

Laboratory **West Bengal Public Health Laboratory, 2, Convent Lane, Kolkata, West Bengal**

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

Certificate Number **TC-7480**

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Validity **29.06.2018 to 28.06.2020**

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

I.	FOOD & AGRICULTURAL PRODUCTS			
1.	Cereals, Pulses & Cereal Products (Food Grains)			
A.	Wheat, Maize, Jowar, Rice	Moisture	FSSAI Manual for cereal & cereal products	1 % to 20 %
B.	Masur, Moong, Urd, Chana, Arhar whole	Oil soluble colour	FSSAI Manual for Food Additives	Qualitative
C.	Split pulses of Masur, Moong, Urd, Arhar	Synthetic food colour	FSSAI Manual for Food Additives	Qualitative
D.	Atta, Maida, Semolina	Total Ash (on dry weight basis)	FSSAI Manual for cereal & cereal products	0.1 % to 20 %
		Acid insoluble Ash (on dry weight basis)	FSSAI Manual for cereal & cereal products	0.05 % to 5 %
		Moisture	FSSAI Manual for cereal & cereal products	1 % to 20 %
E.	Besan	Total Ash	FSSAI Manual for cereal & cereal products	0.1 % to 20 %
		Acid insoluble Ash	FSSAI Manual for cereal & cereal products	0.02 % to 2 %
2.	Edible Oils and Fats			
A.	Edible Oils & Fats	Moisture	FSSAI Manual for Oils & Fat	1 % to 20 %
		ButyroRefractometer Value	FSSAI Manual for Oils & Fat	34 to 74.3
		Oil Soluble Synthetic Colour	FSSAI Manual for Oils & Fat	Qualitative
		Acid Value	FSSAI Manual for Oils & Fat	0.5 to 10
		Iodine Value	FSSAI Manual for Oils & Fat	7.5 to 180

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		Mineral Oil (Holdes Test)	FSSAI Manual for Oils & Fat	Qualitative
		Argemone Oil	FSSAI Manual for Oils & Fat	Qualitative
		Melting point of fat	FSSAI Manual for Oils & Fat	25°C to 51°C
3.	Herbs, Spices & Condiments			
A.	Whole & Powdered Spices	Moisture (Toluene distillation)	FSSAI Manual for Spices & Condiments	1 % to 20 %
		Total ash (on dry weight basis)	FSSAI Manual for Spices & Condiments	0.20 % to 20 %
		Ash insoluble in dilute HCl (on dry weight basis)	FSSAI Manual for Spices & Condiments	0.05 % to 10 %
		Oil soluble colour	FSSAI Manual for Food Additives	Qualitative
		Synthetic food colour	FSSAI Manual for Food Additives	Qualitative
4.	Beverages (Non-Alcoholic)			
A.	Carbonated	Caramel natural colour	FSSAI Manual for Food additive	Qualitative
		Synthetic food colour	FSSAI Manual for Food Additives	Qualitative
B.	Non-carbonated	Total soluble solids	FSSAI Manual for Fruit & vegetable Products	1 % to 90 %
		Caramel natural colour	FSSAI Manual for Food additive	Qualitative
		Synthetic food colour	FSSAI Manual for Food Additives	Qualitative
5.	Tea			
A.	Tea	Moisture	FSSAI Manual of Beverage, Sugar & Sugar Product & confectionery products	1 % to 15 %

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		Total ash (on dry weight basis)	FSSAI Manual of Beverage, Sugar & Sugar Product & confectionery products	1 % to 15 %
		Ash insoluble in dilHCl (on dry weight basis)	FSSAI Manual of Beverage, Sugar & Sugar Product & confectionery products	0.01 % to 5 %
		Aqueous Extract (on dry weight basis)	FSSAI Manual of Beverage, Sugar & Sugar Product & confectionery products	10 % to 50 %
6.	Fruit & Fruit Products			
A.	Thermally processed: Ready to Serve Fruit Drink, Fruit Nectar, Fruit Pulp, Fruit Syrup	Total soluble Solid	FSSAI Manual for Fruit & vegetable Products	1 % to 90 %
		Synthetic food colour	FSSAI Manual for Food Additives	Qualitative
7.	Jams, Juices, Sauces & Concentrates			
A.	Fruit Juice	Synthetic food colour	FSSAI Manual for Food Additives	Qualitative
		Total soluble Solid	FSSAI Manual for Fruit & vegetable Products	1 % to 90 %
A.	Sauces	Total soluble Solid (salt free basis)	FSSAI Manual for Fruit & vegetable Products	1 % to 90 %
		Synthetic food colour	FSSAI Manual for Food Additives	Qualitative
8.	Milk & Dairy Products			
A.	Milk (Raw/Sterilised/ Pasteurised/ Homogenised/ Toned/Double toned/Mixed/	Starch	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Glucose	FSSAI Manual of methods of analysis - milk and milk product	Qualitative

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	Standardised/ Recombined/ Full Cream Milk)	Maltodextrin	IS 1479 (Part 1)	Qualitative
		Cellulose	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Neutralizers	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Urea	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Boric acid and Borates	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Sulphate salts	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Nitrates (pond water)	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Cane Sugar	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Ammonium Compounds	FSSAI Manual of methods of analysis - milk and milk product	Qualitative
		Fat (Gerber method & (Rose-Gottlieb method)	FSSAI Manual of methods of analysis - milk and milk product	1 % to 90 %
		Total solid	FSSAI Manual of methods of analysis - milk and milk product	1 % to 95 %
		Solid-Not-Fat	FSSAI Manual of methods of analysis - milk and milk product	Qualitative

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B.	Milk Powder (Whole / Partly Skimmed/ Skimmed)	Fat	FSSAI Manual of methods of analysis - milk and milk product	1 % to 90 %
		Moisture	FSSAI Manual (Milk & Milk products)	0.2 % to 90 %
II.	WATER			
A.	Packaged drinking water, Drinking water, Ground Water	Odour	FSSAI Manual for Analysis of Water	Qualitative
		pH	FSSAI Manual for Analysis of Water	2 to 14
		Alkalinity (as HCO ₃)	FSSAI Manual for Analysis of Water	0.6 mg/l to 610 mg/l
		Chloride	FSSAI Manual for Analysis of Water	1.5 mg/l to 1000 mg/l
		Calcium	FSSAI Manual for Analysis of Water	2 mg/l to 600 mg/l
		Magnesium	FSSAI Manual for Analysis of Water	1 mg/l to 600 mg/l
		Total hardness	FSSAI Manual for Analysis of Water	6 mg/l to 1500 mg/l