

Laboratory	Central Lab, Innovation Center, Mother Dairy Fruit & Vegetable Pvt. Ltd., Patparganj, Delhi		
Accreditation Standard	ISO/IEC 17025: 2005		
Discipline	Chemical Testing	Issue Date	19.11.2016
Certificate Number	T-3203	Valid Until	06.11.2018
Last Amended on	-	Page	1 of 7

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 AND AGRICULTURAL PRODUCTS			
A.	Milk & Dairy Products			
1.	Liquid Milk / UHT Milk / Flavoured Milk / Milk Shakes	Titratable acidity as lactic acid	IS 1479 (Part 1): 1960 (RA 2003)	0.05 % to 0.20 %
		Fat	IS 1224 (Part 1): 1977 (RA 2009) ICCL-VM-03 Issue 2, Dated 01.01.15	0.1 % to 8.0 % 0.1 % to 8.0 %
		Total Solids	IS 12333: 1997 (RA 2003)	5.0 % to 30.0 %
		Solid not fat	AOAC (20 th Edition) 990.21, Page 35, Chapter 33	6.0 % to 15.0 %
		Protein (N x 6.38)	IS 1479 (Part 2): 1961, (RA2009) ICCL-VM-01 Issue 2, Dated 01.01.15	2.0 % to 6.0 % 2.0 % to 44 %
		Neutralizer-Rosalic acid Test	FSSAI Manual 01: 2015, 1.2.11.1, Page. 20	Qualitative (Positive/ Negative)
		Sodium chloride	FSSAI Manual 01: 2015, 1.2.8, Page. 17	Qualitative (Positive/ Negative)
		Added Starch	FSSAI Manual 01: 2015, 1.2.2.1, Page. 9	Qualitative (Positive/ Negative)
		Added Glucose	FSSAI Manual 01: 2015, 1.2.7.1, Page. 15	Qualitative (Positive/ Negative)
		Cane sugar	FSSAI Manual 01: 2015, 1.2.1.1, Page. 7	Qualitative (Positive/ Negative)

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Accreditation Standard	ISO/IEC 17025: 2005		
Discipline	Chemical Testing	Issue Date	19.11.2016
Certificate Number	T-3203	Valid Until	06.11.2018
Last Amended on	-	Page	2 of 7

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	Liquid Milk / UHT Milk / Flavoured Milk / Milk Shakes	Presence of formaldehyde	FSSAI Manual 01: 2015, 1.2.17.1, Page. 27	Qualitative (Positive/ Negative)
		Hydrogen peroxide	FSSAI Manual 01: 2015, 1.2.18.1, Page. 28	Qualitative (Positive/ Negative)
		Presence of nitrate compounds	FSSAI Manual 01: 2015, 1.2.10, Page. 19	Qualitative (Positive/ Negative)
		Presence of ammonium Compounds	FSSAI Manual 01: 2015, 1.2.5.2 Page. 13	Qualitative (Positive/ Negative)
		Detergent	FSSAI Manual 01: 2015, 1.2.14.1, Page. 24	Qualitative (Positive/ Negative)
		Added Urea	FSSAI Manual 01: 2015, 1.2.4.2, Page. 20	Qualitative (Positive/ Negative)
		Urea	IS 1479 (Part 1): 1960 (RA 2003)	10 mg/l to 1000 mg/l
		RM value of extracted fat	Lab SOP ICCL-VM-07 Issue 1, Dated 01.01.15	21 to 35
		BR reading of extracted fat at 40 °C	Lab SOP ICCL-VM-08 Issue 1, Dated 01.01.15	27.0 to 90.0
		Total ash	IS 1479 (Part 2): 1961 (RA 2009)	0.1 % to 3.0 %
		Sodium	Lab SOP ICCL-VM-11 Issue 1, Dated 01.01.15	300 mg/l to 600 mg/l
		pH at 25 °C	IS 1479 (Part 2): 1961(RA 2009)	5.0 to 9.0
		Sugar as sucrose	ICCL-VM-12, Issue 1, Dated 01.01.15	5.0 % to 25.0 %

Laboratory Central Lab, Innovation Center, Mother Dairy Fruit & Vegetable Pvt. Ltd., Patparganj, Delhi

Accreditation Standard ISO/IEC 17025: 2005

Discipline Chemical Testing

Issue Date 19.11.2016

Certificate Number T-3203

Valid Until 06.11.2018

Last Amended on -

Page 3 of 7

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2.	Dahi/ Fermented Products (Chach, Lassi, Fruit Lassi, Yoghurt, Fruit Yoghurt, Sweetened Dahi, Shrikhand)	Fat	ICCL-VM-03 Issue 2, Dated 01.01.15 IS 1479 (Part 2): 1961 (RA 2009)	0.1 % to 10.0 % 0.1 % to 10.0 %
		Total Solids	IS 12333: 1997 (RA 2003)	5.0 % to 42.0 %
		Protein (Nx6.38)	IS 1479 (Part 2): 1961 (RA 2009)	2.0 % to 6.0 %
			ICCL-VM-01 Issue 2, Dated 01.01.15	2.0 % to 44.0 %
		Total ash	IS 1479 (Part 2): 1961 (RA 2009)	0.1 % to 3.0 %
		pH at 25 °C	IS 1479 (Part 2): 1961 (RA 2009)	4.4 to 8.5
		Sugar, as sucrose	ICCL-VM-12, Issue 1, Dated 01.01.15	5.0 % to 25.0 %
		Salt as NaCl	IS 1479 (Part 2): 1961 (RA 2009)	0.5 % to 3.0 %
ICCL-VM-14 Issue 1, Dated 01.09.16	0.5 % to 3.0 %			
	Titratable acidity as lactic acid	IS 1479 (Part 1): 1960 (RA 2003)	0.1 % to 2.0 %	
3.	Ice-Cream /Ice Candy, Frozen Dessert	Total Solids	IS 2802: 1964 (RA 2009)	10.0 % to 50.0 %
		Fat	ICCL-VM-02 Issue 1, Dated 04.07.14	0.2 % to 20.0 %
			IS 2802: 1964 (RA 2009)	0.2 % to 20.0 %
Sugar as sucrose	IS 2802: 1964 (RA 2009)	5.0 % to 35.0 %		

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Accreditation Standard	ISO/IEC 17025: 2005		
Discipline	Chemical Testing	Issue Date	19.11.2016
Certificate Number	T-3203	Valid Until	06.11.2018
Last Amended on	-	Page	4 of 7

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	Ice-Cream /Ice Candy, Frozen Dessert	Protein (Nx6.38)	IS 1479 (Part 2): 1961 (RA 2009) ICCL-VM-01 Issue 2, Dated 01.01.15	2.0 % to 8.0 % 2.0 % to 44.0 %
		Titratable acidity as lactic acid	IS 1479 (Part 2): 1960 (RA 2003)	0.1 % to 0.3 %
		pH at 25 °C	IS 1479 (Part 2): 1961 (RA 2009)	4.4 to 7.0
		Titratable acidity as citric acid	IS 2860: 1964 (RA 2008)	0.2 % to 1.0 %
4.	Table Butter / White Butter	Fat	IS 3507: 1966 (RA 2003)	75 % to 85 %
		Moisture	IS 3507: 1966 (RA 2003)	10.0 % to 20.0 %
		Salt as NaCl	IS 3507: 1966 (RA 2003)	0.5 % to 3.0 %
		Free Fatty Acid as Oleic acid	ICCL-VM-10 Issue 1, Dated 01.01.15	0.05 % to 1.0 %
		Titratable Acidity as lactic acid	IS 3507: 1966 (RA 2003)	0.01 % to 0.1 %
		pH at 25 °C	IS 3507: 1966 (RA 2003)	5.0 to 9.0
		RM value of extracted fat	ICCL-VM-07 Issue 1, Dated 01.01.15	21 to 35
		BR reading of extracted fat at 40 °C	ICCL-VM-08, Issue 1, Dated 01.01.15	27.0 to 90.0
		Peroxide value of extracted fat	ICCL-VM-09, Issue 1, Dated 01.01.15	0.1 meq/kg to 5.0 meq/kg

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Accreditation Standard ISO/IEC 17025: 2005

Discipline Chemical Testing

Issue Date 19.11.2016

Certificate Number T-3203

Valid Until 06.11.2018

Last Amended on -

Page 5 of 7

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5.	Ghee	RM value	IS 3508: 1966 (RA 2003)	21 to 35
		Moisture	IS 3508: 1966 (RA 2003)	0.05 to 1.0
		Free Fatty Acid as Oleic acid	IS 3508: 1966 (RA 2003)	0.05 to 1.0
		Baudouin Test	IS 3508: 1966 (RA 2003)	Qualitative (Positive/ Negative)
		BR reading/ Refractive Index of extracted fat	IS 3508: 1966 (RA 2003)	27.0 to 90.0/ 1.4430 to 1.4840
		Peroxide value	ISO 3976: 2006	0.1 meq/kg to 5.0 meq/kg
6.	Coagulated Product Paneer, Cheese, Processed Cheese, Khoya	Moisture	IS 10484: 1983 IS 2785: 1979 (RA 2000)	40.0 % to 60.0 %
		Total Solids	IS 1166: 1973	50.0 % to 67.0 %
		Protein (Nx6.38)	IS 1479 (Part 2): 1961 (RA 2009) CCL-VM-01, Issue 2, Dated. 01.01.15	10.0 % to 20.0 % 2.0 % to 44.0 %
		Fat	IS 2785: 1979 (RA 2000) IS 1224 (Part 2) (RA 2009) ICCL-VM-05 Issue 1, Dated 01.01.15	20 % to 40 % 20 % to 40 % 20 % to 40 %
		Titrateable Acidity as lactic acid	IS 1479(Part 1): 1960 (RA 2003) IS 10484: 1983 (RA 1998) IS 4883: 1980 (RA 1999)	0.1 % to 1.0 %
		Salt as NaCl	IS 2785: 1979 (RA 2000)	0.5 % to 3.0 %
		Acid Insoluble ash	IS 14433: 2007	0.01 % to 0.2 %

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Accreditation Standard ISO/IEC 17025: 2005

Discipline Chemical Testing

Issue Date 19.11.2016

Certificate Number T-3203

Valid Until 06.11.2018

Last Amended on -

Page 6 of 7

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	Coagulated Product Paneer, Cheese, Processed Cheese, Khoya	Total ash	IS 1479 (Part 2): 1961 (RA 2009) ; IS 14433: 2007	1.0 % to 7.0 %
7.	Dried Milk Products (Skim Milk Powder, Dairy Whitener)	Moisture	IS 16072: 2012	2.0 % to 5.0 %
		Fat	IS 11721: 2013 IS 1224 (Part 2) (RA 2009)	1.0 % to 26.0 % 1.0 % to 25.0 %
		Protein (Nx6.38)	IS 1479 (Part 2): 1961 (RA 2009) ICCL-VM-01, Issue 2, Dated 01.01.15	2.0 % to 44.0 % 2.0 % to 44.0 %
		Titrateable acidity as lactic acid	IS 1165: 2002 (RA 2009)	0.8 % to 2.0 %
		Total ash	IS 1165: 2002 (RA 2009)	1.0 % to 7.0 %
		Acid Insoluble ash	IS 14433: 2007	0.1 % to 1.0 %
		Peroxide value of extracted fat	ICCL-VM-09, Issue 1, Dated 01.01.15	0.1 meq/kg to 5.0 meq/kg
		Sugar as sucrose	ICCL-VM-12, Issue 1, Dated 01.01.15	5.0 % to 25.0 %
8.	Cream	Total Solids	IS 12333: 1997 (RA 2003)	16 to 66
		Solid not fat	AOAC (20 th Edition) Chapter. 33	4.5 % to 8.0 %
		Fat	IS 3509: 1966(RA 2003) IS 1224 (Part 2) (RA 2009)	10 % to 60 % 10 % to 60 %
		Protein (Nx6.38)	IS 1479 (Part 2): 1961 (RA 2009)	1.5 % to 3.0 %

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Discipline Chemical Testing **Issue Date** 19.11.2016

Certificate Number T-3203 **Valid Until** 06.11.2018

Last Amended on - **Page** 7 of 7

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	Cream	Titrateable acidity as lactic acid	IS 3509: 1966 (RA 2003)	0.05 to 0.100
		RM value of extracted fat	ICCL-VM-07 Issue 1, Dated 01.01.15	21 to 35
		BR reading of extracted fat at 40 °C	ICCL-VM-08 Issue 1, Dated 01.01.15	27.0 to 90.0
		Gums in Cream	ICCL-VM-06 Issue 1, Dated 01.01.15	Qualitative (Positive/ Negative)
		Peroxide value of extracted fat	ICCL-VM-09, Issue 1, Dated 01.01.15	0.1 meq/kg to 5.0 meq/kg

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