Color	ASTM E308 McCormick Method M322, Issue Date:Feb-96	(-) 50 to 100
		Foreign Iron	Euroma Analytical Method WILC027, Issue Date:Sep-02	1 $\mu$ g/g to 20 $\mu$ g/g
		<b>Dyes</b> a) Sudan I	ASTA Method No 28 Revised Aug-2005	1 μg/g to 100 μg/g
		b) Sudan II		$1 \ \mu g/g$ to 100 $\mu g/g$
		c) Sudan III		
		,		$1 \ \mu g/g$ to $100 \ \mu g/g$
		d) Sudan IV		1 $\mu$ g/g to 100 $\mu$ g/g
	Whole & ground Black Pepper, White pepper & Green pepper	Light Berries &Extraneous matter	ASTA Analytical Method 14.0 McCormick Method M629, Issue Date: Sep-02	0.1 % to 10 %
		Piperine	AOAC 2012 19th Edition 987.07 McCormick Method M300, Issue Date: Sep-02	0.2 % to 8 %

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f.	Whole and Ground spices- Turmeric	Curcumin	ASTA Method –18, 2004 revision McCormick Method M320, Issue Date:Dec-05	0.5 % to 8 %
g.	Whole and Ground spices- Chilli, Turmeric, Cinnamon, Fenugreek	Light filth	AOAC2012, 19thEdition, 978.22; McCormick Method M0604, M0614, M615,M613, M623, M606, M617, Issue Date:Sep-02	(1 to 200) nos
h.	Whole and Ground spices- Cinnamon, Cassia	Coumarin	A.W.Archer,J. Chromatog.447(1) 272-276(1988) McCormick Method M429, Issue Date:Dec-05	20 μg/g to 2000 μg/g 2000 μg/g to 40000 μg