

Laboratory	Regional Food Laboratory, New Lotus Ring Road, Bhuj-Kachchh, Gujarat		
Accreditation Standard	ISO/IEC 17025: 2005		
Discipline	Chemical Testing	Issue Date	23.09.2015
Certificate Number	T-2032	Valid Until	22.09.2017
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S.No.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
I.	FOODS & AGRICULTURAL PRODUCTS			
1.	Edible Oil and Fats	B.R. Reading	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.05	28.3 to 72.7
		Saponification value	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.09	160 to 270
		Iodine Value	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no. 12	5 to 150
		Acid value / Free fatty acid	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no. 11	0.03 to 7.0 / (0.015 g to 4.0 g)/100 g
		Polenske Value	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no. 13.8	5 to 20
		Reichert- Meissl Value	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.13.6	1 to 40
		Bellier Temperature test	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.14	17 °C to 43 °C
		Holdes test and TLC test for Mineral Oil	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.28.1& 28.2	Qualitative (Positive/Negative)
		Baudouin test for til oil	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.15	Qualitative (Positive/Negative)
		Halphen test for Cottonseed Oil	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.16	Qualitative (Positive/Negative)
		Presence of Argemone oil	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no. 30	Qualitative (Positive/Negative)

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	Edible Oil and Fats	Presence of castor Oil	DGHS Lab Manual 2: 2005 (Oil & Fats) Method no.29	Qualitative (Positive/Negative)
2.	Food Grains Whole	Foreign matter	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 1.1.2.1	(0.1 g to 10 g)/100 g
		Damaged Grains	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 1.1.2.3	(0.1 g to 10.0 g)/100 g
		Weevilled Grains (by count)	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 1.1.2.3	(0.01 g to 20.0 g)/100 g
		Other edible grains	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 1.1.2.3	(0.01 g to 20.0 g)/100 g
		Mineral matter	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 1.1.2.2	(0.1 g to 20.0 g)/100 g
3.	Cereal & Cereal Product	Moisture	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 8.2	(1.0 g to 20.0 g)/100 g
		Total ash (on dry basis)	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 8.3	(0.1 g to 15.0 g)/100 g
		Ash insoluble in HCl (on dry basis)	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 8.4	(0.02 g to 5.0 g)/100 g

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S.No.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Cereal & Cereal Product	Alcoholic Acidity as H ₂ SO ₄ (on dry basis)	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 8.6	(0.05 g to 3.0 g)/100 g
		Gluten (on dry basis)	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 8.5	(0.05 g to 20.0 g)/100 g
		Test for BOAA	DGHS Lab Manual 3: 2005 (Cereal & Cereal Products) Method 11.0	Qualitative (Present / Absent)
		Added colouring matter	DGHS Lab Manual 3: 2005 (Food Additives) Method 4.0	Qualitative (Present / Absent)
4.	Chilly powder	Live and Dead Insects	DGHS Lab Manual 10: 2005 (Spices and Condiments) Method 2.0	Qualitative (Present/Absent)
		Added colouring matter	DGHS Lab Manual 8: 2005 (Food additives) Method 4.0	Qualitative (Present/Absent)
		Moisture	DGHS Lab Manual 10: 2005 (Spices and Condiments) Method 3.0	(0.5 g to 20.0 g)/100 g
		Total ash (on dry basis)	DGHS Lab Manual 10: 2005 (Spices and Condiments) Method 4.0	(1.0 g to 20.0 g)/100 g
		Acid insoluble ash (on dry basis)	DGHS Lab Manual 10: 2005 (Spices and Condiments) Method 5.0	(0.005 g to 10.0 g)/100 g

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S.No.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Chilly powder	Non volatile Ether Extract (on dry basis)	DGHS Lab Manual 10: 2005 (Spices and Condiments) Method 9.0	(4.0 g to 40.0 g)/100 g
5.	Milk & Milk Products	Test for Cane sugar	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.2.1.0	Qualitative (Present/Absent)
		Test for starch	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.2.2.0	Qualitative (Present/Absent)
		Test for Cellulose	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.2.3.0	Qualitative (Present/Absent)
		Test for Urea	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.2.4.0	Qualitative (Present/Absent)
		Test for presence of Sodium Chloride	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.2.7	Qualitative (Present/Absent)
		Test for presence of Boric Acid	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.3(c)	Qualitative (Present/Absent)
		Test for presence of Foreign fat	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.2.10	Qualitative (Present/Absent)
		Rosalic acid Test for presence of carbonate	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.2.11	Qualitative (Present/Absent)
		Test for Formalin	DGHS Lab Manual 1: 2005 (Milk & Milk Products) Method 1.3(a)	Qualitative (Present/Absent)
6.	Iodised Salt	Moisture	IS 7224: 2006 Annexure A	(0.1 g to 10.0 g)/100 g
		Water in soluble matter (on dry basis)	IS 7224: 2006 Annexure C	(0.1 g to 15.0 g)/100 g

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	Iodised Salt	Chloride as NaCl (on dry basis)	IS 7224: 2006 Annexure D	(60.0 g to 99.99 g)/100 g
		Matter soluble in water other than NaCl (on dry basis)	IS 7224: 2006 Annexure E	(0.1 g to 10.0 g)/100 g
		Iodine (on dry basis)	IS 7224: 2006 Annexure H	(0.01 mg to 500 mg)/1kg
7.	Sugar Boiled Confectionery	Sulphated ash (salt free basis)	DGHS Lab Manual 4: 2005 (confectionery products) Method 13.2	(0.1 g to 5.0 g)/100 g
		Ash insoluble in dilute HCL	DGHS Lab Manual 4: 2005 (confectionery products) Method 13.3	(0.01 g to 0.3 g)/100 g
		Added colouring matter	DGHS Lab Manual 8: 2005 (Food Additives) Method 4.2	Qualitative (Present / Absent)
8.	Tea	Total ash (on dry basis)	DGHS Lab Manual 4: 2005 (Beverages) Method 5.3	(0.5 g to 15.0 g)/100 g
		Acid insoluble ash (on dry basis)	DGHS Lab Manual 4: 2005 (Beverages) Method 5.5	(0.05 g to 10.0 g)/100 g
		Water Soluble ash (on total ash basis)	DGHS Lab Manual 4: 2005 (Beverages) Method 5.4	(20 g to 70 g)/100 g
		Alkalinity of water soluble ash (on dry basis)	DGHS Lab Manual 4: 2005 (Beverages) Method 5.7	(0.2 g to 5.0 g)/100 g
		Water extract (on dry basis)	DGHS Lab Manual 4: 2005 (Beverages) Method 5.6	(15.0 g to 50.0 g)/100 g
		Added colouring matter	DGHS Lab Manual 8: 2005 (Food Additives) Method 4.2	Qualitative (Present/Absent)

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