



INTERNATIONAL  
ACCREDITATION  
SERVICE®

# CERTIFICATE OF ACCREDITATION

*This is to attest that*

## **AREEJ VEGETABLE OILS & DERIVATIVES LABORATORY**

P.O.BOX – 22 P.C.-124  
RUSAYL 124, OMAN

**Testing Laboratory TL-523**

has met the requirements of AC89, *IAS Accreditation Criteria for Testing Laboratories*, and has demonstrated compliance with ISO/IEC Standard 17025:2017, *General requirements for the competence of testing and calibration laboratories*. This organization is accredited to provide the services specified in the scope of accreditation.

Expiry Date September 1, 2025  
Effective Date February 21, 2024



A handwritten signature in black ink, reading "Raj Nathan".

**President**

Visit [www.iasonline.org](http://www.iasonline.org) for current accreditation information.

# SCOPE OF ACCREDITATION

International Accreditation Service, Inc.

3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. | [www.iasonline.org](http://www.iasonline.org)

## AREEJ VEGETABLE OILS & DERIVATIVES LABORATORY

[www.avod.om](http://www.avod.om)

**Contact Name** Sadashiv Mangale

**Contact Phone** +968-99314522

*Accredited to ISO/IEC 17025:2017*

*Effective Date February 21, 2024*

Chemical	
AOAC 935.57	Acidity (Total) of Food Dressings and Sauces
AOAC 960.29	Salt in Butter, Mayonnaise and Sauces
AOAC 981.12	pH of Acidified Foods
AOCS Ca 5a-40	Free Fatty Acids in crude and Refined Fats and Oils
AOCS Cc 13e-92	Color of fats and oil, Lovibond (ISO Method)
AOCS Cd 1d-92	Iodine Value of Fats and Oils, Cyclohexane - Acetic Acid Method
AOCS Cd 8b-90	Peroxide Value, Acetic Acid Isooctane Method
AOCS Cd 16b-93	Solid Fat Content (SFC) by Low-Resolution Nuclear Magnetic Resonance -The Direct Method
AOCS Ce 1h-05	cis-, trans-, saturated, Monounsaturated and Polyunsaturated Fatty Acids in Vegetable or Non-Ruminant Animal Oils and Fats by Capillary GLC
GCC - (GSO): GSO 1315 Section 3.1	Method Of Test For Mayonnaise - Determination Of Fatty Materials
Microbiological	
IS 14844	Meat and Meat Products, Mayonnaise and Sauces -Enumeration of Lactic Acid Bacteria-Colony-Count Technique at 30°C
ISO 21528-1:2017	Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae
US FDA BAM: Chapter 3	Aerobic Plate Count
US FDA BAM: Chapter 4	Enumeration of Escherichia coli and the Coliform Bacteria
US FDA BAM: Chapter 5	Salmonella
US FDA BAM; Chapter 10, March 2017	Detection and Enumeration of Listeria monocytogenes
US FDA BAM: Chapter 18	Yeast and Mold