



# CERTIFICATE OF ACCREDITATION

*This is to attest that*

## **RANI REFRESHMENTS FZCO**

OFFICE NO. LB191306, JEBEL ALI  
DUBAI 116495, UNITED ARAB EMIRATES

**Testing Laboratory TL-1041**

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.

Effective Date October 27, 2022



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

**President**

# 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)

## RANI REFRESHMENTS FZCO

**Contact Name** Subramanya P G

**Contact Phone** +971-48853888, Ext 246

*Accredited to ISO/IEC 17025:2017*

*Effective Date October 27, 2022*

Fruit Material	
SM-PR-085	Brix (Solids) Determination – Refractometer Method
SM-PR-110	Brix to % Acid Ratio Determination
SM-PR-124	Color Evaluation of Fruit Juices by Spectrophotometer / Color Measurement
SM-PR-365	Pulp Determination in Citrus Ingredients – Floating (20 Mesh)
SM-PR-367	Volumetric Pulp in Fruit and Vegetable Juice Ingredients
SM-PR-381	Bostwick Viscosity – Measurement of Consistency in Juice and Vegetable Ingredients
SM-PR-611	To detect Heat-Resistant Mold (HRM) in Fruit and Vegetable Ingredients
SM-PR-664	To detect Coliform and E.coli in Fruit and Vegetable Ingredients
SM-PR-665	Determination the Total Count in Fruit and Vegetable Ingredients
SM-PR-666	To detect Yeast and Mold in Fruit and Vegetable Ingredients
SM-PR-684	To determine Lactic Acid Bacteria/Lactobacillus
SM-PR-689	To determine Total Acidophilic Count (TAC) in Fruit and Vegetable Ingredients
SM-PR-691	To detect Enterobacteriaceae in samples (Salmonella)
SM-PR-696	To determine Thermophilic Acidophilic Bacteria (TAB) in Fruit and Vegetable Ingredients
TMFP-001C	Determination of Titratable Acidity – Automatic Titration
TMFP.003	Determination of pH Value
TMFP-005	Viscosity Measurement Using a Brookfield Viscometer
TM-PHY.003	Determination of Percent Drained Weight of Particulates
TM-PHY.100	Appearance & Sensory evaluation of fruit material (Taste / Odor / Appearance)
TM-PHY.101	Determination of Percentage of Broken Sacs – Orange Sacs
TM-PHY.102	Determination of Turbidity of Fruit Juices

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TM-PHY.103	Determination the Size Distribution of Non-absolute standard cut fruit pieces
TM-PHY.104	Determination of Specks Count & Percent of Seed Content
<b>Flavour</b>	
OP-RH-QM-DT-001	Determination of Density Testing for Ingredient