

Laboratory	State Food Laboratory, Industrial Development Area (IDA), Nacharam, Hyderabad, Telangana		
Accreditation Standard	ISO/IEC 17025: 2005		
Discipline	Chemical Testing	Issue Date	05.08.2014
Certificate Number	T-2203	Valid Until	04.08.2016
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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.	FOOD & AGRICULTURAL PRODUCTS			
1.	Bakery and Confectionary Products			
a.	Bread	Moisture	DGHS Manual No. 3 Cl.15.2	1.0 to 30.0%
		Total Ash on dry basis	DGHS Manual No. 3 Cl.15	0.1 to 3.0%
		Ash insoluble in dilute Hydrochloric acid on dry basis	DGHS Manual No. 3 Cl.15	0.01 to 0.5%
		Alcoholic Acidity ml (with 90% alcohol) per 100 g. of dried sample	DGHS Manual No. 3 Cl.15. 3	0.05 to 15.0 ml
		Test for Synthetic colour	DGHS Manual No. 8 Cl.4.2	Qualitative (Present/Absent)
b.	Biscuits	Moisture	DGHS Manual No. 3 Cl.5.0	0.01 to 10.0%
		Ash insoluble in dilute Hydrochloric acid (on dry basis)	DGHS Manual No. 3 Cl.14.4	0.01 to 2.0%
		Acidity of Extracted fat (as Oleic acid)	DGHS Manual No. 3 Cl.14.5	0.05 to 5.0%
		Test for Synthetic colour	DGHS Manual No. 8 Cl.4.2	Qualitative (Present/Absent)

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2.	Cereals, Pulses & By Products			
a.	Atta	Moisture	DGHS Manual No. 3 Cl. (8.2)	1.0 to 15%
		Total Ash	DGHS Manual No. 3 Cl.(8.3)	0.1 to 4.0%
		Ash Insoluble in dilute HCl	DGHS Manual No. 3 Cl.(8.4)	0.01 to 2.0%
		Gluten	DGHS Manual No. 3 Cl.(8.5)	2.0 to 12.0%
		Alcoholic Acidity (with 90% alcohol) expressed as H ₂ SO ₄	DGHS Manual No. 3 Cl.(8.6)	0.05 to 0.4%
b.	Maida	Moisture	DGHS Manual No. 3 Cl. 9 .0 (8.2)	1.0 to 15%
		Total Ash	DGHS Manual No. 3 Cl. 9 .0 (8.3)	0.1 to 4.0%
		Ash Insoluble in dilute HCl	DGHS Manual No. 3 Cl.9.0(8.4)	0.01 to 2.0%
		Gluten	DGHS Manual No. 3 Cl. 9 .0(8.5)	2.0 to 15%
		Alcoholic Acidity (with 90% alcohol) expressed as H ₂ SO ₄	DGHS Manual No. 3 Cl. 9.0 (8.6)	0.05 to 0.24

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c.	(Suji or Rawa) Semolina	Moisture	DGHS Manual No. 3 Cl.10.0 (8.2)	1.0 to 15%
		Total Ash	DGHS Manual No. 3 Cl. 10 .0 (8.3)	0.1 to 4.0%
		Ash Insoluble in dilute HCl	DGHS Manual No. 3 Cl.10 .0 (8.4)	0.01 to 2.0%
		Gluten	DGHS Manual No. 3 Cl. 10 .0 (8.5)	2.0 to 12%
		Alcoholic Acidity (with 90% alcohol) expressed as H ₂ SO ₄	DGHS Manual No. 3 Cl. 10.0 (8.6)	0.05 to 0.4
d.	Besan	Total Ash	DGHS Manual No. 3 Cl.11.0	0.1 to 4.0%
		Ash Insoluble in dilute HCl	DGHS Manual No. 3 Cl.11.0	0.01 to .2.0%
e.	Corn flour	Moisture	DGHS Manual No. 3 Cl.16.0 (8.2)	1.0 to 15.0%
		Total Ash	DGHS Manual No. 3 Cl.16.0 (8.3)	0.1to 2.0%
		Ash Insoluble in dilute HCl	DGHS Manual No. 3 Cl.16.0 (8.4)	0.01 to 0.5%
		Alcoholic Acidity ml (with 90% alcohol) per 100 g of dried substance	DGHS Manual No. 3 Cl.16.0 (8.6)	0.05 to 4 ml

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f.	Corn Flakes	Moisture	DGHS Manual No. 3 Cl.16.0 (8.2)	0.1to 15.0%
		Total Ash	DGHS Manual No. 3 Cl.16.0 (8.3)	0.1to 2.0%
		Ash Insoluble in dil HCl	DGHS Manual No. 3 Cl.16.0 (8.4)	0.01 to 0.5%
		Alcoholic Acidity ml (with 90% alcohol) per 100 g. of dried substance)	DGHS Manual No. 3 Cl.16.0 (8.6)	0.05 to 4ml
g.	Food Grains	Moisture	DGHS Manual No. 3 Cl.2.0	1.0 to 20%
		Foreign Matter	DGHS Manual No. 3 Cl. 1.1.2.1	0.1 to 20.0%
		Damaged Grains	DGHS Manual No. 3 Cl. 1.1.2.3 & 1.1.2.	1.0 to 15.0%
		Weevilled Grains	DGHS Manual No. 3 Cl.1.1.2.3 & 1.1.2.4	1.0 to 15.0%
		Talc	DGHS Manual No. 3 Cl. 12.0	0.05 to 5.0%
		Test for Synthetic colour	DGHS Manual No. 8 Cl.4.2	Qualitative (Present/Absent)

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h.	Pasta Products (Macaroni, Spagetti, Vermicelli)	Moisture	IS 1485-1993.	5.0 to 25.0%
		Total Ash on dry basis	IS 1485-1993.	0.5 to 2.5%
		Ash insoluble in dilute Hydrochloric acid on dry basis	IS 1485-1993.	0.01 to 0.5%
		Nitrogen on dry basis	Method-E Page No.88 of Indian Pharmacopoeia Volume-I -2014	0.8 to 4.0%
		Test for Synthetic colour	DGHS Manual No. 8 Cl.4.2	Qualitative (Present/Absent)
3.	Dairy Products			
a.	Milk	Sugar	DGHS Manual No. 1 Cl.1.2.1.0	Qualitative (Present/Absent)
		Starch	DGHS Manual No. 1 Cl.1.2.2.0	Qualitative (Present/Absent)
		Added Urea	DGHS Manual No. 1 Cl.1.2.4.0	Qualitative (Present/Absent)
		Neutralizers	DGHS Manual No. 1 Cl.1.2.11.0	Qualitative (Present/Absent)
		Formalin	DGHS Manual No. 1 Cl.1.3 (a)	Qualitative (Present/Absent)
		Hydrogen Peroxide (H ₂ O ₂)	DGHS Manual No. 1 Cl.1.3 (b)	Qualitative (Present/Absent)

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b.	Ghee	Moisture	DGHS Manual No. 1 Cl.12.02/13.2	0.05 to 5.0%
		Butyro Refractometer Reading at 40°C	DGHS Manual No. 1 Cl.12.03/13.3	35.0 to 65.0
		Free Fatty Acid as Oleic acid	DGHS Manual No. 1 Cl.12.04/13.4	0.10 to 10.0%
		Reichert Value	DGHS Manual No. 1 Cl.12.05/13.	1.0 to 48.0
		Baudouins Test	DGHS Manual No. 1 Cl.12.06/13.6	Qualitative (Present/Absent)
4.	Starch and Starch Products			
a.	Rolled Oats	Moisture	IS 1484-1974	5.0 to 20%
		Total Ash on dry basis	IS 1484-1974	1.0 to 4.0%
		Ash insoluble in dilute Hydrochloric acid on dry basis	IS 1484-1974	0.01 to 0.2%
		Nitrogen on dry basis	Method-E Page No.88 of Indian Pharmacopoeia Volume-I -2014	0.1 to 4.0%
		Alcohol Acidity (with 90% alcohol) ml/100g. dried substance.	IS 1484-1974	0.05 to 12 ml
		Crude fibre	IS 1484-1974	0.5 to 4%
		Test for Synthetic colour	DGHS Manual No. 8 Cl.4.2	Qualitative (Present/Absent)

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b.	Sago	Moisture	IS 899-1971	1.0 to 20%
		Total Ash(on dry basis)	IS 899-1971	0.01 to 1.0%
		Ash insoluble in dilute Hydrochloric acid(on dry basis)	IS 899-1971	0.01 to 0.2%
		Test for Synthetic colour	DGSH Manual No. 8 Cl.4.2	Qualitative (Present/Absent)
		Test for Optical Whitener	Circular from DGHS	Qualitative (Present/Absent)
5.	Spices and Condiments(whole & ground) Caraway, Cardamom, chillies & Capsicum, cinnamon, Cassia, cloves, coriander, cumin, fennel, fenugreek, ginger, mace, mustard, nutmeg, pepper black, poppy, saffron, turmeric, curry powder, mixed masala, aniseed, ajowan,	Moisture	DGHS Manual No. 10 Cl.3.0	0.05 to 20%
		Total Ash on dry basis	DGHS Manual No.10 Cl.4.0	0.1 to 25.0%
		Ash insoluble in dilute Hydrochloric acid on dry basis	DGHS Manual No. 10 Cl.5.0	0.01 to 5.0%
		Non volatile Ether Extract	DGHS Manual No. 10 Cl.9.0	1.0 to 15.0%
		Volatile Oil	DGHS Manual No. 10 Cl.10.0	0.5 to 10.0%
		Crude fibre	DGHS Manual No. 10 Cl.11.0	0.5 to 30.0%
		Detection of Oil soluble colour	DGHS Manual No. 10 Cl.22.0 & 4.3	Qualitative (Present/Absent)
Test for Synthetic colour	DGHS Manual No. 10 Cl.4.2	Qualitative (Present/Absent)		

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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
	dried mango slices, dried mango powder, pepper white, garlic, celery, dehydrated onion.	Test for presence of Chromate	DGHS Manual No. 10 Cl.15.6	Qualitative (Present/Absent)
		Detection of Mineral oil in Pepper	DGHS Manual No. 10 Cl.19.0	Qualitative (Present/Absent)
		Detection of Turmeric in chilly & Coriander powders	DGHS Manual No. 10 Cl.21.0	Qualitative (Present/Absent)
6.	Oils & Fats			
a.	Coconut Oil	Butyro Refractometer reading at 40°C	DGHS Manual No. 2 Cl.5.0	17 to 71
		Saponification value	DGHS Manual No. 2 Cl.9.0	250 to 500
		Iodine value	DGHS Manual No. 2 Cl.12.0	3.75 to 20
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 4.0%
		Acid value	DGHS Manual No. 2 Cl.11.0	0.05 to 12.0
		Test for Sesame oil	DGHS Manual No. 2 Cl.15.0	Qualitative (Present/Absent)
		Test for Cottonseed oil	DGHS Manual No. 2 Cl.16.0	Qualitative (Present/Absent)
		Test for Mineral oil	DGHS Manual No. 2 Cl.28.0	Qualitative (Present/Absent)

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b.	Cottonseed Oil	Butyro Refractometer reading at 40°C	DGHS Manual No. 2 Cl.5.0	27.8 to 120.4
		Saponification value	DGHS Manual No. 2 Cl.9.0	95.0 to 396.0
		Iodine value	DGHS Manual No. 2 Cl.12.0	49.0 to 224.0
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 3.0%
		Acid value	DGHS Manual No. 2 Cl.11.0	0.05 to 12.0
		BTT	DGHS Manual No. 2 Cl.14.0	16.0°C to 41.0°C
		Moisture	DGHS Manual No. 2 Cl.3.0	0.014 to 0.2
	Test for Sesame oil	DGHS Manual No. 2 Cl.15.0	Qualitative (Present/Absent)	
c.	Groundnut Oil	Butyro Refractometer reading at 40°C	DGHS Manual No. 2 Cl.5.0	27 to 114.2
		Saponification value	DGHS Manual No. 2 Cl.9.0	94 to 392
		Iodine value	DGHS Manual No. 2 Cl.12.0	42.5 to 198
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 4.0%
		Acid value	DGHS Manual No. 2 Cl.11.0	0.05 to 12
		BTT	DGHS Manual No. 2 Cl.14.0	16.0°C to 41.0°C

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		Test for Sesame oil	DGHS Manual No. 2 Cl.15.0	Qualitative (Present/Absent)
		Test for Cottonseed oil	DGHS Manual No. 2 Cl.16.0	Qualitative (Present/Absent)
d.	Gingelly oil (Sesame Oil)	Butyro Refractometer reading at 40°C	DGHS Manual No. 2 Cl.5.0	29.0 to 122
		Saponification value	DGHS Manual No. 2 Cl.9.0	94.0 to 386
		Iodine value	DGHS Manual No. 2 Cl.12.0	51.5 to 240
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 4.0%
		Acid value	DGHS Manual No. 2 Cl.11.0	0.05 to 12
		BTT	DGHS Manual No. 2 Cl.14.0	16.0°C to 41.0°C
		Test for Cottonseed oil	DGHS Manual No. 2 Cl.16.0	Qualitative (Present/Absent)
e.	Refined vegetable oil	Moisture	DGHS Manual No. 2 Cl.3.0	0.014 to 0.2%
		Acid value	DGHS Manual No. 2 Cl.11.0	0.05 to 1.0
f.	Mustard Oil	Butyro Refractometer reading at 40°C	DGHS Manual No. 2 Cl. 5.0	17 to 71
		Saponification value	DGHS Manual No. 2 Cl. 9.0	8 to 250

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	Mustard Oil	Iodine value	DGHS Manual No. 2 Cl. 12.	3.75 to 250
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 25.0%
		Acid value	DGHS Manual No. 2 Cl. 11.	0.05 to 12.0
		Bellier Test (Turbidity Temperature , Acetic acid method)	DGHS Manual No. 2 Cl.14.0	16 to 41.0
		Test for Sesame oil	DGHS Manual No. 2 Cl.15.0	Qualitative (Present/Absent)
		Test for Cottonseed oil	DGHS Manual No. 2 Cl.16.0	Qualitative (Present/Absent)
		Test for Mineral oil	DGHS Manual No. 2 Cl.28.0	Qualitative (Present/Absent)
g.	Soyabean Oil	Butyro Refractometer reading at 40°C	DGHS Manual No. 2 Cl.5.0	29.0 to 120.4
		Saponification value	DGHS Manual No. 2 Cl. 9.0	99.5 to 390.0
		Iodine value	DGHS Manual No. 2 Cl. 12.0	3.75 to 250
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 20.0%
		Acid value	DGHS Manual No. 2 Cl. 11.	0.05 to 12.0
		Moisture	DGHS Manual No. 2 Cl.3.0	0.01 to 10.0%
		Test for Cottonseed oil	DGHS Manual No. 2 Cl.16.0	Qualitative (Present/Absent)

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	Soyabean Oil	Test for Sesame oil	DGHS Manual No. 2 Cl.15.0	Qualitative (Present/Absent)
h.	Ricebran Oil	Butyro Refractometer reading at 40°C	DGHS Manual No. 2 Cl. 5.0	29.0 to 120.4
		Saponification value	DGHS Manual No. 2 Cl. 9.0	99.5 to 390.0
		Iodine value	DGHS Manual No. 2 Cl. 12.	3.75 to 250
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 20.0%
		Acid value	DGHS Manual No. 2 Cl. 11.0	0.05 to 12.0
		Bellier Test (Turbidity Temperature, Aceticacid method)	DGHS Manual No. 2 Cl.14.0	Turbid (Not clear)
		Moisture	DGHS Manual No. 2 Cl.3.0	0.01 to 10.0%
		Test for Sesame oil	DGHS Manual No. 2 Cl.15.0	Qualitative (Present/Absent)
		Test for Cottonseed oil	DGHS Manual No. 2 Cl.16.0	Qualitative (Present/Absent)
i.	Palmolein Oil	Cloud Point	DGSH Manual No. 2 Cl.17.0	9.0°C to 36.0°C

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j.	Common Tests for All Edible Oils and Fats	Test for Synthetic Colour	DGHS Manual No. 2 Cl. 7.0	Qualitative (Present/Absent)
		Test for Mineral Oil	DGHS Manual No. 2 Cl.28.0	Qualitative (Present/Absent)
		Test for Castor Oil	DGHS Manual No. 2 Cl.29.0	Qualitative (Present/Absent)
		Test for Argemone Oil	DGHS Manual No. 2 Cl.30.0	Qualitative (Present/Absent)
k.	Blended Edible Vegetable Oil	Moisture	DGHS Manual No. 2 Cl.3.0	0.01 to 10.0%
		Acid value	DGHS Manual No. 2 Cl.11	0.05 to 12
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.0	0.1 to 20.0%
l.	Vanaspathi and Bakery shortening	Moisture	DGHS Manual No. 2 Cl.3.0	0.014 to 0.2
		Melting point	DGHS Manual No. 2 Cl.8.0	16.0°C to 60.0°C
		Unsaponifiable matter	DGHS Manual No. 2 Cl.10.	0.1 to 4.0%
		Free Fatty Acid (as Oleic acid)	DGHS Manual No. 2 Cl.11.	0.05 to 0.5%
		Test for Vitamin A	DGHS Manual No. 2 Cl.2.2.6(1)(vii)(e)	Qualitative (Present/Absent)

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	Vanaspathi and Bakery shortening	Test for Sesame oil	DGHS Manual No. 2 Cl.2.2.6(1)v	Qualitative (Present/Absent)
		Test for Cottonseed oil,	DGHS Manual No. 2 Cl.16.0	Qualitative (Present/Absent)

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