

Laboratory **Quality Evaluation Laboratory, Spices Board, Sipcot Industrial Complex, Plot No. R-11, North End Road, Gummidipoondi, Chennai, Tamil Nadu**

Accreditation Standard **ISO/IEC 17025: 2005**

Certificate Number **TC-7104 (in lieu of T-2896)**

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Validity **28.03.2018 to 27.03.2020**

Last Amended on --

Sl.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
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CHEMICAL TESTING

II.	RESIDUES IN FOOD PRODUCTS			
1.	Mycotoxins			
a.	Spices and Spice Products	Aflatoxin B1	ASTA Method 24.2, 1997	0.5 µg/kg to 100 µg/kg
		Aflatoxin B2		0.3 µg/kg to 30 µg/kg
		Aflatoxin G1		0.5 µg/kg to 100 µg/kg
		Aflatoxin G2		0.3 µg/kg to 30 µg/kg
		Total Aflatoxin		0.3 µg/kg to 100 µg/kg
2.	Others			
a.	Illegal Dyes	Sudan I	MOA No.40.14; Issue No.2, Issue date : 16-12-2001 (EU News Notification 03/99)	10 µg/kg to 200 µg/kg
		Sudan II		10 µg/kg to 200 µg/kg
		Sudan III		10 µg/kg to 200 µg/kg
		Sudan IV		10 µg/kg to 200 µg/kg
II.	FOOD & AGRICULTURAL PRODUCTS			
1.	Herbs, Spices & Condiments			
a.	Chilli and Chilli Products	Pungency (Total Capsaicinoids)	ASTA Method 21.3, 2004	900 SHU to 600000 SHU
b.		Chilli	ASTA Method 20.1:2004	10 ASTA to 250 ASTA
c.	Spices	Volatile Oil	ASTA Method 5.0, 2010	0.5 ml/100g to 20ml/100g (0.5 % to 20 %)
		Moisture	ASTA Method 2.0, 2011	0.5 ml/100g to 30ml/100g (0.5 % to 30 %)
d.	Turmeric	Curcumin	ASTA Method 18.0, 2004	0.5 g/100g to 10 g/100g (0.5 % to 10 %)
e.	Black Pepper	Piperine	ASTA Method 12.1, 1997	0.5 to 10 g/100g (%) (0.5 % to 10 %)