

Laboratory	Quality Evaluation Laboratory, Spices Board, Chuttugunta Center, Guntur, Andhra Pradesh		
Accreditation Standard	ISO/IEC 17025: 2005		
Discipline	Chemical Testing	Issue Date	24.04.2015
Certificate Number	T-2438	Valid Until	23.04.2017
Last Amended on	-	Page	1 of 1

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.	Spices	Aflatoxin B1 Aflatoxin B2 Aflatoxin G1 Aflatoxin G2 Total Aflatoxin	ASTA Method 24.1, 1998	0.5 µg/kg to 750.0 µg/kg 0.5 µg/kg to 750.0 µg/kg 0.5 µg/kg to 750.0 µg/kg 0.5 µg/kg to 750.0 µg/kg 0.5 µg/kg to 750.0 µg/kg
2.	Spices	Sudan Dyes Sudan –I Sudan –II Sudan –III Sudan –IV	MOA No. 40.14 (Validated based on EC News Notification 03/99 LC-MS/MS)	10.0 µg/kg to 1500µg/kg 10.0 µg/kg to 1500µg/kg 10.0 µg/kg to 1500µg/kg 10.0 µg/kg to 1500µg/kg
3.	Chillies	Capsaicin (Total Capsaicinoids)	ASTA Method 21.3, 2004	900 SHU to 500000 SHU
4.	Turmeric	Curcumin	ASTA Method 18.0, 2004	1.00 % to 8.00 %
5.	Chilli and Chilli Oleoresins	Colour Value	ASTA Method 20.1, 2004	4.0 ASTA Units to 400.0 ASTA Units
6.	Pepper	Piperine Content	ASTA Method 12.1, 1997	3.00 % to 10.00 %
7.	Spices	Moisture	ASTA Method 2.0, 1997	3.0 % to 20.0 %
8.	Spices	Volatile Oil	ASTA Method 5.0, 2010	0.33% to 10.00 %
9.	Spices	Non-Volatile Methylene Chloride Extract	ASTA Method 11.0, 1997	5.00 % to 20.00 %
10.	Chillies	Non-Volatile Ether Extract	ASTA Method 11.0, 1997	5.00 % to 20.00 %

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