

# CERTIFICATE OF ACCREDITATION

This is to attest that

#### TUV SUD SOUTH ASIA PVT LTD-BANGALORE

NO.-A.151, 2<sup>ND</sup> C MAIN, 2<sup>ND</sup> STAGE PEENYA INDUSTRIAL ESTATE BANGALORE, KA, 560 058, INDIA

#### **Testing Laboratory TL-1083**

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 June 20, 2024



President

International Accreditation Service, Inc. 3060 Saturn Street, Suite 100, Brea, California 92821, U.S.A. I www.iasonline.org

#### TUV SUD SOUTH ASIA PVT LTD-BANGALORE

www.tuvsud.com/in

Contact Name Mr. Arun George

**Contact Phone** + 91 9113898859

Accredited to ISO/IEC 17025:2017

Effective Date June 20, 2024

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Animal	Fish Meal & Pet	E. coli	ISO 16649-3
Food & Feed	Foods	Enterobacteriaceae	ISO 21528-2
		Faecal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp	ISO 11290-1
		Salmonella	ISO 6579-1
		Shigella	ISO 21567
		Total Plate count	ISO 4833-1
		Coliforms	ISO 4832
		E. coli	ISO 16649-2
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Yeast and Mould count	ISO 21527-2
Biological - Biocides & Antimicrobial Activity	Chemical Disinfectants & Antiseptics	Bactericidal and/or fungicidal activity	EN 13697
Products		Bactericidal activity	EN 1276
		Fungicidal or yeasticidal activity	EN 1650
		Sporicidal activity	EN 13704
Biological - Cosmetics And Essential Oils	Water soluble products, water	Aerobic Mesophilic Bacteria	ISO 21149
	miscible products and water	Detection of Candida albicans	IS 14648
	immiscible	Gram negative pathogens	IS 14648
	products	E. coli	IS 14648
		Preservative Efficacy Test (water soluble products and water miscible products)	ISO 11930
		Detection of Pseudomonas aeruginosa	IS 14648





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Cosmetics	Water soluble	Detection of	IS 14648
And Essential Oils	products, water	Staphylococcus aureus	
(cont'd.)	miscible products	Total Microbial Count	IS 14648
	and water	(included Total plate	
	immiscible	count and Yeast and	
	products	Mould count)	
	(cont'd.)	Yeast and Mould Count	ISO 16212
Biological - Environment and	Environment samples of food	Sampling	ISO 18593 (Clause 7.5.3 & 9.2)
Pollution	processing area (Surface swab)	Sampling	Chapter 3.81, APHA 5th Edition
		Clostridium perfringens	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 7937
		Bacillus cereus	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 7932
		Coliforms	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 4832
		E. coli	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 7251
		Enterobacteriaceae	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 21528-2
		Listeria monocytogenes	ISO 18593 (Clause 7.5.3 & 9.2) & 2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 11290-1
		Salmonella	ISO 18593 (Clause 7.5.3 & 9.2) & 2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 6579-1
		Staphylococcus aureus	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 6888 (Part 1)
		Total Plate Count	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 4833-1
		Vibrio parahaemolyticus	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 21872-1
		Vibrio cholerae	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 21872-1
		Vibrio vulnificus	ISO 18593 (Clause 7.5.3 & 9.2) & ISO 21872-1
		Mesophilic Aerobic Plate count	Chapter 3.81, Chapter 8, APHA 5th Edition
		Yeasts and Molds	Chapter 3.81, Chapter 21, APHA 5th Edition
		Coliforms	Chapter 3.81, Chapter 9.7, APHA 5th Edition
		Enterobacteriaceae	Chapter 3.81, Chapter 9.6,





APHA 5th Edition

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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Environment and	Environment samples of food	Staphylococcus aureus	Chapter 3.81, Chapter 39.6, APHA 5th Edition
Pollution (cont'd.)	processing area (Surface swab)	E. coli	Chapter 3.81, Chapter 9.9, APHA 5th Edition
	(cont'd.)	Listeria monocytogens	Chapter 3.81, Chapter 35.5, APHA 5th Edition
		Salmonella	Chapter 3.81, Chapter 36.5, APHA 5th Edition
		Bacillus cereus	Chapter 3.81, Chapter 31.6, APHA 5th Edition
		Clostridium perfringens	Chapter 3.81, Chapter 33.7, APHA 5th Edition
Biological - Food and	Bakery &	Bacillus cereus	ISO 7932
Agricultural Products	Confectionery products	Bacillus cereus	IS 5887 (Part-6)
	products	Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	IS 5402
		Total Plate Count	ISO 4833-1
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and	Beverages (Alcoholic / Non- alcoholic) Beverages	Bacillus cereus	ISO 7932
Agricultural Products (cont'd.)		Bacillus cereus	IS 5887 (Part-6)
		Coliforms	ISO 4832
	(Alcoholic / Non-	Coliforms	IS 5401 (Part-2)
	alcoholic)	Coliforms	IS 5401 (Part-1)
	(cont'd.)	Coliforms	ISO 4831
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	ÌS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Aciduric Flat sour	Chapter 25.61 to 25.63 &
		organisms	25.64, APHA 5th Edition
		Listeria monocytogenes	2004.02, Chapter 17 AOAC 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21 <sup>st</sup> Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Shigella	IS 5887 (Part-7)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Vibrio cholerae	IS 5887 (Part-5)
		Yeast & Mould Count	IS 5403
	Canned &	Yeast & Mould Count	ISO 21527-1
		Bacillus cereus	ISO 7932
	Processed foods	Bacillus cereus	IS 5887 (Part-6)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and Agricultural Products	Canned & Processed foods	E. coli	Chapter 4, FDA- BAM (Section-I A to G)
(cont'd.)	(cont'd.)	E. coli	IS 5887 (Part-1)
(00.11 0.1)	(00.11 0.1)	E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Thermophilic flat sour spore formers	Chapter 26, APHA 5th Edition
	Cereals, Pulses &	Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	ISO 21527-1
		Bacillus cereus	ISO 7932
	cereal products	Bacillus cereus	IS 5887 (Part-6)
		Bacillus cereus	Chapter 14, US FDA BAM (Section A to D & F to G)
		Clostridium perfringens	IS 5887 (Part-4)
		Clostridium perfringens	ISO 7937
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Coliforms	ISO 4831
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4832
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2





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FIELDS OF TESTING Biological - Food and	MATERIAL/ MATRIX Cereals, Pulses &	DETERMINANT(S)/ ANALYTE(S) E. coli	METHOD REFERENCE ISO 16649-3
Agricultural Products (cont'd.)	cereal products (cont'd.)	Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	Chapter 10, FDA- BAM (Section A to E, G & H1)
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Total Plate Count	Chapter 3, USFDA BAM
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Yeast & Mould Count	Chapter 18, USFDA BAM
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
	Coffee & Cocoa	Bacillus cereus	ISO 7932
	products	Bacillus cereus	IS 5887 (Part-6)
		Coliforms	ISO 4831
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4832
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and	Coffee & Cocoa	Enterobacteriaceae	ISO 21528-2
Agricultural Products (cont'd.)	products (cont'd.)	Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21 <sup>st</sup> Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
	Edible Colours &	Coliforms	ISO 4832
	Flavours	Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402





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FIELDS OF TESTING Biological - Food and Agricultural Products (cont'd.)	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S) Yeast & Mould Count	METHOD REFERENCE IS 5403
		Yeast & Mould Count	ISO 21527-2
cont a.)	Edible Salts	Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Sulphite reducing bacteria	ISO 15213
	Eggs & Egg	Bacillus cereus	ISO 7932
	products	Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Enterobacteriaceae	IS 17112 P-1: 2019
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella 	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Total Plate Count	ISO 4833-1





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and	Eggs & Egg	Total Plate Count	IS 5402
Agricultural Products	products	Total Plate Count	Chapter 3, USFDA BAM
cont'd.)	(cont'd.)	Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	ISO 21527-1
		Yeast & Mould Count	Chapter 18, USFDA BAM
	Food additives &	Coliforms	ISO 4832
	Preservatives	Coliforms	IS 5401 (Part-1)
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	IS 5887 (Part-2)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
	Fruit & Fruit	Bacillus cereus	ISO 7932
	products	Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)





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FIELDS OF TESTING Biological - Food and Agricultural Products	MATERIAL/ MATRIX Fruit & Fruit products	DETERMINANT(S)/ ANALYTE(S) E. coli	METHOD REFERENCE Chapter 4, FDA- BAM (Section-I A to G)
(cont'd.)	(cont'd.)	E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		E.coli O157 H7	IS 14397
		Enterobacteriaceae	IS 17112 P-1: 2019
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Aciduric Flat sour	Chapter 25.61 to 25.63 &
		organisms	25.64, APHA 5th Edition
		Listeria monocytogenes	2004.02, Chapter 17 AOA( 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	Chapter 10, FDA- BAM (Section A to E, G & H1)
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOA 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	Chapter 3, USFDA BAM
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	ISO 21527-1
		Yeast and Mould count	Chapter 18, USFDA BAM
	Herbs, Spices &	Bacillus cereus	ISO 7932
	LODGIMANTO		



Condiments



Bacillus cereus

IS 5887 (Part-6)

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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and	Herbs, Spices & Condiments	Clostridium perfringens	ISO 7937
Agricultural Products (cont'd.)	(cont'd.)	Clostridium perfringens	IS 5887 (Part-4)
(cont a.)	(cont a.)	Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOA 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	Chapter 10, FDA- BAM (Section A to E, G & H1)
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOA 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	Chapter 3, USFDA BAM
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould count	Chapter 18, USFDA BAM



Infant foods



Yeast & Mould Count

Yeast & Mould Count

Bacillus cereus

Bacillus cereus

IS 5403 ISO 21527-2

ISO 7932

IS 5887 (Part-6)

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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and Agricultural Products	Infant foods (cont'd.)	Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
cont'd.)		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		E. coli	ISO 16649-2
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria spp.	ISO 11290-1
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Shigella	ISO 21567
		Shigella	IS 5887 (Part-7)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	IS 5887 (Part-2)
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-1
	Jams, Juices,	Bacillus cereus	ISO 7932
	Sauces &	Bacillus cereus	IS 5887 (Part-6)
	Concentrates	Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and	Jams, Juices,	E. coli	ISO 16649-2
Agricultural Products cont'd.)	Sauces & Concentrates (cont'd.)	E. coli	ISO 16649-3
oont a.,		E.coli O157 H7	IS 14397
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Aciduric Flat sour organisms	Chapter 25.61 to 25.63 & 25.64, APHA 5th Edition
		Listeria monocytogenes	2004.02, Chapter 17 AOAC 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	ISO 21527-1
	Meat & Meat	Bacillus cereus	ISO 7932
	products	Bacillus cereus	IS 5887 (Part-6)
		Campylobacter spp	ISO 10272 (Part-1)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM





(Section-I A to G)

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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and	Meat & Meat	E. coli	IS 5887 (Part-1)
Agricultural Products (cont'd.)	products (cont'd.)	E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Total Plate Count	Chapter 3, USFDA BAM
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	Chapter 18, USFDA BAM
		Yeast & Mould Count	ISO 21527-1
	Milk & Dairy	Bacillus cereus	ISO 7932
	products	Bacillus cereus	IS 5887 (Part-6)
		Bacillus cereus	Chapter 14, US FDA BAM (Section A to D & F to G)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Clostridium perfringens	Chapter 16, FDA- BAM (Section A to E)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831





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FIELDS OF TESTING Biological - Food and	MATERIAL/ MATRIX Milk & Dairy	DETERMINANT(S)/ ANALYTE(S) Coliforms	METHOD REFERENCE Chapter 4, FDA- BAM
Agricultural Products (cont'd.)	products (cont'd.)	Cronobacter sp.	(Section-I A to G) ISO 22964
,,		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	Chapter 10, FDA- BAM (Section A to E, G & H1)
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Shigella	IS 5887 (Part-7)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Total Plate Count	Chapter 3, USFDA BAM
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	Chapter 18, USFDA BAM
	Ready to serve	Bacillus cereus	ISO 7932
	meals	Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and	Ready to Serve	Coliforms	ISO 4832
<b>Agricultural Products</b>	Meals (cont'd.)	Coliforms	IS 5401 (Part-1)
(cont'd.)		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		Enterobacteriaceae	ISO 21528-2
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	ISO 21527-1
	Vitamin and Premixes	Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4832
		E. coli	ISO 16649-2
		E. coli	IS 5887 (Part-1)
		Enterobacteriaceae	ISO 21528-2
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Salmonella	IS 5887 (Part-3)
		Salmonella	ISO 6579-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	ISO 6888-1
		Total Plate Count	IS 5402
		Total Plate Count	ISO 4833-1
		Yeast & Mould Count	IS 5403





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FIELDS OF TESTING Biological - Food and	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S) Yeast & Mould Count	METHOD REFERENCE ISO 21527-2
Agricultural Products	Poultry & poultry	Bacillus cereus	ISO 7932
cont'd.)	products	Bacillus cereus	IS 5887 (Part-6)
		Campylobacter spp	ISO 10272 (Part-1)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOA0 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Total Plate Count	Chapter 3, USFDA BAM
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological - Food and		Yeast & Mould Count	ISO 21527-1
Agricultural Products		Yeast & Mould Count	Chapter 18, USFDA BAM
cont'd.)	Snacks & Instant	Bacillus cereus	ISO 7932
	mixes	Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	IS 5887 (Part-4)
		Clostridium perfringens	ISO 7937
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
	Starch & Starch	Bacillus cereus	ISO 7932
	products	Coliforms	ISO 4832
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)



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FIELDS OF TESTING Biological - Food and	MATERIAL/ MATRIX Starch & Starch	DETERMINANT(S)/ ANALYTE(S) E. coli	METHOD REFERENCE ISO 16649-2
Agricultural Products	products (cont'd.)	E. coli	ISO 16649-3
(cont'd.)		Enterobacteriaceae	ISO 21528-2
		Salmonella	ISO 6579-1
		Staphylococcus aureus	ISO 6888-1
		Total Plate Count	ISO 4833-1
		Yeast & Mould Count	ISO 21527-2
	Tea	Bacillus cereus	ISO 7932
		Bacillus cereus	IS 5887 (Part-6)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria spp.	ISO 11290-1
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
	Vegetables &	Bacillus cereus	ISO 7932
	Vegetable	Bacillus cereus	IS 5887 (Part-6)
	products	Clostridium perfringens	ISO 7937





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FIELDS OF
TESTING
Biological - Food and
<b>Agricultural Products</b>
(cont'd.)
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DETERMINANT(S)/	METHOD	
ANALYTE(S)	REFERENCE	
Clostridium perfringens	IS 5887 (Part-4)	
Coliforms	ISO 4832	
Coliforms	IS 5401 (Part-1)	
Coliforms	Chapter 4, FDA- BAM (Section-I A to G)	
E. coli	Chapter 4, FDA- BAM (Section-I A to G)	
E. coli	IS 5887 (Part-1)	
E. coli	ISO 16649-2	
E. coli	ISO 16649-3	
E. coli	Chapter 4, FDA- BAM (Section-I A to G)	
E. coli O157 H7	IS 14397	
Enterobacteriaceae	IS 17112 P-1: 2019	
Enterobacteriaceae	ISO 21528-2	
Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)	
Aciduric Flat sour	Chapter 25.61 to 25.63 &	
organisms	25.64, APHA 5th Edition	
Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)	
Listeria monocytogenes	IS 14988 (Part-1)	
Listeria monocytogenes	ISO 11290-1	
Listeria monocytogenes	Chapter 10, FDA- BAM (Section A to E, G & H1)	
Listeria spp.	ISO 11290-1	
Salmonella	2013.01, Chapter 17, AOAC 21st Edition	
Salmonella	ISO 6579-1	
Salmonella	IS 5887 (Part-3)	
Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)	
Shigella	ISO 21567	
Staphylococcus aureus	ISO 6888-1	
Staphylococcus aureus	IS 5887 (Part-2)	
Staphylococcus aureus	IS 5887 (Part-8/Sec-1)	
Sulphite reducing bacteria	ISO 15213	
Total Plate Count	ISO 4833-1	
Total Plate Count	IS 5402	
Total Plate Count	Chapter 3, USFDA BAM	
Vibrio cholerae	ISO 21872-1	
Vibrio cholerae	IS 5887 (Part-5)	



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
1_01.110		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	Chapter 18, USFDA BAM
		Yeast & Mould Count	ISO 21527-1
Biological-	Fish & Fish	Bacillus cereus	ISO 7932
Marine/Aqua Culture	Products	Bacillus cereus	IS 5887 (Part-6)
Food Products		Clostridium perfringens	IS 5887 (Part-4)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	Chapter 16, FDA- BAM (Section A to E)
		Coliforms	ISO 4831
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-3
		E. coli	ISO 16649-2
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	IS 14988 (Part-2)
		Listeria monocytogenes	ISO 11290-2
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological-	Fish & Fish	Total Plate Count	ISO 4833-1
Marine/Aqua Culture Food Products (cont'd.)	Products (cont'd.)	Total Plate Count	IS 5402
		Total Plate Count	Chapter 3, USFDA BAM
Com a.,		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Vibrio cholerae	Chapter 9, USFDA BAM
		Vibrio parahaemolyticus	ISO 21872-1
		Vibrio parahaemolyticus	IS 5887 (Part-5)
		Vibrio parahaemolyticus	Chapter 9, USFDA BAM
		Vibrio vulnificus	ISO 21872-1
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	Chapter 18, USFDA BAM
		Yeast & Mould Count	ISO 21527-1
	Cephalopods	Bacillus cereus	ISO 7932
		Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Clostridium perfringens	Chapter 16, FDA- BAM (Section A to E)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	IS 14988 (Part-2)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	ISO 11290-2
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological-	Cephalopods (cont'd.)	Salmonella	ISO 6579-1
Marine/Aqua Culture		Salmonella	IS 5887 (Part-3)
Food Products (cont'd.)		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Total Plate Count	Chapter 3, USFDA BAM
		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Vibrio cholerae	Chapter 9, USFDA BAM
		Vibrio parahaemolyticus	ISO 21872-1
		Vibrio parahaemolyticus	IS 5887 (Part-5)
		Vibrio parahaemolyticus	Chapter 9, USFDA BAM
		Vibrio vulnificus	ISO 21872-1
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	Chapter 18, USFDA BAM
		Yeast & Mould Count	ISO 21527-1
	Prawn & Prawn Products	Bacillus cereus	ISO 7932
		Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Clostridium perfringens	Chapter 16, FDA- BAM (Section A to E)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological- Marine/Aqua Culture	Prawn & Prawn Products (cont'd.)	Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
Food Products (cont'd.)		Listeria monocytogenes	2004.02, Chapter 17 AOAC 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	IS 14988 (Part-2)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	ISO 11290-2
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Total Plate Count	Chapter 3, USFDA BAM
		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Vibrio cholerae	Chapter 9, USFDA BAM
		Vibrio parahaemolyticus	ISO 21872-1
		Vibrio parahaemolyticus	IS 5887 (Part-5)
		Vibrio parahaemolyticus	Chapter 9, USFDA BAM
		Vibrio vulnificus	ISO 21872-1
		Yeast & Mould Count	IS 5403
		Yeast & Mould Count	ISO 21527-2
		Yeast & Mould Count	Chapter 18, USFDA BAM
		Yeast & Mould Count	ISO 21527-1
	Shrimps	Bacillus cereus	ISO 7932
		Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Clostridium perfringens	Chapter 16, FDA- BAM (Section A to E)





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological-	Shrimps	Coliforms	ISO 4832
Marine/Aqua Culture Food Products (cont'd.)	(cont'd.)	Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
gom a.y		Coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	Chapter 4, FDA- BAM (Section-I A to G)
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
		Enterobacteriaceae	ISO 21528-2
		Feacal coliforms	Chapter 4, FDA- BAM (Section-I A to G)
		Listeria monocytogenes	2004.02, Chapter 17 AOAC, 21st Edition (VIDAS)
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	IS 14988 (Part-2)
		Listeria monocytogenes	ISO 11290-1
		Listeria monocytogenes	ISO 11290-2
		Salmonella	2013.01, Chapter 17, AOAC 21st Edition
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Salmonella	Chapter 5, FDA- BAM (Section A to D & E1 to E7)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Staphylococcus aureus	Chapter 12, USFDA BAM
		Sulphite reducing bacteria	ISO 15213
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Total Plate Count	Chapter 3, USFDA BAM
		Vibrio cholerae	IS 5887 (Part-5)
		Vibrio cholerae	ISO 21872-1
		Vibrio cholerae	Chapter 9, USFDA BAM
		Vibrio parahaemolyticus	ISO 21872-1
		Vibrio parahaemolyticus	IS 5887 (Part-5)
		Vibrio parahaemolyticus	Chapter 9, USFDA BAM
		Vibrio vulnificus	ISO 21872-1





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological-	Shrimps	Yeast & Mould Count	IS 5403
Marine/Aqua Culture	(cont'd.)	Yeast & Mould Count	ISO 21527-2
Food Products (cont'd.)		Yeast & Mould Count	Chapter 18, USFDA BAM
		Yeast & Mould Count	ISO 21527-1



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#### **TUV SUD SOUTH ASIA PVT LTD-BANGALORE**

www.tuvsud.com/in

Contact Name Mr. Arun George

**Contact Phone** + 91 9113898859

Accredited to ISO/IEC 17025:2017

Effective Date June 20, 2024

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological-	Fortified foods	Bacillus cereus	ISO 7932
Nutraceuticals & Functional Foods		Bacillus cereus	IS 5887 (Part-6)
		Clostridium perfringens	ISO 7937
		Clostridium perfringens	IS 5887 (Part-4)
		Coliforms	ISO 4832
		Coliforms	IS 5401 (Part-1)
		Coliforms	ISO 4831
		E. coli	IS 5887 (Part-1)
		E. coli	ISO 16649-2
		E. coli	ISO 16649-3
	Listeria monocytog Listeria monocytog Salmonella Salmonella Shigella	Enterobacteriaceae	ISO 21528-2
		Listeria monocytogenes	IS 14988 (Part-1)
		Listeria monocytogenes	ISO 11290-1
		Salmonella	ISO 6579-1
		Salmonella	IS 5887 (Part-3)
		Shigella	ISO 21567
		Staphylococcus aureus	ISO 6888-1
		Staphylococcus aureus	IS 5887 (Part-2)
		Staphylococcus aureus	IS 5887 (Part-8/Sec-1)
		Total Plate Count	ISO 4833-1
		Total Plate Count	IS 5402
		Yeast & Mould Count	IS 5403
,		Yeast & Mould Count	ISO 21527-2
Biological- Textiles &	Textile materials	Antifungal Activity	AATCC TM30 (Test III)
Fabrics		Antibacterial Activity	AATCC TM100
7	inippy,	Antibacterial Activity	AATCC 147





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological- Textiles &	Textile materials	Antibacterial Activity	ISO 20743 (Clause 8.1)
F <b>abrics</b> (cont'd.)	(cont'd.)	Antibacterial Activity	JIS L 1902 (Clause 8.1)
Biological- Water	Drinking water	Coliforms	IS: 1622
		Faecal coliforms	IS: 1622
		E. coli	IS: 1622
		E. coli	ISO 9308-1
		Standard Plate Count	IS: 1622
		Coliforms	IS 15185
		E. coli	IS 15185
		Fecal Streptococci	IS 15186
		Staphylococcus aureus	IS 5887 -2
		Sulphite reducing anaerobes (Clostridia)	IS 13428 Annex-C
		Pseudomonas aeruginosa	IS 13428 Annex-D
		Yeast and Mold	IS 5403
		Aerobic Microbial Count at 22 degree C	IS 5402
		Aerobic Microbial Count at 37 degree C	IS 5402
		MS2 phage	USEPA 1602
		Salmonella	IS 15187
		Shigella	IS 5887 (Part 7)
		Vibrio cholerae	IS 5887 (Part 5)
		Vibrio parahaemolyticus	IS 5887 (Part 5)
		Proteolytic count	IS 4251 (Appendix A)
		Lipolytic count	IS 4251 (Appendix A)
		Thermophilic bacterial count	IS 4251 (Appendix B)
		Colony count @ 22°C	ISO 6222
		Colony count @ 37°C	ISO 6222
		Coliforms	ISO 9308-1
		E. coli	ISO 9308-1
		Faecal Streptococci / Enterococci	ISO 7899-2
		Pseudomonas aeruginosa	ISO 16266



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological- Water (cont'd.)		Clostridium perfringens	ISO 14189
	Borewell	Coliforms	IS: 1622
	water/Ground Water	Faecal coliforms	IS: 1622
		E. coli	IS: 1622
		E. coli	ISO 9308-1
		Standard Plate Count	IS: 1622
		Coliforms	IS 15185
		E. coli	IS 15185
		Fecal Streptococci	IS 15186
		Staphylococcus aureus	IS 5887 -2
		Sulphite reducing anaerobes (Clostridia)	IS 13428 Annex-C
		Pseudomonas aeruginosa	IS 13428 Annex-D
		Yeast and Mold	IS 5403
		Aerobic Microbial Count at 22 degree C	IS 5402
		Aerobic Microbial Count at 37 degree C	IS 5402
		MS2 phage	USEPA 1602
		Salmonella	IS 15187
		Shigella	IS 5887 (Part 7)
		Vibrio cholerae	IS 5887 (Part 5)
		Vibrio parahaemolyticus	IS 5887 (Part 5)
		Proteolytic count	IS 4251 (Appendix A)
		Lipolytic count	IS 4251 (Appendix A)
		Thermophilic bacterial count	IS 4251 (Appendix B)
		Colony count @ 22°C	ISO 6222
		Colony count @ 37°C	ISO 6222
		Coliforms	ISO 9308-1
		E. coli	ISO 9308-1
		Faecal Streptococci / Enterococci	ISO 7899-2
		Pseudomonas aeruginosa	ISO 16266
		Clostridium perfringens	ISO 14189



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological- Water cont'd.)	Ice	Coliforms	IS: 1622
		Faecal coliforms	IS: 1622
		E. coli	IS: 1622
		E. coli	ISO 9308-1
		Standard Plate Count	IS: 1622
		Coliforms	IS 15185
		E. coli	IS 15185
		Fecal Streptococci	IS 15186
		Staphylococcus aureus	IS 5887 -2
		Sulphite reducing anaerobes (Clostridia)	IS 13428 Annex-C
		Pseudomonas aeruginosa	IS 13428 Annex-D
		Yeast and Mold	IS 5403
		Aerobic Microbial Count at 22 degree C	IS 5402
		Aerobic Microbial Count at 37 degree C	IS 5402
		Salmonella	IS 15187
		Shigella	IS 5887 (Part 7)
		Vibrio cholerae	IS 5887 (Part 5)
		Vibrio parahaemolyticus	IS 5887 (Part 5)
		Proteolytic count	IS 4251 (Appendix A)
		Lipolytic count	IS 4251 (Appendix A)
		Thermophilic bacterial count	IS 4251 (Appendix B)
		Colony count @ 22°C	ISO 6222
		Colony count @ 37°C	ISO 6222
		Coliforms	ISO 9308-1
		E. coli	ISO 9308-1
		Faecal Streptococci / Enterococci	ISO 7899-2
		Pseudomonas aeruginosa	ISO 16266
		Clostridium perfringens	ISO 14189
	Process water/RO	Coliforms	IS: 1622
	water	Faecal coliforms	IS: 1622



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological- Water (cont'd.)	Process water/RO	E. coli	IS: 1622
	water (cont'd.)	E. coli	ISO 9308-1
	(oon al)	Standard Plate Count	IS: 1622
		Coliforms	IS 15185
		E. coli	IS 15185
		Fecal Streptococci	IS 15186
		Staphylococcus aureus	IS 5887 -2
		Sulphite reducing anaerobes (Clostridia)	IS 13428 Annex-C
		Pseudomonas aeruginosa	IS 13428 Annex-D
		Yeast and Mold	IS 5403
		Aerobic Microbial Count at 22 degree C	IS 5402
		Aerobic Microbial Count at 37 degree C	IS 5402
		MS2 phage	USEPA 1602
		Salmonella	IS 15187
		Shigella	IS 5887 (Part 7)
		Vibrio cholerae	IS 5887 (Part 5)
		Vibrio parahaemolyticus	IS 5887 (Part 5)
		Proteolytic count	IS 4251 (Appendix A)
		Lipolytic count	IS 4251 (Appendix A)
		Thermophilic bacterial count	IS 4251 (Appendix B)
		Colony count @ 22°C	ISO 6222
		Colony count @ 37°C	ISO 6222
		Coliforms	ISO 9308-1
		E. coli	ISO 9308-1
		Faecal Streptococci / Enterococci	ISO 7899-2
		Pseudomonas aeruginosa	ISO 16266
		Clostridium perfringens	ISO 14189
	Packaged drinking	Coliforms	IS: 1622
	water	Faecal coliforms	IS: 1622
		E. coli	IS: 1622



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological- Water (cont'd.)	Packaged drinking	E. coli	ISO 9308-1
	water (cont'd.)	Coliforms	IS 15185
	(00.11 0.1)	E. coli	IS 15185
		Fecal Streptococci	IS 15186
		Staphylococcus aureus	IS 5887 -2
		Sulphite reducing anaerobes (Clostridia)	IS 13428 Annex-C
		Pseudomonas aeruginosa	IS 13428 Annex-D
		Yeast and Mold	IS 5403
		Aerobic Microbial Count at 22 degree C	IS 5402
		Aerobic Microbial Count at 37 degree C	IS 5402
		MS2 phage	USEPA 1602
		Salmonella	IS 15187
		Shigella	IS 5887 (Part 7)
		Vibrio cholerae	IS 5887 (Part 5)
		Vibrio parahaemolyticus	IS 5887 (Part 5)
		Proteolytic count	IS 4251 (Appendix A)
		Lipolytic count	IS 4251 (Appendix A)
		Thermophilic bacterial count	IS 4251 (Appendix B)
		Colony count @ 22°C	ISO 6222
		Colony count @ 37°C	ISO 6222
		Coliforms	ISO 9308-1
		E. coli	ISO 9308-1
		Faecal Streptococci / Enterococci	ISO 7899-2
		Pseudomonas aeruginosa	ISO 16266
		Clostridium perfringens	ISO 14189
	Packaged Natural	Coliforms	IS: 1622
	Mineral Water	Faecal coliforms	IS: 1622
		E. coli	IS: 1622
		E. coli	ISO 9308-1
		Coliforms	IS 15185



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Biological- Water (cont'd.)	Packaged Natural Mineral Water (cont'd.)	E. coli	IS 15185
		Fecal Streptococci	IS 15186
		Staphylococcus aureus	IS 5887 -2
		Sulphite reducing anaerobes (Clostridia)	IS 13428 Annex-C
		Pseudomonas aeruginosa	IS 13428 Annex-D
		Yeast and Mold	IS 5403
		Aerobic Microbial Count at 22 degree C	IS 5402
		Aerobic Microbial Count at 37 degree C	IS 5402
		MS2 phage	USEPA 1602
		Salmonella	IS 15187
		Shigella	IS 5887 (Part 7)
		Vibrio cholerae	IS 5887 (Part 5)
		Vibrio parahaemolyticus	IS 5887 (Part 5)
		Proteolytic count	IS 4251 (Appendix A)
		Lipolytic count	IS 4251 (Appendix A)
		Thermophilic bacterial count	IS 4251 (Appendix B)
		Colony count @ 22°C	ISO 6222
		Colony count @ 37°C	ISO 6222
		Coliforms	ISO 9308-1
		E. coli	ISO 9308-1
		Faecal Streptococci / Enterococci	ISO 7899-2
		Pseudomonas aeruginosa	ISO 16266
		Clostridium perfringens	ISO 14189
Chemical -Animal Food	Fish, Shrimps,	Acid Insoluble Ash	IS 7874(Part-I)
k Feed	Prawn Feed	Ash	IS 7874(Part-I)
		Calcium	IS 7874(Part-II)
		Crude Fat	AOAC 920.39, Chapter 4
		Crude Fat	AOAC 948.15, Chapter 35
		Crude Fiber	IS 7874(Part-I)
		Crude Protein	IS 5960(Part-I)



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Animal Food & Feed (cont'd.)	Fish, Shrimps, Prawn Feed (cont'd.)	Crude Protein	AOAC 984.13, Chapter 4
		Crude Protein	IS 7874(Part-I)
	(55.11 4.1)	Ethoxyquine	LAB_P_SOP_333
		Fat	IS 7874(Part-I)
		Histamine	LAB_P_SOP_199
		Moisture	IS 7874(Part-I)
		Moisture	AOAC 934.01, Chapter 4
		Salt as NaCl	IS 7874(Part-2)
		Sand	LAB_P_SOP_464
		Sand and Silica	LAB_P_SOP_464
		Silica	LAB_P_SOP_464
		Sucrose	AOAC 925.05, Chapter 4
		Total ash	AOAC 942.05, Chapter 4
		Total Sugar	AOAC 974.06, Chapter 4
		Urea Nitrogen	IS 7874(Part-I)
		Urea nitrogen	AOAC 941.04, Chapter 4
	Cattle Feed	Acid Insoluble Ash	IS 7874(Part-I)
		Ash	IS 7874(Part-I)
		Calcium	IS 7874(Part-II)
		Crude Fiber	IS 7874(Part-I)
		Crude Protein	IS 7874(Part-I)
		Ether Extract/Fat	IS 7874(Part-I)
		Lysine	LAB_P_SOP_313
		Methionine	LAB_P_SOP_313
		Moisture	IS 7874(Part-I)
		Salt as NaCl	IS 7874(Part-II)
		Sand	LAB_P_SOP_464
		Sand and Silica	LAB_P_SOP_464
		Silica	LAB_P_SOP_464
		Urea Nitrogen	IS 7874(Part-I)
	Fish, Shrimps,	Taurine	LAB_P_SOP_286
	Prawn feed, Poultry	Agaric Acid	LAB_P_SOP_458



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Animal Food & Feed (cont'd.)	Feed, Cattle Feed	Alanine	LAB_P_SOP_313
		Ammonical Nitrogen	IS 7874(Part-I)
		Arachidic Acid (C20:0)	AOAC 996.06, Chapter 41
		Arachidonic Acid (C20:4n6)	AOAC 996.06, Chapter 41
		Arginine	LAB_P_SOP_313
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_223
		Aspartic Acid	LAB_P_SOP_313
		Behenic Acid (C22:0)	AOAC 996.06, Chapter 41
		Bulk Density	LAB_P_SOP_016
		Butylated hydroxyanisole (BHA)	AOAC 983.15, chapter 47
		Butylated hydroxyanisole (BHA)	LAB_P_SOP_333
		Butylated hydroxytoluene (BHT)	LAB_P_SOP_333
		Butylated hydroxytoluene (BHT)	AOAC 983.15, chapter 47
		Butyric Acid (C4:0)	AOAC 996.06, Chapter 41
		Capric Acid (C10:0)	AOAC 996.06, Chapter 41
		Caproic Acid (C6:0)	AOAC 996.06, Chapter 41
		Caprylic Acid (C8:0)	AOAC 996.06, Chapter 41
		Carbohydrate	IS 1656
		Cholesterol	AOAC 994.10, Chapter 45
		Cholesterol	LAB_P_SOP_230
		Choline	LAB_P_SOP_459
		cis-10-Heptadecanoic Acid (C17:1)	AOAC 996.06, Chapter 41
		cis-10-Pentadecanoic Acid (C15:1)	AOAC 996.06, Chapter 41
		cis-11,14,17-Eicosatrienoic Acid (C20:3n3)	AOAC 996.06, Chapter 41
		cis-11,14-Eicosadienoic Acid (C20:2)	AOAC 996.06, Chapter 41
		cis-11-Eicosenoic Acid (C20:1)	AOAC 996.06, Chapter 41
		cis-13,16-Docosadienoic Acid (C22:2)	AOAC 996.06, Chapter 41



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Animal Food & Feed (cont'd.)	Fish, Shrimps, Prawn feed, Poultry Feed, Cattle Feed	cis-4,7,10,13,16,19- Docosahexaenoic Acid (C22:6n3)	AOAC 996.06, Chapter 41
	(cont'd.)	cis-5,811,14,17- Eicosapentaenoic Acid (C20:5n3)	AOAC 996.06, Chapter 41
		cis-8,11,14-Eicosatrienoic Acid (C20:3n6)	AOAC 996.06, Chapter 41
		Citric acid	LAB_P_SOP_470
		Crude Protein	LAB_P_SOP_339
		Cystine	LAB_P_SOP_313
		Elaidic Acid (C18:1n9t)	AOAC 996.06, Chapter 41
		Energy	LAB_P_SOP_239
		Energy from Fat	LAB_P_SOP_239
		Erucic Acid (C22:1n9)	AOAC 996.06, Chapter 41
		Gama( )Linolenic Acid (C18:3n6)	AOAC 996.06, Chapter 41
		Glutamic Acid	LAB_P_SOP_313
		Glycine	LAB_P_SOP_313
		Heneicosanoic Acid (C21:0)	AOAC 996.06, Chapter 41
		Heptadecanoic Acid (C17:0)	AOAC 996.06, Chapter 41
		Histidine	LAB_P_SOP_313
		Hydrocyanic acid	AOAC 915.03, Chapter 20
		Hypericine	LAB_P_SOP_458
		Insoluble Dietary Fiber	AOAC 991.43 Chapter 32
		Isoleucine	LAB_P_SOP_313
		Lauric Acid (C12:0)	AOAC 996.06, Chapter 41
		Leucine	LAB_P_SOP_313
		Lignoceric Acid (C24:0)	AOAC 996.06, Chapter 41
		Linoleic Acid (C18:2n6c)	AOAC 996.06, Chapter 41
		Linolelaidic Acid(C18:2n6t)	AOAC 996.06, Chapter 41
		Linolenic Acid (C18:3n3)	AOAC 996.06, Chapter 41
		Lysine	LAB_P_SOP_313
		Methionine	LAB_P_SOP_313



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Animal Food & Feed (cont'd.)	Fish, Shrimps, Prawn feed, Poultry Feed, Cattle Feed (cont'd.)	Mono-UnSaturated Fatty Acids(MUFA)	AOAC 996.06, Chapter 41
		Myristic Acid (C14:0)	AOAC 996.06, Chapter 41
	(cont d.)	Myristoleic Acid (C14:1)	AOAC 996.06, Chapter 41
		Nervonic Acid (C24:1)	AOAC 996.06, Chapter 41
		Oleic Acid (C18:1n9c)	AOAC 996.06, Chapter 41
		Omega 3 Fatty Acids	AOAC 996.06, Chapter 41
		Omega 6 Fatty Acids	AOAC 996.06, Chapter 41
		Omega 9 Fatty Acids	AOAC 996.06, Chapter 41
		Palmitic Acid (C16:0)	AOAC 996.06, Chapter 41
		Palmitoleic Acid (C16:1)	AOAC 996.06, Chapter 41
		Pentadecanoic Acid (C15:0)	AOAC 996.06, Chapter 41
		рН	LAB_P_SOP_441
		Phosphorus	LAB_P_SOP_190
		Phosphorus	IS 7874(Part-II)
		Poly-UnSaturated Fatty Acids(PUFA)	AOAC 996.06, Chapter 41
		Proline	LAB_P_SOP_313
		Saffrole	LAB_P_SOP_458
		Saturated Fatty Acids	AOAC 996.06, Chapter 41
		Serin	LAB_P_SOP_313
		Soluble Dietary Fiber	AOAC 991.43 Chapter 32
		Specific Gravity	LAB_P_SOP_023
		Starch	IS 4706 (Part 2)
		Stearic Acid (C18:0)	AOAC 996.06, Chapter 41
		Sulphites	AOAC 990.28 Chapter 47
		Theronine	LAB_P_SOP_313
		Total Dietary Fiber	AOAC 991.43 Chapter 32
		Total Sugar	AOAC 974.06, Chapter 4
		Total Volatile Base Nitrogen(TVBN)	LAB_P_SOP_129
		Trans Fatty Acids	AOAC 996.06, Chapter 41
		Tricosanoic Acid (C23:0)	AOAC 996.06, Chapter 41



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Animal Food	Fish, Shrimps,	Tridecanoic Acid (C13:0)	AOAC 996.06, Chapter 41
<b>&amp; Feed</b> (cont'd.)	Prawn feed, Poultry Feed, Cattle Feed	Tryptophan	LAB_P_SOP_313
,	(cont'd.)	Tyrosine	LAB_P_SOP_313
		Undecanoic Acid (C11:0)	AOAC 996.06, Chapter 41
		Valine	LAB_P_SOP_313
		Vitamin A	LAB_P_SOP_182
		Vitamin A	LAB_P_SOP_224
		Vitamin B1(Thiamin)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	BLR_LAB_SOP_321
		Vitamin B2 (Riboflavin)	LAB_P_SOP_272
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_272
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_272
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_272
		Vitamin B7 (Biotin)	LAB_P_SOP_272
		Vitamin B7 (Biotin)	BLR_LAB_SOP_319
		Vitamin B9 (Folic acid)	LAB_P_SOP_272
		Vitamin B9 (Folic acid)	BLR_LAB_SOP_320
		Vitamin D (Ergocalciferol & Cholecalciferol)	LAB_P_SOP_182
		Vitamin D (Ergocalciferol & Cholecalciferol)	AOAC 2016.05, Chapter 50
		Vitamin E	LAB_P_SOP_224
		Vitamin K (Phytonadione, Menaquinone)	LAB_P_SOP_365
		Vitamin K3 (Menadione)	LAB_P_SOP_365
		Water Activity @25°C	LAB_P_SOP_300
	Poultry Feeds	Acid Insoluble Ash	IS 7874(Part-I)
		Ash	IS 7874(Part-I)
		Calcium	IS 7874(Part-II)
		Crude Fiber	IS 7874(Part-I)
		Crude Protein	IS 7874(Part-I)



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Animal Food & Feed (cont'd.)	Poultry Feeds (cont'd.)	Ether Extract/Fat	IS 7874(Part-I)
		Moisture	IS 7874(Part-I)
(**************************************		Salt as NaCl	IS 7874(Part-II)
		Sand	LAB_P_SOP_464
		Sand and Silica	LAB_P_SOP_464
		Silica	LAB_P_SOP_464
		Urea Nitrogen	IS 7874(Part-I)
	Premixes	Ascorbic Acid (Vitmain C)	LAB_P_SOP_064
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_223
		Choline	LAB_P_SOP_459
		Vitamin A	LAB_P_SOP_224
		Vitamin A	LAB_P_SOP_182
		Vitamin B1(Thiamin)	LAB_P_SOP_180
		Vitamin B1(Thiamin)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	BLR_LAB_SOP_321
		Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_180
		Vitamin B2 (Riboflavin)	LAB_P_SOP_180
		Vitamin B2 (Riboflavin)	LAB_P_SOP_272
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_272
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_180
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_180
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_272
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_272
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_180
		Vitamin B7 (Biotin)	LAB_P_SOP_272
		Vitamin B7 (Biotin)	BLR_LAB_SOP_319
		Vitamin B7 (Biotin)	LAB_P_SOP_180
		Vitamin B9 (Folic acid)	LAB_P_SOP_180



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Animal Food & Feed (cont'd.)	Premixes (cont'd.)	Vitamin B9 (Folic acid)	BLR_LAB_SOP_320
		Vitamin B9 (Folic acid)	LAB_P_SOP_272
(00.11 4.7)		Vitamin D (Ergocalciferol & Cholecalciferol)	AOAC 2016.05, Chapter 50
		Vitamin D (Ergocalciferol & Cholecalciferol)	LAB_P_SOP_182
		Vitamin E	LAB_P_SOP_224
		Vitamin K (Phytonadione, Menaquinone)	LAB_P_SOP_365
		Vitamin K3 (Menadione)	LAB_P_SOP_365
	Pet Foods	Calcium	Lab_P_SOP_416
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
Chemical -	Fortified Food	Iron	Lab_P_SOP_036
Nutraceuticals & Functional Foods		Iron	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
	Nutraceuticals &	Calcium Propionate	LAB_P_SOP_469
	Functional Foods, Fortified Food	LAB_P_SOP_193	LAB_P_SOP_193
		Tap Density	LAB_P_SOP_016
		Vitamin K (Phytonadione, Menaquinone)	LAB_P_SOP_365
		Vitamin B7 (Biotin)	BLR_LAB_SOP_319
		Acesulfame	LAB_P_SOP_193
		Alanine	LAB_P_SOP_313
		Arachidic Acid (C20:0)	AOAC 996.06, Chapter 41
		Arachidonic Acid (C20:4n6)	AOAC 996.06, Chapter 41
		Arginine	LAB_P_SOP_313
		Aspartame	LAB_P_SOP_193
		Aspartic Acid	LAB_P_SOP_313



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -	Nutraceuticals &	Behenic Acid (C22:0)	AOAC 996.06, Chapter 41
Nutraceuticals & Functional Foods	Functional Foods, Fortified Food	BENZOATES	LAB_P_SOP_183
(cont'd.)	(cont'd.)	Brilliant blue FCF	LAB_P_SOP_181
		Butylated hydroxyanisole (BHA)	LAB_P_SOP_333
		Butylated hydroxytoluene (BHT)	LAB_P_SOP_333
		Butyric Acid (C4:0)	AOAC 996.06, Chapter 41
		Capric Acid (C10:0)	AOAC 996.06, Chapter 41
		Caproic Acid (C6:0)	AOAC 996.06, Chapter 41
		Caprylic Acid (C8:0)	AOAC 996.06, Chapter 41
		Carbohydrate	FSSAI manual of Methods of Analysis of Milk and Milk products
		Butylated hydroxyanisole (BHA)	AOAC 993.15, Chapter 41
		Butylated hydroxytoluene (BHT)	AOAC 993.15, Chapter 41
		Carmoisine	LAB_P_SOP_181
		Cholesterol	LAB_P_SOP_230
		Cholesterol	AOAC 994.10, Chapter 45
		cis-10-Heptadecanoic Acid (C17:1)	AOAC 996.06, Chapter 41
		cis-10-Pentadecanoic Acid (C15:1)	AOAC 996.06, Chapter 41
		cis-11,14,17-Eicosatrienoic Acid (C20:3n3)	AOAC 996.06, Chapter 41
		cis-11,14-Eicosadienoic Acid (C20:2)	AOAC 996.06, Chapter 41
		cis-11-Eicosenoic Acid (C20:1)	AOAC 996.06, Chapter 41
		cis-13,16-Docosadienoic Acid (C22:2)	AOAC 996.06, Chapter 41
		cis-4,710,13,16,19- Docosahexaenoic Acid (C22:6n3)	AOAC 996.06, Chapter 41
		cis-5,811,14,17- Eicosapentaenoic Acid (C20:5n3)	AOAC 996.06, Chapter 41



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Nutraceuticals & Functional Foods F	Nutraceuticals & Functional Foods,	cis-8,11,14-Eicosatrienoic Acid (C20:3n6)	AOAC 996.06, Chapter 41
	Fortified Food (cont'd.)	Cystine	LAB_P_SOP_313
Sont a.)	(cont a.)	Elaidic Acid (C18:1n9t)	AOAC 996.06, Chapter 41
		Erucic Acid (C22:1n9)	AOAC 996.06, Chapter 41
		Erythrosine	LAB_P_SOP_181
		Fast green FCF	LAB_P_SOP_181
		Gama( )Linolenic Acid (C18:3n6)	AOAC 996.06, Chapter 41
		Glutamic Acid	LAB_P_SOP_313
		Glycine	LAB_P_SOP_313
		Heneicosanoic Acid (C21:0)	AOAC 996.06, Chapter 41
		Heptadecanoic Acid (C17:0)	AOAC 996.06, Chapter 41
		Indigo carmine	LAB_P_SOP_181
		Insoluble Dietary Fiber	AOAC 991.43 Chapter 32
		Isoleucine	LAB_P_SOP_313
		Lauric Acid (C12:0)	AOAC 996.06, Chapter 41
		Leucine	LAB_P_SOP_313
		Lignoceric Acid (C24:0)	AOAC 996.06, Chapter 41
		Linoleic Acid (C18:2n6c)	AOAC 996.06, Chapter 41
		Omega 3 Fatty Acids	AOAC 996.06, Chapter 41
		Linolelaidic Acid(C18:2n6t)	AOAC 996.06, Chapter 41
		Linolenic Acid (C18:3n3)	AOAC 996.06, Chapter 41
		Lysine	LAB_P_SOP_313
		Methionine	LAB_P_SOP_313
		Mono-UnSaturated Fatty Acids(MUFA)	AOAC 996.06, Chapter 41
		Myristic Acid (C14:0)	AOAC 996.06, Chapter 41
		Myristoleic Acid (C14:1)	AOAC 996.06, Chapter 41
		Nervonic Acid (C24:1)	AOAC 996.06, Chapter 41
		Oleic Acid (C18:1n9c)	AOAC 996.06, Chapter 41
		Saccharin	LAB_P_SOP_193
		Omega 6 Fatty Acids	AOAC 996.06, Chapter 41



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -		Omega 9 Fatty Acids	AOAC 996.06, Chapter 41
Nutraceuticals & Functional Foods	Functional Foods, Fortified Food	Palmitic Acid (C16:0)	AOAC 996.06, Chapter 41
cont'd.)	(cont'd.)	Palmitoleic Acid (C16:1)	AOAC 996.06, Chapter 41
		Pentadecanoic Acid (C15:0)	AOAC 996.06, Chapter 41
		Phenylalanine	LAB_P_SOP_313
		Poly-UnSaturated Fatty Acids(PUFA)	AOAC 996.06, Chapter 41
		Ponceau 4R	LAB_P_SOP_181
		Proline	LAB_P_SOP_313
		Tertiary Butylhydroquinone(TBHQ)	LAB_P_SOP_333
		Stearic Acid (C18:0)	AOAC 996.06, Chapter 41
		Saturated Fatty Acids	AOAC 996.06, Chapter 41
		Soluble Dietary Fiber	AOAC 991.43 Chapter 32
		Serin	LAB_P_SOP_313
		SORBATES	LAB_P_SOP_183
		Sunset yellow FCF	LAB_P_SOP_181
		Tartrazine	LAB_P_SOP_181
		Taurine	LAB_P_SOP_286
		Tertiary Butylhydroquinone(TBHQ)	AOAC 993.15, Chapter 41
		Choline	LAB_P_SOP_459
		Tryptophan	LAB_P_SOP_313
		Theronine	LAB_P_SOP_313
		Total Dietary Fiber	AOAC 991.43 Chapter 32
		Tricosanoic Acid (C23:0)	AOAC 996.06, Chapter 41
		Tridecanoic Acid (C13:0)	AOAC 996.06, Chapter 41
		Tyrosine	LAB_P_SOP_313
		Undecanoic Acid (C11:0)	AOAC 996.06, Chapter 41
		Valine	LAB_P_SOP_313
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_223
		Vitamin E	LAB_P_SOP_224
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_272



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -	Nutraceuticals &	Vitamin A	LAB_P_SOP_224
Nutraceuticals & Functional Foods	Functional Foods, Fortified Food	Vitamin B1(Thiamin)	LAB_P_SOP_272
(cont'd.)	(cont'd.)	Vitamin B12 (Cyanocoblamine)	BLR_LAB_SOP_321
		Vitamin B2 (Riboflavin)	LAB_P_SOP_272
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_272
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_272
		Vitamin B9 (Folic acid)	BLR_LAB_SOP_320
		Vitamin D (Ergocalciferol & Cholecalciferol)	LAB_P_SOP_182
		Phosphates	LAB_P_SOP_190
		Bulk Density	LAB_P_SOP_016
		Vitamin K (Menaquinone)	LAB_P_SOP_365
		Vitamin K ((phylloquinone,)	LAB_P_SOP_365
		Vitamin K3 (Menadione)	LAB_P_SOP_365
		Histadine	LAB_P_SOP_313
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_064
		Energy from Fat	LAB_P_SOP_239
		Moisture by KF	IS 2362
		рН	LAB_P_SOP_441
		Reducing Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Protein	IS 7219
		Fat	LAB_P_SOP_432
		Energy	LAB_P_SOP_239
		Carbohydrate	IS 1656 ANNEX A, B, C
		Added Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Sulphites	AOAC 990.28 Chapter 47
578		Water Activity @25°C	LAB_P_SOP_300



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -	Nutraceuticals &	Moisture	LAB_P_SOP_247
Nutraceuticals & Functional Foods	Functional Foods, Fortified Food	Ash	LAB_P_SOP_421
(cont'd.)	(cont'd.)	Vitamin D (Ergocalciferol & Cholecalciferol)	AOAC 2016.05, Chapter 50
		Vitamin A	LAB_P_SOP_182
		Total sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Beta-glucan	BLR_LAB_SOP_340
		Starch	IS 4706 (Part-II) Method II
		Protein	BLR_LAB_SOP_339
		Trans Fatty Acids	AOAC 996.06, Chapter 41
		Curcumin	IS 10925 Appendix B
		Crude Fibre	IS 10226 (Part II) ANNEX B
		Tertiary Butylhydroquinone(TBHQ)	AOAC 993.15, Chapter 41
		Tertiary Butylhydroquinone(TBHQ)	LAB_P_SOP_333
		Turmeric (curcumin)	FSSAI Method of Aanlysis of Food Additives
		Vitamin K ((phylloquinone,)	LAB_P_SOP_365
		Curcumin	IS 10925 Appendix B
Chemical -Food & Agricultural products	Non alcoholic Beverages	Total Sugar	FSSAI manual of Fruit and Vegetables 2.6
		Vitamin C	LAB_P_SOP_064
		Vitamin C	LAB_P_SOP_223
	Canned &	Calcium	Lab_P_SOP_416
	processed foods	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
	Atta	Ascorbic acid	LAB_P_SOP_223



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Atta	Benzoyl peroxide	BLR_LAB_SOP_328
Agricultural products (cont'd.)	(cont'd.)	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
	Cereals, pulses &	Calcium	Lab_P_SOP_416
	cereal products	Copper	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
		Iron	Lab_P_SOP_036
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
		Zinc	Lab_P_SOP_416
	Cereals, Pulses Batters/ Mixes	Acid insoluble ash	IS 2234 ANNEX E
		Carbohydrates	IS 2234
		Crude fibre	IS 2234 ANNEX G
		Leavening index	IS 2234 ANNEX H
		Moisture	IS 2234 ANNEX C
		Total ash	IS 2234 ANNEX D
		Total protein	IS 2234 ANNEX F
		Uric acid	LAB_P_SOP_270
	Cereals/pulses and	Acid insoluble ash	IS 1007
	starch based desserts	Gelling power	IS 1007
		Moisture	IS 1007
		Sulphur dioxide	AOAC 990.28 chapter 47
		Total Ash	IS 1007
	Fortified Atta	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
		Vitamin A	LAB_P_SOP_182
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
		Niacin(Vitamin B3)	LAB_P_SOP_272



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Fortified Atta	Pyridoxine(Vitamin B6)	LAB_P_SOP_272
Agricultural products cont'd.)	(cont'd.)	Riboflavin (Vitamin B2)-	LAB_P_SOP_272
56m d.)		Thiamine (Vitamin B1)	LAB_P_SOP_272
		Vitamin A	LAB_P_SOP_224
	Fortified Cereal Products	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
		Niacin(Vitamin B3)	LAB_P_SOP_272
		Pyridoxine(Vitamin B6)	LAB_P_SOP_272
		Riboflavin (Vitamin B2)-	LAB_P_SOP_272
		Thiamine (Vitamin B1)	LAB_P_SOP_272
		Vitamin A	LAB_P_SOP_182
		Vitamin A	LAB_P_SOP_224
	Fortified Maida	Pyridoxine(Vitamin B6)	LAB_P_SOP_272
		Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
		Niacin(Vitamin B3)	LAB_P_SOP_272
		Riboflavin (Vitamin B2)-	LAB_P_SOP_272
		Thiamine (Vitamin B1)	LAB_P_SOP_272
		Vitamin A	LAB_P_SOP_182
		Vitamin A	LAB_P_SOP_224
	Fortified Rice and Rice Kernels	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	FSSAI.FR.16.003
		Folic acid (Vitamin B9)	FSSAI.FR.16.002
	Fortified Raw Rice	Niacin(Vitamin B3)	LAB_P_SOP_272
		Pyridoxine(Vitamin B6)	LAB_P_SOP_272
		Riboflavin (Vitamin B2)-	LAB_P_SOP_272
		Thiamine (Vitamin B1)	LAB_P_SOP_272
		Vitamin A	LAB_P_SOP_182
	Maida	Ascorbic acid	LAB_P_SOP_223
		Benzoyl peroxide	BLR_LAB_SOP_328



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Maida (cont'd.)	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
	Pastas and noodles	Acid insoluble ash	LAB_P_SOP_248
	and their products	Crude fibre	AOAC 930.24, Chapter 32,
		Fat	AOAC 925.12, Chapter 32
		Free acidity	IS 1485 ANNEX H
		Moisture	AOAC 926.07, Chapter 32
		Protein	IS 1485 ANNEX F
		Total Ash	AOAC 925.11, Chapter 32
	Raw Rice	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
	Ready to eat cereals	Acid insoluble ash	IS 1155 APPENDIX D
		Crude fibre	IS 1155 APPEBDIX E
		Moisture	IS 1155 APPENDIX A
		Nitrogen	IS 7219
		Total Ash	IS 1155 APPENDIX B
	Soybean products	Benzoyl peroxide	BLR_LAB_SOP_328
		Crude Fibre	IS 7837
		Crude protein	IS 7837
		Moisture	IS 7837
		Nitrogen	IS 7219
		Phosphates	LAB_P_SOP_190
		Protein	LAB_P_SOP_339
		Sulfites	AOAC 990.28 chapter 47
		Total Ash	IS 7837
	Starch and Starch	Acid insoluble ash	IS 4706 (Part-II)
	Products	Ascorbic acid	LAB_P_SOP_223
		Benzoyl peroxide	BLR_LAB_SOP_328
		Crude fibre	IS 4706 (Part-II)
		Free acidity	IS 4706 (Part-II)



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Starch and Starch	pH of aqueous extract	IS 4706 (Part-II)
	Products (cont'd.)	Protein	IS 4706 (Part-II)
(	(00111011)	Starch	IS 4706 (Part-II)
		Total Ash	IS 4706 (Part-II)
		Moisture	IS 4706 (Part-II)
	Whole, broken, or	1 Litre mass	LAB_P_SOP_016
	flaked grains and Flours	1000 kernel weight	IS 4333 (Part-IV)
	1.000	Acid value of extracted oil	IS 3579
		Acidity of extracted fat	IS 1011 ANNEX D
		Added colouring matter	LAB_P_SOP_325
		Alcoholic acidity	IS 1009 ANNEX E
		Appearance	LAB_P_SOP_420
		Argemone Seeds	FSSAI Manual of quick test for some adulterants in food Part-II
		Ascorbic acid	LAB_P_SOP_223
		Ash excluding Sodium Chloride	IS 4706 (Part-II)
		Ash insoluble in dilute HCI	IS 1009 ANNEX C
		Barley starches	IS 1156
		Boric acid	FSSAI Manual of quick test for some adulterants in food Part-II
		Breadth	ISO 7301
		Broken fragments	IS 4333 (Part-I)
		Bulk Density (tapped/untapped)	LAB_P_SOP_016
		Carbohydrate	IS 1656 ANNEX A, B, C
		Chalk Powder	FSSAI Manual of quick test for some adulterants in food Part-II
		Chalky grains	ISO 7301
		Clay	FSSAI Manual of quick test for some adulterants in food Part-II
		Cold water soluble extract	IS 4706 (Part-II)
		Colouring agents	LAB_P_SOP_325
		Crisp Flakes	IS 1158
		Crude Fibre	AOAC 920.86 chapter 32



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Whole, broken, or flaked grains and Flours	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
	(cont'd.)	Damaged grains	IS 4333 (Part-I)
		Decortication	IS 4333 (Part-I)
		Defects	IS 4333 (Part-I)
		Defects in pulses	IS 4333 (Part-I)
		Deleterious matter	FSSAI Manual of quick test for some adulterants in food Part-II
		Deoxynivalenol (DON)	LAB_P_SOP_454
		Dhatura	FSSAI Manual of quick test for some adulterants in food Part-II
		Dietary Fibre	AOAC 985.29 chapter 45
		Dirt	FSSAI Manual of Analysis of Cereal and Cereal Products 1.5
		Discoloured seeds	IS 4333 (Part-I)
		Dry Gluten	IS 15470
		Dust	FSSAI Manual of quick test for some adulterants in food Part-II
		Elongation	ISO 7301
		Ergot	FSSAI Manual of Analysis of Cereal and Cereal Products 4.0
		Excess Bran	FSSAI Manual of quick test for some adulterants in food Part-II
		Excessive Sand	FSSAI Manual of quick test for some adulterants in food Part-II
		Extraneous matter	IS 4333 (Part-I)
		Fat	AOAC 922.06 chapter 32
		Fat	AOAC 920.85 chapter 32
		Filth (Heavy/Light)	FSSAI Manual of Analysis of Cereal and Cereal Products 1.1 2016
		Flavour	LAB_P_SOP_435
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
		Food grains other than barley	IS 1156
		Foreign matter	IS 4333 (Part-I)
N. III		Fragments	IS 4333 (Part-I)



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE	
Chemical -Food &	Whole, broken, or flaked grains and Flours	Free Acidity	IS 1485	
Agricultural products (cont'd.)		Fungus	LAB_P_SOP_436	
(	(cont'd.)	Gelling power	IS 1007	
		Gluten	IS 1009 ANNEX D	
		Gravels	FSSAI Manual of quick test for some adulterants in food Part-II	
		Green grains	ISO 7301	
		Heat damaged kernels	ISO 7301	
		Hull-less and broken kernels	IS 4333 (Part-I)	
		Husked rice	ISO 7301	
		Hydrocyanic Acid as HCN	AOAC 915.03 chapter 49	
		Immature grains	IS 4333 (Part-I)	
		Impurities	LAB_P_SOP_436	
		Impurities of Animal Origin	FSSAI Manual of Analysis of Cereal and Cereal Products 1.3	
		Infestation	FSSAI Manual of Analysis of Cereal and Cereal Products 1.1	
		Inorganic Bromide	IS 14626	
		Insect	FSSAI Manual of Analysis of Cereal and Cereal Products 1.1	
		Insect damaged grains	IS 4333 (Part-I)	
		Iron fillings	FSSAI Manual of quick test for some adulterants in food Part-II	
			Keranal Bunt	FSSAI Manual of quick test for some adulterants in food Part-II
		Kernels with husk	IS 4333 (Part-I)	
			Kesari Dal Powder (Lathyrus sativus )	FSSAI Manual of Analysis of Cereal and Cereal Products 11.0 2016
		Khesari Dal	FSSAI Manual of quick test for some adulterants in food Part-II	
		Khesari flour	FSSAI Manual of quick test for some adulterants in food Part-II	
		Larvae	LAB_P_SOP_436	
		Lead Chromate	FSSAI Manual of quick test for some adulterants in food Part-II	
		Length	ISO 7301	



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Whole, broken, or	Living insects	LAB_P_SOP_436
Agricultural products (cont'd.)	flaked grains and Flours (cont'd.)	Lumps	FSSAI Manual of quick test for some adulterants in food Part-II
	(Gorit d.)	Metanil yellow	FSSAI Manual of quick test for some adulterants in food Part-II
		Milled rice	ISO 7301
		Mineral matter	FSSAI Manual of Analysis of Cereal and Cereal Products 1.3
		Minimum test weight	LAB_P_SOP_439
		Mites	LAB_P_SOP_436
		Moisture	IS 4333 (Part-II)
		Moisture	AOAC 925.10 chapter 32
		Moldy seeds & grains	FSSAI Manual of Analysis of Cereal and Cereal Products 1.2
		Mould	LAB_P_SOP_436
		Niacin(Vitamin B3)	LAB_P_SOP_272
		Nitrogen	IS 7219
		Obnoxious substances	LAB_P_SOP_436
		Odour	LAB_P_SOP_440
		Oil content	IS 3579
		Oil Holding capacity	LAB_P_SOP_197
		Other edible grains	IS 4333 (Part-I)
		Other food grains	IS 4333 (Part-I)
		Other foreign ingredients	IS 1007 IS 4333 (Part-I)
		Paddy	ISO 7301
		Particle size/Granularity	IS 1009 ANNEX F
		Pebble Stone	FSSAI Manual of quick test for some adulterants in food Part-II
		Pecks	ISO 7301
		pH of water extract	IS 2639
		Poisonous seeds	FSSAI Manual of quick test for some adulterants in food Part-II
		Poisonous, toxic and/or harmful seeds	FSSAI Manual of Analysis of Cereal and Cereal Products 1.1
		Potassium bromate	LAB_P_SOP_462
770		Pyridoxine(Vitamin B6)	LAB_P_SOP_272



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Whole, broken, or	Rancid taste	LAB_P_SOP_272
Agricultural products (cont'd.)	flaked grains and Flours (cont'd.)	Rancidity	FSSAI Manual of quick test for some adulterants in food Part-II
	(cont a.)	Red grains	IS 4333 (Part-I)
		Red Streaked Grains	ISO 7301
		Refractions other than foreign matter	FSSAI Manual of Analysis of Cereal and Cereal Products 1.4 2016
		Riboflavin (Vitamin B2)-	LAB_P_SOP_272
		Rodent contamination	FSSAI Manual of Analysis of Cereal and Cereal Products 1.5
		Rodent hair and excreta	FSSAI Manual of Analysis of Cereal and Cereal Products 1.5 2016
		Sedimentation index	IS 13864
		Seeds with slight defects	IS 4333 (Part-I)
		Shrivelled qrains	IS 4333 (Part-I)
		Shrunken and broken kernels	IS 4333 (Part-I)
		Sodium Chloride	IS 4706 (Part-II)
		Soil	FSSAI Manual of quick test for some adulterants in food Part-II
		Starch	IS 4706 (Part-II)
		Stone	FSSAI Manual of quick test for some adulterants in food Part-II
		Straw	FSSAI Manual of quick test for some adulterants in food Part-II
		Sulphur dioxide	AOAC 990.28 chapter 47
		Swell volume	IS 13662
		Talc in Rice and Pulses	FSSAI Manual of Analysis of Cereal and Cereal Products 12.0
		Talcum	FSSAI Manual of quick test for some adulterants in food Part-II
		Thiamine (Vitamin B1)	LAB_P_SOP_272
		Total Ash	AOAC 923.03 chapter 32
		Total ash excluding salt	IS 4706 (Part-II)
J.		Total Protein (N x 6.25)	IS 7219



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Whole, broken, or	Total solids	AOAC 925.10 chapter 32
Agricultural products (cont'd.)	flaked grains and Flours	Total Solids	IS 1485
	(cont'd.)	Total sugar	AOAC 939.03, Chapter 32
		Turmeric	FSSAI Manual of quick test for some adulterants in food Part-II
		Urea	FSSAI Manual of quick test for some adulterants in food Part-II
		Urease index value	IS 7837
		Uric acid	LAB_P_SOP_270
		Vitamin A	LAB_P_SOP_182
		Vitamin A	LAB_P_SOP_224
		Water Holding capacity	LAB_P_SOP_197
		Weed Seeds	FSSAI Manual of quick test for some adulterants in food Part-II
		Weevilled grains	IS 4333 (Part-I)
		Wet Gluten	IS 8162
		Width	ISO 7301



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### TUV SUD SOUTH ASIA PVT LTD-BANGALORE

www.tuvsud.com/in

Contact Name Mr. Arun George

**Contact Phone** + 91 9113898859

Accredited to ISO/IEC 17025:2017

Effective Date June 20, 2024

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Coffee & cocoa	Acid Insoluble Ash	AOAC 920.93 Chapter 30
Agricultural products (cont'd.)	products	Acid Insoluble Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 1.5
		Acidity	AOAC 920.93 Chapter 30
		Added colour	FSSAI manual for Food Additives 4.2
		Alkalinity of Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 1.6
		Appearance	LAB_P_SOP_420
		Aqueous extract	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 1.7
		Caffeine	LAB_P_SOP_215
		Caramel	FSSAI manual for Food Additives 4.2
		Cocoa butter	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 4.3
		Coffee & cocoa products	AOAC 990.28 Chapter 47
9		Colour	LAB_P_SOP_425
		Crude fiber	AOAC 920.98 Chapter 30
		Deleterious substances	LAB_P_SOP_426





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Coffee & cocoa products (cont'd.)	Determination of Solubility in boiling water	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.8
		Dirt	LAB_P_SOP_428
		Extraneous matter	LAB_P_SOP_431
		Extraneous matter	ISO 2451
		Filth	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 13
		Filth	LAB_P_SOP_434
		Flavour	LAB_P_SOP_332
		Foreign matter	ISO 2451
		Husk	LAB_P_SOP_437
		Insect damaged	ISO 2451
		Insect, Insect Fragments, Rodent hair, Larve and Insect Infestation and Fungal and Mould Infestation	LAB_P_SOP_420
		Insoluble Dietary Fiber	AOAC 991.43 Chapter 32
		Iron filings	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.9
		Moisture	AOAC 979.12 Chapter 30
		Moisture	ISO 2291
		Moisture	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 4.2
		Moisture	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 1.2
710		Moldy Beans	ISO 2451



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Coffee & cocoa	Odor	LAB_P_SOP_440
Agricultural products (cont'd.)	products (cont'd.)	Protein	AOAC 920.103 Chapter 30
(00.11 0.1)	(contai)	Protein	LAB_P_SOP_339
		Rancidity or off odor	LAB_P_SOP_440
		Reducing Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Salt	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 4
		Soluble Dietary Fiber	AOAC 991.43 Chapter 32
		Starch	AOAC 920.101 Chapter 30
		Starch	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 11
		Sulphite as Sulphur Dioxide	FSSAI manual for Food Additives 2.5.3
		Taste	LAB_P_SOP_447
		Texture	LAB_P_SOP_447
		Total catechins(Gallic Acid, (+)-Catechin, (-)- Epicatechin, (-)- Epigallocatechin, (-)- Epigallocatech ingallate, (-)- Epicatechingallate	IS 15344
		Total Dietary Fiber	AOAC 991.43 Chapter 32
		Total fat (Petroleum Ether Extract)	AOAC 920.97 Chapter 30
		Total sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Water Soluble Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products	Coffee & cocoa products		Sugar Products and Confectionery Products 1.4
(cont'd.)	(cont'd.)	Water Soluble Ash	AOAC 920.93 Chapter 30
		Added Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Alkalinity of Ash	IS 1164
		Ash	AOAC 920.93 Chapter 30
		Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 1.3
		Calcium	Lab_P_SOP_416
		Cocoa shell and Germ% by weight	ISO 2451
		Copper	Lab_P_SOP_036
		crude fiber	IS 1164 APPENDIX G
		Determination of Solubility cold water	LAB_P_SOP_427
		Germinated and flat beans	Germinated and flat beans
		Iron	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		рН	LAB_P_SOP_441
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
	Edible Colors and	Appearance	LAB_P_SOP_420
	Flavours	Chloride & Sulphates expressd as sodium salt	IS 1699
		Colour	LAB_P_SOP_425
		Combined Ether Extract	IS 1699



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Edible Colors and	Density	LAB_P_SOP_016
Agricultural products (cont'd.)	Flavours (cont'd.)	Flavor	LAB_P_SOP_435
(00.11 0.1)	(00.11 0.1)	Loss on Drying	IS 1699
		Refractive Index	IS 548(Part-I)
		Total Dye Content	IS 1697
		Total Dye Content	IS 1695
		Total Dye Content	IS2558(Ponceu 4R)
		Total Dye Content	IS 6022
		Total Dye Content	IS 2923(Carmosine)
		Total Dye Content	IS 1694
		Total Dye Content	IS 6406
		Specific Gravity	LAB_P_SOP_023
		Water Insoluble matter	IS 1699
	Edible oils & fats	Calcium	Lab_P_SOP_416
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Bellier Test	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.012
		Calcium	Lab_P_SOP_416
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
	Fat emulsions	Melting point of extracted Fat	LAB_P_SOP_438
	Fat-based desserts	Acid Insoluble Ash	LAB_P_SOP_248
		Acidity	LAB_P_SOP_417



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Fat-based desserts	Acidity of extracted Fat	IS 12711
Agricultural products (cont'd.)	(cont'd.)	Added Sugar as Sucrose	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 2.6
		Ash	LAB_P_SOP_421
		Fat	LAB_P_SOP_432
		Moisture	LAB_P_SOP_247
		Protein	IS 7219
		Protein	LAB_P_SOP_339
		Salt	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 1.7
		Total Sugar	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 2.6
	Fats and oils	Acid Value	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.009
		Acid value	IS 548(Part-I)
		Acid Value	AOAC 965.32, Chapter 41
		Added color	IS 548(Part-I)
		Added color	AOAC 942.19, Chapter 41
		Argemone oil	S 15642 (Part 2)
		Baudouin test	IS 548(Part-II)
		Bellier Test	IS 548 PART-II
		Butyro-refractometer Reading @40°C	AOAC 921.08, Chapter 41
		Butyro-refractometer Reading @40°C	IS 548(Part-I)
		Clarity	LAB_P_SOP_424
		Colour	IS 548(Part-I)
		Colour	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.005
		Fat	LAB_P_SOP_432
		Flashpoint	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.004



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Fats and oils (cont'd.)	Free Fatty Acid	IS 548(Part-I)
Agricultural products (cont'd.)		Holdes Test (Mineral oil)	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.029
		Hydrocyanic Acid	IS 548(Part-II)
		Insoluble impurities	IS 548(Part-I)
		Iodine Value	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.010
		lodine value	AOAC 920.159, Chapter 41
		lodine value	IS 548(Part-I)
		Karanja oil	IS 548(Part-II)
		Melting Point	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.005
		Melting Point	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.005
		Melting point (capillary slip method)	AOAC 920.156, Chapter 41
		Mineral oil	AOAC 945.102, Chapter 41
		Mineral oil	IS 548(Part-II)
		Moisture	IS 548(Part-I)
		Moisture	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.001
		Moisture	AOAC 926.12, Chapter 41
		Oryzanol content	IS 3448
		p-Anisidine Value	AOCS Cd 18-90, 5th Edition
		Peroxide Value	AOAC 965.33, Chapter 41
		Peroxide Value	IS 548(Part-I)
		Polar components	LAB_P_SOP_442
		Polenske Value	IS 548(Part-I)
		Polenske value	FSSAI Manual of Methods of Analysis of Oils and Fats 02.011 2021
		Polybromide test	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.018



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Fats and oils (cont'd.)	Presence of Argemone Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.032
		Presence of Castor Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.031
		Presence of Hydrocyanic Acid	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.035
		Presence of Karanja Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.033
		Presence of Linseed oil (Hexabromide Test)	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.017
		Presence of Mineral Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.029
		Presence of Olive Residue in Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.025
		Presence of Rancidity	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.043
		Presence of Rice Bran Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.016
		Refined Winterized Salad Oil – Cold Test	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.023
		Refractive Index @40°C	AOAC 921.08, Chapter 41
			Refractive Index @40°C
		Refractive Index @40°C	IS 548(Part-I)
		Saponification value	AOAC 920.160, Chapter 41
		Saponification Value	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.007
		Saponification value	Saponification value
		Semi-siccative Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.026



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Fats and oils	Separated water	LAB_P_SOP_445
	(cont'd.)	Sesame Oil (Baudouins Test)	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.013
		Sesame seed oil test (Baudouin test)	AOAC 893.01, Chapter 41
		Specific Gravity	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.002
		Specific gravity	AOAC 985.19, Chapter 41
		Suspended or other foreign matter	LAB_P_SOP_446
		Teaseed Oil	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.024
		Teaseed oil	AOAC 936.12, Chapter 41
		Unsaponifiable matter	IS 548(Part-I)
		Unsaponifiable Matter	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.008
		Vitamin A	LAB_P_SOP_224
		Vitamin A	LAB_P_SOP_182
		Vitamin D	LAB_P_SOP_182
		Vitamin D	AOAC 2016.05, Chapter 41
		Vitamin E	LAB_P_SOP_224
		Cloud point	FSSAI Manual of Methods of Analysis of Oils and Fats FSSAI 02.041
	Food additives & preservatives	Calcium	Lab_P_SOP_416
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
	Liquid Glucose	Dextrose Equivalent	IS 873 APPWENDIX B
		рН	IS 873
		Sulfur dioxide	AOAC 990.28 Chapter 47
7 0		Sulphated ash	IS 873



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Liquid Glucose (cont'd.)	Total solids	IS 873 APPENDIX C
	Fruit & fruit products	Calcium	Lab_P_SOP_416
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phoshporous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Fat	IS 966 ANNEX E
		Acid Insoluble ash	IS 966 ANNEX D
		Acid Insoluble ash	FSSAI Method of Aanlysis of Fruit and Vegetables 7.2
		Acid Insoluble ash	FSSAI Method of Aanlysis of Fruit and Vegetables 17.4
		Acid Insoluble ash	FSSAI Method of Aanlysis of Fruit and Vegetables 5.3
		Acidity	AOAC 942.15 chapter 37
		Acidity	IS 5955
		Acidity	FSSAI Method of Aanlysis of Fruit and Vegetables 14.5
		Acidity	FSSAI Method of Aanlysis of Fruit and Vegetables 16.2
		Acidity	FSSAI Method of Aanlysis of Fruit and Vegetables 2.4
		Acidity as Citric Acid	IS 2860
		Acidity as Tartaric acid	IS 13895
		Added Colouring Matter	LAB_P_SOP_325
		Added starch	IS 13895
		Alcohol	LAB_P_SOP_457
		Ash	FSSAI Method of Aanlysis of Fruit and Vegetables 11.3
		Ash	IS 966 ANNEX C
		Ash	AOAC 940.26 chapter 37
		Blemished fruit pieces	LAB_P_SOP_237
		Brix	IS 13815



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Fruit & fruit products	Brix	IS 13815
	(cont'd.)	Carbohydrate	IS 1656
		Colour	LAB_P_SOP_425
		Crude fibre	IS 13895
		Crude Fibre	IS 10226 (Part II)
		Defects	LAB_P_SOP_237
		Dietary Fiber	AOAC 985.29 chapter 45
		Drained Weight	AOAC 953.15 chapter 37
		Drained Weight	FSSAI Method of Aanlysis of Fruit and Vegetables 1.4
		Drained Weight	IS 2860
		Extraneous Vegetable Matter	LAB_P_SOP_237
		Extraneous/Foreign matter	IS 13895
		Fat	AOAC 948.22 chapter 40
		Fill of the container	FSSAI Method of Aanlysis of Fruit and Vegetables 1.3
		Fill of the container	LAB_P_SOP_250
		Fill of the container	AOAC 953.14 chapter 37
		Flavour	LAB_P_SOP_435
		Fluid portion	IS 3501
		Foreign matter	LAB_P_SOP_237
		Free fatty acid	IS 966
		Fruit Content	FSSAI Method of Aanlysis of Fruit and Vegetables 2.11
		Fruit content	FSSAI Method of Aanlysis of Fruit and Vegetables 6.3
		Fruit Content	LAB_P_SOP_244
		Fruit content	FSSAI Method of Aanlysis of Fruit and Vegetables 16.3
		Fungal infection	LAB_P_SOP_237
		Head Space	IS 2860
		Hydroxy methyl Furfural	LAB_P_SOP_338
		Insect damage	LAB_P_SOP_237
		Insoluble Dietary Fiber	AOAC 985.29 chapter 45



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Fruit & fruit products	Lycopene content	LAB_P_SOP_075
	(cont'd.)	Mineral Impurities	FSSAI Method of Aanlysis of Fruit and Vegetables 2.10
		Moisture	FSSAI Method of Aanlysis of Fruit and Vegetables 6.1
		Moisture	FSSAI Method of Aanlysis of Fruit and Vegetables 4.1
		Moisture	FSSAI Method of Aanlysis of Fruit and Vegetables 7.1
		Moisture	FSSAI Method of Aanlysis of Fruit and Vegetables 4.0
		Moisture	AOAC 934.06 chapter 37
		Moisture	IS 966
		Nitrogen	FSSAI Method of Aanlysis of Fruit and Vegetables 14.9
		Organic extraneous matter	IS 13895
		Patulin	AOAC 995.10, Chapter 49
		Peel in suspension	LAB_P_SOP_237
		pH @ 25 degree C	FSSAI Method of Aanlysis of Fruit and Vegetables 2.3
		pH @ 25 degree C	IS 3881
		pH @ 25 degree C	IS 2860
		Presence of Caramel Presence of Caramel	FSSAI Method of Aanlysis of Food additives 4.1
		Presence of Mineral acid	FSSAI Method of Aanlysis of Fruit and Vegetables 14.6
		Presence of Peroxidase	FSSAI Method of Aanlysis of Fruit and Vegetables 17.5
		Protein	IS 966
		Protein	IS 7219
		Reducing Sugar	AOAC 925.36 chapter 37
		Reducing Sugar	FSSAI Method of Aanlysis of Fruit and Vegetables 2.6
		Salt	IS 2860
		Salt	AOAC 928.06 chapter 37
		Salt	FSSAI Method of Aanlysis of Fruit and Vegetables 1.7
		Seed Material	LAB_P_SOP_237



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	•	Soluble Dietary Fiber	AOAC 985.29 chapter 45
Agricultural products (cont'd.)	(cont'd.)	Soluble Solids	IS 14703
(00.11 0.1)		Specific Gravity	LAB_P_SOP_023
		Specific Gravity	IS 2860
		Starch	FSSAI Method of Aanlysis of Fruit and Vegetables 7.3
		Starch	AOAC 925.38 chapter 37
		Sucrose	FSSAI Method of Aanlysis of Fruit and Vegetables 2.6
		Sucrose	AOAC 925.35 chapter 37
		Sulphites as Sulphur Dioxide	LAB_P_SOP_452
		Sulphites as Sulphur Dioxide	FSSAI Method of Aanlysis of Fruit and Vegetables 17.7
		Sulphites as Sulphur Dioxide	AOAC 990.28 chapter 47
		Sulphites as Sulphur Dioxide	Ranganna Hand book of Analysis
		Taste	LAB_P_SOP_447
		Texture	LAB_P_SOP_447
		Titratable acidity	AOAC 942.15 chapter 37
		Total Acid Content as acetic acid	ls 14703
		Total Ash	IS 13895
		Total ash	IS 14703
		Total ash	FSSAI Method of Aanlysis of Fruit and Vegetables 14.4
		Total Solids	FSSAI Method of Aanlysis of Fruit and Vegetables 2.1
		Total Solids	IS 14703
		Total Solids	FSSAI Method of Aanlysis of Fruit and Vegetables 14.3
		Total Solids	AOAC 920.151 chapter 37
		Total soluble solids	IS 13815
		Total Soluble Solids	FSSAI Method of Aanlysis of Fruit and Vegetables 5.1
		Total Soluble solids free of added salt	FSSAI Method of Aanlysis of Fruit and Vegetables 2.12



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Fruit & fruit products (cont'd.)	Total Soluble solids free of added salt	FSSAI Method of Aanlysis of Fruit and Vegetables 6.2
		Total Soluble Solids/Brix	AOAC 932.12 chapter 37
		Total Soluble Solids/Brix	FSSAI Method of Aanlysis of Fruit and Vegetables 16.1
		Total Soluble Solids/Brix	LAB_P_SOP_318
		Total Soluble Solids/Brix	FSSAI Method of Aanlysis of Fruit and Vegetables 1.6
		Total Sugar	FSSAI Method of Aanlysis of Fruit and Vegetables 2.6
		Vitamin C	LAB_P_SOP_223
		Vitamin C	LAB_P_SOP_223
		Vitamin C	LAB_P_SOP_223
		Water Insoluble Solids	AOAC 922.10 chapter 37
	Edible Salts	pH value in 5% aqueous Solution	IS 15694
		Alkalinity (as Na2CO3)	IS 253
		Alkalinity (as Na2CO3)	IS 7224
		Appearance	LAB_P_SOP_420
		Bromate, bromide, chlorate & chloride	IS 15694
		Calcium as (Ca) water soluble	IS 253
		Calcium as (Ca) water soluble	IS 7224
		Colour	LAB_P_SOP_425
		Description	LAB_P_SOP_420
		Extraneous Matter	LAB_P_SOP_431
		Ferrocyanides	IS 7224
		Ferrocyanides	LAB_P_SOP_433
		Heavy metal (as Pb)	IS 7224
		lodine content	IS 16232
		lodine content	IS 7224
		Loss on drying	IS 15694
		Magnesium as (Mg) water soluble	IS 7224



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products	Edible Salts (cont'd.)	Magnesium as (Mg) water soluble	IS 253
(cont'd.)		Matter insoluble in water	IS 253
		Matter soluble in water other than sodium chloride	IS 7224
		Matter soluble in water other than sodium chloride	IS 253
		Moisture	IS 253
		Moisture	IS 7224
		Phosphorous as P2O5	IS 16232
		Sodium chloride content	IS 253
		Sodium chloride content	IS 7224
		Sulphate as (SO4)	IS 253
		Sulphate as (SO4)	IS 7224
	Herbs, spices, seasonings, and condiments	Proportion of organic matter including foreign edible seeds and inorganic matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Empty and malformed capsules by count	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Calcium	Lab_P_SOP_416
		Copper	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
		Iron	Lab_P_SOP_036
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
		Added colour	FSSAI Manual of Methods of Analysis of Food Additives 4.0
		Acid Insoluble Ash	IS 7807
		Added starch	FSSAI Manual of Methods of Analysis of Food Additives 6.3.3.5



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Herbs, spices, seasonings, and condiments	Alcohol (90% v/w) soluble extract	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.010
	(cont'd.)	Alcohol soluble extract	IS 1797
		Alcohol soluble extract	AOAC 898.03, chapter 43
		Alcoholic Extract	IS 7807
		Allyl iso thiocyanate	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.016
		Allyl iso thiocyanate	IS 2323
		Ammoniaccum resin	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.34
		Ammoniaccum resin	IS 7807
		Any other foreign resin	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.34 2021
		Any other foreign resin	IS 7807
		Appearance	LAB_P_SOP_420
		Argemone seeds	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.015
		Argemone seeds	IS 2323
		Ash insoluble in dilute HCl	AOAC 941.12, chapter 43
		Ash insoluble in dilute HCl	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.007
		Ash insoluble in dilute HCI	IS 1797
		Bitterness expressed as direct reading of absorbance of picrocrocine at about 257 nm	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.028
		Bitterness expressed as direct reading of absorbance of picrocrocine at about 257 nm	IS 5453 (Part 2)
		Black berries	IS 1798
		Brick Powder	IS 15642 Part 1
		Broken berries	IS 1798



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Herbs, spices, seasonings, and condiments	Broken fruits (Damaged, shrivelled, discoloured and immature seed)	IS 2447
	(cont'd.)	Broken fruits (Damaged, shrivelled, discoloured and immature seed)	IS 1797
		Broken fruits (Damaged, shrivelled, discoloured and immature seed)	IS 2322
		Broken fruits (Damaged, shrivelled, discoloured and immature seed)	FSSAI Manual of Methods of Analysis of Spices and Condiments 2.0 2021
		Broken fruits, seed & fragments	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Broken fruits, seed & fragments	IS 2322
		Bulk Density	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.018
		Bulk Density	LAB_P_SOP_016
		Calcium	IS 1797
		Calcium as Calcium oxide	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.011
		Capsaicinoids(SHU)	AOAC 995.03, chapter 43, 21st Edition
		Capsaicinoids(SHU)	FSSAI Manual of Methods of Analysis of Spices and Condiments 2.0 FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.038
		Cold water soluble extract	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.009
		Cold water soluble extract	IS 1797
		Colophony resin	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.035
		Colophony resin	IS 7807
		Color value in chillies	ASTA 20.1
4,7%		Color value in chillies	AOAC 971.26, chapter 43



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE	
Chemical -Food &	Herbs, spices, seasonings, and condiments (cont'd.)	Colour	LAB_P_SOP_425	
Agricultural products (cont'd.)		Colouring strength expressed as direct reading of absorbance of 440 nm	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.028	
		Colouring strength expressed as direct reading of absorbance of 440 nm	IS 5453(Part 2)	
		Crude fibre	IS 1797	
		Crude fibre	FSSAI Manual of Methods of Analysis of Spices and Condiments 11.0	
		Crude fibre	AOAC 920.169, chapter 43	
		Damaged / Discoloured fruits	IS 1797	
		Damaged / Discoloured fruits	IS 2322	
		Damaged / Discoloured fruits	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
		Damaged or Shrivelled seeds	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
		Damaged or Shrivelled seeds	IS 1797	
		Damaged or Shrivelled seeds	IS 2447	
		Damaged slices	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
		Damaged slices	IS 13242	
			Defective Rhizomes	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Defective seeds	IS 2447	
		Defective seeds	IS 1797	
		Defective seeds	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
		Description	LAB_P_SOP_420	
		Detection of oil soluble colour	FSSAI Manual of Methods of Analysis of Food Additives 4.3	
		Edible common salt	IS 1797	



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Herbs, spices, seasonings, and condiments	Edible seeds other than cumin black	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
	(cont'd.)	Edible seeds other than fennel	IS 3796
		Edible seeds other than fennel	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Edible seeds other than fenugreek	IS 3795
		Edible seeds other than fenugreek	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Edible vegetable oil	LAB_P_SOP_429
		Empty and malformed capsules by count	IS 1797
		Extraneous matter	IS 1797
		Extraneous matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.0022
		Extraneous Matter in saffron	FSSAI Manual of Methods of Analysis of Spices and FSSAI 10.026
		Extraneous vegetable matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Flavour	LAB_P_SOP_440
		Floral waste	IS 5453 (Part 2)
		Floral waste	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Foreign edible seeds	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Foreign edible seeds	IS 1797
		Foreign matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Foreign vegetable matter	IS 1797
	Foreign vegetable matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE		
Chemical -Food &	Herbs, spices, seasonings, and condiments (cont'd.)	Galbonum resin	IS 7807		
Agricultural products (cont'd.)		Galbonum resin	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.034		
		Headless cloves	IS 4404		
		Headless cloves	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002		
		Identification Test in Saffron	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.025		
		Identification Test in Saffron	IS 5453 (Part 2)		
		Immature and shrivelled capsules	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002		
		Immature and shrivelled capsules	IS 1797		
			Inorganic matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
		Inorganic matter	IS 1797		
		Insect damaged matter	IS 1797		
		Insect damaged matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002		
			Khokar Cloves	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
		Khokar Cloves	IS 4404		
			Light and Heavy Filth in Spices and Condiments	FSSAI Manual of Methods of Analysis of Spices and Condiments 24.0 2021	
		Light Berries	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002		
		Light Berries	IS 1798		
				Light seeds	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Light seeds	IS 1798		



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Herbs, spices, seasonings, and condiments	Mace in Nutmeg	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
	(cont'd.)	Mace in Nutmeg	IS 1797
		Mineral oil	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.023
		Moisture	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.003
		Moisture	AOAC 986.21, chapter 43
		Moisture	IS 1797
		Moisture and Volatile Matter	IS 5453 (Part 2)
		Moisture and Volatile Matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.027
		Mould, Living and Dead insects, Insect fragments, Rodent contamination	LAB_P_SOP_420
		Non-volatile ether extract	IS 1797
		Non-volatile ether extract	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.012
		Nutmeg in mace	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Odour	LAB_P_SOP_440
		Other Foreign edible seeds	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Other Foreign edible seeds	IS 1798
		Papaya seeds in Black Pepper	FSSAI Manual of Methods of Analysis of Spices and Condiments. FSSAI 10.024
		Papaya seeds in black pepper	FSSAI Manual of Methods of Analysis of Spices and Condiments 24.0 2021
		Peroxidase Test	IS 4625
		Pinheads or broken berries	IS 1798



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE	
Chemical -Food & Agricultural products (cont'd.)	Herbs, spices, seasonings, and condiments	Pinheads or broken berries	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
	(cont'd.)	Piperine Content	IS 15695	
		Piperine Content	AOAC 987.07, chapter 43	
		Piperine Content	FSSAI Manual of Methods of Analysis of Spices and Condiments 14.1 FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.020	
		Proportion of edible seeds other than cumin seeds	IS 1797	
		Proportion of edible seeds other than cumin seeds	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
			Proportion of extraneous substance	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Proportion of extraneous substance	IS 1797	
		Proportion of organic matter including foreign edible seeds and inorganic matter	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
		Proportion of organic matter including foreign edible seeds and inorganic matter	IS 1797	
		Rancidity	LAB_P_SOP_328	
			Safranal expressed as direct reading of absorbance of 330 nm	FSSAI Manual of Methods of Analysis of Spices and Condiments 15.6
		Safranal expressed as direct reading of absorbance of 330 nm	IS 5453 (Part 2)	
		Seed coatings	IS 13242	
		Shrivelled, Immature, Damaged / Insect Damaged / Broken Fruit	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002	
			Shrivelled, Immature, Damaged / Insect Damaged / Broken Fruit	IS 1797
319		Solubility in cold water	IS 5453 (Part 2)	



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Herbs, spices, seasonings, and condiments (cont'd.)	Split fruits	IS 1797
Agricultural products (cont'd.)		Split fruits	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Starch	FSSAI Manual of Methods of Analysis of Spices and Condiments 16.5
		Starch	IS 7807
		Starch	AOAC 920.168, chapter 43
		Taste	LAB_P_SOP_447
		Tendrils, Mother Cloves	FSSAI Manual of Methods of Analysis of Spices and FSSAI 10.002
		Tendrils, Mother Cloves	IS 4404
		Test for argemone oil in mustard	LAB_P_SOP_249
		Test for lead chromate	IS 3576
		Test for lead chromate	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.033
		Total ash	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.006
		Total ash	IS 1797
		Total Insoluble Pulp	IS 5955
		Total Nitrogen	FSSAI Manual of Methods of Analysis of Spices and Condiments 10.029
		Turmeric in Chillies and Coriander	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.036
		Volatile organic sulphur compound	ISO 5567
		Edible seeds other than cumin black	IS 2447
		Head Space of the can	IS 2860
		Immature and shrivelled capsules	IS 1907
		Nutmeg in mace	IS 1797
		Proportion of edible seeds other than cumin seeds	IS 2447



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Herbs, spices, seasonings, and condiments	Solubility in cold water	FSSAI Manual of Methods of Analysis of Spices and Condiments 6.0
	(cont'd.)	Split fruits	IS 2443
		Total ash	IS 1797
		Total ash	AOAC 941.12, chapter 43
		Total ash	IS 7807
		Total Reducing Sugar	IS 5955
		Total soluble Solids	IS 5955
		Unripe and marked fruits	IS 2322
		Unripe and marked fruits	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.002
		Volatile oil content	AOAC 962.17, chapter 43
		Volatile oil content	IS 1797
		Volatile oil content	FSSAI Manual of Methods of Analysis of Spices and Condiments FSSAI 10.014
		Water Insoluble Ash	IS 1797
		Water soluble Ash	IS 1797
		Matter insoluble in water	IS 7224



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### TUV SUD SOUTH ASIA PVT LTD-BANGALORE

www.tuvsud.com/in

Contact Name Mr. Arun George

**Contact Phone** + 91 9113898859

Accredited to ISO/IEC 17025:2017

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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Sauces & Ketchups	Acidity as acetic acid	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 2.4
		Consistency	LAB_P_SOP_447
		Fill of container	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 1.3
		FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 1.6	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 1.6
		Salt as Nacl	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 1.7
		Total soluble solids (salt free basis)	IS 13815
	Soup powders & Soups	Acidity as acetic acid	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 5.2
		Ash	LAB_P_SOP_421
		Consistency	LAB_P_SOP_447
		Fill of container	LAB_P_SOP_331
		Moisture	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 4.1
		Salt as NaCl	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 1.6
		Total soluble solids (salt free basis)	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 12.1
	Vanilla Beans	Moisture	AOAC 925.04, Chapter 4
	(Vanilla pods, Cut vanilla, Vanilla powder)	Moisture	ISO 5565-2
A. (1)		Moisture	IS 15460 (Part-2)





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)		Vanillin Content	IS 15460 (Part-2)
		Vanillin content	LAB_P_SOP_78
(	Vinegars	Acidity	IS 14703
		Added colour	IS 14703
		Fill of container	LAB_P_SOP_331
		Soluble solids	IS 14703
		Sulphuric acid or any other mineral acid	IS 14703
		Total ash content	IS 14703
		Total Solids	IS 14703
	Honey & honey	Acidity as Formic acid	IS 4941
	products	Aroma	IS 4941
		Calcium	Lab_P_SOP_416
		Colour	IS 4941
		Diastase activity	Harmonised method internation Honey comission
		Diastase activity	AOAC 958.09, chapter 44
		Electrical Conductivity	Harmonised method internation Honey comission
		Extraneous Matter	IS 4941
		Fiehe's test	IS 4941
		Flavour	IS 4941
		Fragments of Bees	IS 4941
		Free Acidity	AOAC 962.19, Chapter 44
		Fructose to Glucose ratio (F/G Ratio)	IS 4941
		Hydroxy Methyl Furfural (HMF)	AOAC 980.23, Chapter 44
		Hydroxy Methyl Furfural (HMF)	IS 4941
		Insects and Insects Debris	IS 4941
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Moisture	IS 4941
		Organic & Inorganic Matter	IS 4941



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Honey & honey	Phosphorous	Lab_P_SOP_416
	products	Potassium	Lab_P_SOP_416
(1111)		Presence of foreign matter	IS 4941
		Proline	AOAC 979.20, chapter 44
		Sodium	Lab_P_SOP_416
		Specific gravity at 27 degree C	IS 4941
		Specific gravity at 27 degree C	IS 4941
		Sucrose	IS 4941
		Taste	IS 4941
		Total Ash	IS 4941
		Total count of pollens and Plant Elements	IS 4941
		Total reducing sugars	IS 4941
		Visible Mould	IS 4941
		Water insoluble matters	Harmonised method internation Honey comission
		Zinc	Lab_P_SOP_416
	Infant food	Calcium	Lab_P_SOP_416
		lodine	Lab_P_SOP_221
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
	Infant formula and	Ascorbic Acid (Vitmain C)	LAB_P_SOP_064
	follow-up formula	Beta Carotene	LAB_P_SOP_068
		Vitamin A	LAB_P_SOP_182
		Vitamin A	LAB_P_SOP_182
w		Vitamin B1(Thiamin)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	BLR_LAB_SOP_321



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products	Infant formula and follow-up formula	Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_272
(cont'd.)	(cont'd.)	Vitamin B2 (Riboflavin)	LAB_P_SOP_272
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_272
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_272
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_272
		Vitamin B7 (Biotin)	LAB_P_SOP_272
		Vitamin B9 (Folic acid)	BLR_LAB_SOP_320
		Vitamin B9 (Folic acid)	LAB_P_SOP_272
		Vitamin D (Ergocalciferol & Cholecalciferol)	LAB_P_SOP_182
		Vitamin D (Ergocalciferol & Cholecalciferol)	AOAC 2016.05, Chapter 50
		Vitamin E	LAB_P_SOP_224
		Vitamin K (Phytonadione, Menaquinone)	LAB_P_SOP_365
		Vitamin K3 (Menadione)	LAB_P_SOP_365
		Water Activity @25°C	LAB_P_SOP_300
		Vitamin B7 (Biotin)	BLR_LAB_SOP_319
		Acid Insoluble Ash	IS 14433
		Milk Fat	IS 14433
		Moisture	IS 14433
		Protein	BLR_LAB_SOP_339
		Solubility	IS 14433
		Solubility index	IS 14433
		Total Ash	IS 14433
		Total Fat	IS 14433
		Total Protein	IS 14433
	Jams, juices,	Calcium	Lab_P_SOP_416
	sauces & concentrates	Copper	Lab_P_SOP_036
	Concentiates	Iron	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE	
Chemical -Food & Agricultural products (cont'd.)	Jams, juices,	Phosphorous	Lab_P_SOP_416	
	sauces & concentrates	Potassium	Lab_P_SOP_416	
	(cont'd.)	Sodium	Lab_P_SOP_416	
		Zinc	Lab_P_SOP_036	
		Zinc	Lab_P_SOP_416	
	Butter oil, anhydrous		AOAC 969.17 chapter 33	
	milk fat, ghee, Butter	Acidity	IS 3508	
		Adulteration of Vegetable oil	FSSAI order25-03-2019	
		Antioxidants -Butylated hydroxyanisole(BHA)	AOAC 983.15, Chapter 47	
		Antioxidants -Butylated hydroxyanisole(BHA)	LAB_P_SOP_333	
			Antioxidants- Butylated hydroxytoluene(BHT)	LAB_P_SOP_333
		Antioxidants- Butylated hydroxytoluene(BHT)	AOAC 983.15, Chapter 47	
		Baudouin test	FSSAI manual of Methods of Analysis of Milk and Milk products 13.6	
		Butyro-refractometer Reading at 40 degree	FSSAI manual of Methods of Analysis of Milk and Milk products 13.3	
		C10:0, Decanoic acid (Capric acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8	
			C12:0, Dodecanoic acid (Lauric acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
			C14:0, Tetradecanoic acid (Myristic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C15:0, Pentadecanoic acid	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8	
		C16:0, Hexadecanoic acid (Palmitic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8	
		C16:1 (Cis 9), (Hexadecanoic acid (Palmitoleic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8	





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Butter oil, anhydrous milk fat, ghee, Butter (cont'd.)		FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C18.2 (cis 9,12), 9,12- Octadecadienoic acid (Linoleic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C18:0,.Octadecanoic acid (Stearic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C18:1 (cis 11) 11- Octadecenoic acid	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C18:1 (cis 6) 6- Octadecenoic acid	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C18:1 (cis 9) 9- Octadecenoic acid (Oleic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C18:2 (cis 9, trans 11), 9- cis,11-trans- octadecadienoate	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C18:3 (cis 9,12,1.5) 9,12,1.5 Octadecatrienoic acid	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C4:0-, Butyric acid	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C6:0, Hexanoic acid (Caproic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		C8:0, Octanoic acid (Cacprylic acid)	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		Colour	IS 3508
		Colour	IS 3508
		Curd content	IS 3507
		Fat	IS 3507
		Fat	AOAC 938.06 chapter 33
		Free Fatty Acids	FSSAI manual of Methods of Analysis of Milk and Milk products 13.4
		Freedom of suspended impurities	IS 3508



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Butter oil, anhydrous milk fat, ghee, Butter (cont'd.)		FSSAI manual of Methods of Analysis of Milk and Milk products 13.7
		Insoluble impurities	IS 3508
		lodine value	IS 3508
		Melting point	IS 3508
		Milk solids not Fat	AOAC 990.21 chapter 33
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 13.2
		Moisture	AOAC 920.116 chapter 33
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 12.2
		Moisture	IS 3508
		Moisture	IS 3507
		Package	IS 3508
		Peroxide Value	FSSAI manual of Methods of Analysis of Milk and Milk products 13.8
		Peroxide Value	IS 3508
		рН	IS 3507
		Polenske value	FSSAI manual of Methods of Analysis of Milk and Milk products 13.5
		Refractive index	IS 3508
		Refractive Index	AOAC 969.18 chapter 33
		Reichert Meissl Value	IS 3508
		Salt	IS 3507
		Salt	FSSAI manual of Methods of Analysis of Milk and Milk products 12.4.1
		Salt	FSSAI manual of Methods of Analysis of Milk and Milk products 12.4.2
		Salt	AOAC 960.29 chapter 33
		Saponification value	IS 3508
		Texture	IS 3508



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Butter oil, anhydrous		IS 3507
	milk fat, ghee, Butter (cont'd.)	Unsaponifiable matter	IS 3508
	Meat & meat	Calcium	Lab_P_SOP_416
	products	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
	Meat and Meat	Ash	AOAC 920.153, Chapter 39
	Products, Poultry and Poultry	Ash	IS 5960 (Part-II)
	Products	Black spots	LAB_P_SOP_423
		Broken and damaged pieces	LAB_P_SOP_423
		colour	LAB_P_SOP_453
		Deterioration with spoiled pieces	LAB_P_SOP_423
		Discoloration	LAB_P_SOP_423
		Fat	FSSAI manual of Methods of Analysis of Meat and Meat Products & Fish and Fish Products 2.1
		Flavour	LAB_P_SOP_453
		Legs, bits of veins etc.	LAB_P_SOP_423
		Moisture	AOAC 950.46, Chapter 39
		Nitrogen	AOAC 928.08, Chapter 39
		Nitrogen	IS 5960 (Part-I)
		odour	LAB_P_SOP_453
		рН	FSSAI manual of Methods of Analysis of Meat and Meat Products & Fish and Fish Products 3.1
		Phosphates	LAB_P_SOP_190
		Polyphosphates	LAB_P_SOP_301
		Protein	IS 7219



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Meat and Meat Products, Poultry and Poultry	Protein	LAB_P_SOP_339
		Salt	AOAC 935.47, Chapter 39
	Products	Sulphur Dioxide	AOAC 990.28 Chapter 47
	(cont'd.)	Texture	LAB_P_SOP_453
	Casein Products	Free Fatty acid	FSSAI manual of Methods of Analysis of Milk and Milk products 17.9
		lactose	IS 1479 Part II
		Milk fat	FSSAI manual of Methods of Analysis of Milk and Milk products 17.3
		Milk Protein	FSSAI manual of Methods of Analysis of Milk and Milk products 17.4
		moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 17.2
		рН	IS 11918
		Total Ash	FSSAI manual of Methods of Analysis of Milk and Milk products 17.7
		Total Ash including P2O5	IS 11919
	Cheese and Cheese	Acidity	AOAC 920.124 chapter 33
	products	Ash	AOAC 935.42 chapter 33
		Fat	IS 2785
		Fat	AOAC 933.05 chapter 33
		Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 5.3
		Lactose	IS 1479 (Part-II)
		Lactose	AOAC 930.32 chapter 33
		Moisture	IS 2785
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 5.2
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 6.2
		Moisture	AOAC 977.11 chapter 33



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Cheese and Cheese	Protein	AOAC 2001.14 chapter 33
Agricultural products (cont'd.)	products (cont'd.)	Salt	AOAC 975.20 chapter 33
	(contai)	Salt	IS 2785
		Total Phosphorus	LAB_P_SOP_190
	Condensed	Fat	IS 1166
	/Evaporated milk and analogues	Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 9.3
		Lactose	IS 1479 (Part-II)
		Milk protein in milk solids not Fat	IS 7219
		Milk protein in milk solids not Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 9.6
		Milk solids-not-fat	IS 1166
		Sucrose	FSSAI manual of Methods of Analysis of Milk and Milk products 9.4.1
		Sucrose	IS 1166
		Titratable Acidity	IS 1166
		Titratable Acidity	FSSAI manual of Methods of Analysis of Milk and Milk products 9.5
		Total Milk Solids	IS 1166
	Cream	Acidity	IS 11766
		Detection of starch	FSSAI manual of Methods of Analysis of Milk and Milk products 2.3.1
		Fat	FSSAI manual of Milk and Milkproducts 1.3.4.3. (Acid Digestion Method(Warner Schmidt method)
		Fat	FSSAI manual of Milk and Milkproducts 1.3.4.2.( Rose- Gottlieb Method)
		Detection of gelatin	FSSAI manual of Methods of Analysis of Milk and Milk products 2.3.2
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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Dairy Based	Acidity	IS 2802
Agricultural products (cont'd.)	Desserts and Raita	Added starch	FSSAI manual of Methods of Analysis of Milk and Milk products 11.4
		Added Sugar	FSSAI manual of Methods of Analysis of Milk and Milk products 11.5
		Butyro-refractometer Reading at 40 degree	FSSAI manual of Milk and Milk products 13.3
		Fat	AOAC 952.06 chapter 33
		Milk Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 11.3.1
		Milk Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 7.4
		Milk Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 11.3.1
		Milk Protein	IS 7219
		Polenske value	FSSAI manual of Milk and Milk products 13.5
		Reichert Meissl Value	IS 3508
		Sucrose	IS 2802
		Titratable Acidity as Lactic acid	IS 11766
		Total Ash	IS 14433 (Part-I)
		Total Solids	AOAC 941.08 chapter 33
		Total Solids	FSSAI manual of Methods of Analysis of Milk and Milk products 7.2
		Total Solids	FSSAI manual of Methods of Analysis of Milk and Milk products 11.2
		Weight	FSSAI manual of Methods of Analysis of Milk and Milk products 7.3
	Fermented and renneted milk products	fat	FSSAI manual of Methods of Analysis of Milk and Milk products 14.3
		Lactose	IS 1479 (Part-II)



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Fermented and renneted milk products	Milk fat	FSSAI manual of Methods of Analysis of Milk and Milk products 15.3
	(cont'd.)	Milk Fat	IS 11762
		Milk Protein	IS 7219
		Milk Solids not Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 15.2
		Milk solids-not-Fat	AOAC 990.21 chapter 33
		Protein	FSSAI manual of Methods of Analysis of Milk and Milk products 14.4
		Protein	FSSAI manual of Methods of Analysis of Milk and Milk products 15.4
		Sucrose	IS 1166
		Sucrose	FSSAI manual of Methods of Analysis of Milk and Milk products 14.7
		Titratable Acidity	IS 1166
		Titratable Acidity	FSSAI manual of Methods of Analysis of Milk and Milk products 15.5
		Titratable Acidity	FSSAI manual of Methods of Analysis of Milk and Milk products 14.5
		Total Ash	FSSAI manual of Methods of Analysis of Milk and Milk products 14.6
		Total Ash	IS 14433
		Total Solids	IS 9532
	Milk & dairy	Calcium	Lab_P_SOP_416
	products	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
	Milk and dairy-	Acidity	AOAC 947.05 chapter 33
	based drinks	Ash	AOAC 945.46 chapter 33



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Milk and dairy- based drinks (cont'd.)	Detection and Estimation of Added Glucose	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.7.1
		Detection of Added Urea	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.4
		Detection of Cane sugar	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.1.1
		Detection of Cellulose	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.3
		Detection of Hypochlorites and Chloramines	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.12.2
		Detection of Neutralizers	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.11
		Detection of Nitrates (Pond Water)	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.10
		Detection of Presence of Foreign Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.9
		Detection of Sodium Chloride	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.8
		Detection of starch	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.2.1
		Fat	AOAC 989.05 chapter 33
		Fat	FSSAI manual of Milk and Milkproducts 1.3.4.3. (Acid Digestion Method(Warner Schmidt method)
		Lactose	IS 1479 (Part-II)
		Milk protein	FSSAI manual of Methods of Analysis of Milk and Milk products 9.6
		Milk solids-not-Fat	AOAC 990.21 chapter 33
		Non Protein Nitrogen	AOAC 991.21 chapter 33
		Non Protein Nitrogen	FSSAI manual of Methods of Analysis of Milk and Milk products 19.2



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Milk and dairy-	рН	IS 1479 (Part-I)
Agricultural products (cont'd.)	based drinks (cont'd.)	Presence of Boric acid and Borates	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.19
		Presence of Formalin	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.17.2
		Presence of Hydrogen Peroxide	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.18.3
		Presence of Salicylic acid	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.20
		Protein	IS 7219
		Protein	IS1479 (Part-II)
		Specific Gravity	AOAC 925.22 chapter 33
		Sucrose/Added Sugar	FSSAI manual of Methods of Analysis of Milk and Milk products 9.4.1
		Sucrose/Added Sugar	IS 1166
		Test for Detection of Gelatine	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.16
		Test for Presence of Anionic Detergent	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.14
		Test for Presence of Skimmed milk Powder in Natural milk (Cow, buffalo, goat, sheep)	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.15
		Test for Quaternary Ammonium Compounds	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.13
		Tests for Presence of Sulphates	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.6
		Titratable Acidity	IS 1479 (Part-I)
		Titratable Acidity	IS 1166
		Total milk solids	IS 1166
		Total Nitrogen	AOAC 991.20 chapter 33
		Total solids	AOAC 925.23 chapter 33



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Milk and dairy- based drinks (cont'd.)	Total solids	FSSAI manual of Methods of Analysis of Milk and Milk products 4.4.1
		Total solids	IS 1479 (Part-II)
		Total solids	IS 12333
		Total solids	FSSAI manual of Methods of Analysis of Milk and Milk products 4.5
		Total solids	IS 1479 (Part-II)
		Total solids	FSSAI manual of Methods of Analysis of Milk and Milk products 4.5
		Total solids	AOAC 990.20 chapter 33
		Total solids	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.20
		Total solids	FSSAI manual of Methods of Analysis of Milk and Milk products 4.4.1
		Total solids	FSSAI manual of Methods of Analysis of Milk and Milk products 1.2.20
		Total solids	AOAC 990.19 chapter 33
		Total Sugar	FSSAI manual of Methods of Analysis of Milk and Milk products 9.4.1
		True Protein Nitrogen	FSSAI manual of Methods of Analysis of Milk and Milk products 19.3
		Vitamin A	LAB_P_SOP_182
		Vitamin D	LAB_P_SOP_182
		Vitamin D	AOAC 2016.05, Chapter 41
		Water in Milk	IS 15642 Part 1
	Milk powder, cream	Acid Insoluble Ash	IS 14433 (Part-I)
	powder and their products	Acid Insoluble Ash	FSSAI manual of Methods of Analysis of Milk and Milk products 10.8
		Added Sugar/Sucrose	IS 4079
		Crude Fiber	FSSAI manual of Methods of Analysis of Milk and Milk products 10.9



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Milk powder, cream powder and their products	Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 10.3
	(cont'd.)	Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 10.3
		Insolibility index	IS 12759
		Lactose	IS 1479 (Part-II)
		Milk Fat	IS 11721
		Moisture	IS 11623
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 10.2
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 11.2
		рН	FSSAI manual of Methods of Analysis of Milk and Milk products 16.6
		Protein in Milk solids not fat	FSSAI manual of Methods of Analysis of Milk and Milk products 10.6
		Scorched particles	IS 13500
		Solubility Index	FSSAI manual of Methods of Analysis of Milk and Milk products 10.10
		Solubility Percent	FSSAI manual of Methods of Analysis of Milk and Milk products 10.11
		Starch	FSSAI manual of Methods of Analysis of Milk and Milk products 11.4
		Sucrose	FSSAI manual of Methods of Analysis of Milk and Milk products 11.5
		Titratable Acidity	IS 11766
		Titratable Acidity	FSSAI manual of Methods of Analysis of Milk and Milk products 10.4
		Total Ash	IS 14433 (Part-I)
		Total Ash	FSSAI manual of Methods of Analysis of Milk and Milk products 10.7



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Milk powder, cream	Total Solids	IS 13334(Part-I)
	powder and their products (cont'd.)	Vitamin A	LAB_P_SOP_224
	Milk Protein	Insolubility Index	IS 12759
	Concentrate	Milk Protein	IS 7219
		Moisture	IS 11623
		Protein	BLR_LAB_SOP_339
		Scorched particles	IS 13500
		Total Ash	IS 14433 (Part-I)
	Whey and whey	Acid Insoluble Ash	IS 14433 (Part-I)
	products	Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 16.3
		Insolubility index	IS 12759
		Lactose	IS 1479 (Part-II)
		Lactose	FSSAI manual of Methods of Analysis of Milk and Milk products 16.7
		Milk Fat	IS 11721
		Milk Protein	IS 7219
		Milk Protein	FSSAI manual of Methods of Analysis of Milk and Milk products 16.4
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 16.2
		Moisture	IS 11623
		рН	FSSAI manual of Methods of Analysis of Milk and Milk products 16.6
		Protein	FSSAI manual of Milk and Milk products 10.6
		Scorched particles	IS 13500
		Titratable Acidity	IS 11766
		Total Ash	FSSAI manual of Methods of Analysis of Milk and Milk products 16.5
		Total Ash	IS 14433 (Part-I)



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	,	Acid Insoluble Ash	LAB_P_SOP_248
Agricultural products (cont'd.)	seeds	Acid Insoluble ash	FSSAI Method of Aanlysis of Fruit and Vegetables 7.2
		Acidity of extracted fat	IS 10619
		Ash	LAB_P_SOP_421
		Ash	AOAC 950.49 chapter 40
		Blemished fruit pieces	LAB_P_SOP_237
		Broken fruits	LAB_P_SOP_237
		Colouring Matter	LAB_P_SOP_325
		Crude fat	AOAC 948.22 chapter 40
		Crude Fibre	AOAC 935.53 chapter 40
		Crude Protein	AOAC 950.48 chapter 40
		Damaged fruits	LAB_P_SOP_237
		Damaged kernel including slightly damaged kerne	LAB_P_SOP_237
		Damaged Raisins	LAB_P_SOP_237
		Damaged unit	LAB_P_SOP_237
		Dirty fruits	LAB_P_SOP_237
		Discoloured unit	LAB_P_SOP_237
		Empty Shells	LAB_P_SOP_237
		Extraneous matter	LAB_P_SOP_237
		Fat	IS 3579
		Immature fruits	LAB_P_SOP_237
		Insect damaged matter	LAB_P_SOP_237
		Moisture	IS 3579
		Moisture	FSSAI Method of Aanlysis of Fruit and Vegetables 20.0
		Moisture	AOAC 925.40 chapter 40
		Mouldy fruits	LAB_P_SOP_237
		Non edible seeds	LAB_P_SOP_237
		Peroxide value of extracted fat	IS 15271
		Protein	BLR_LAB_SOP_339
		Salt	AOAC 950.52 chapter 40



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Dried fruit, Nuts and	Sugared Raisins	LAB_P_SOP_237
	seeds (cont'd.)	Unopened Shells	LAB_P_SOP_237
	Nuts & nut products	Calcium	Lab_P_SOP_416
		Copper	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
		Iron	Lab_P_SOP_036
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
	Oil seeds & by-	Calcium	Lab_P_SOP_416
	products	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Oil content	IS 3579
		Protein	IS 7219
		Starch content	FSSAI Manual Of Methods Of Analysis Of Spices and Condiments 16.5
	Prepared Foods or Dishes, Snacks and Savouries, Fortified Food, Food & Agricultural products	Betanin	FSSAI Method of Aanlysis of Food Additives 4.1.6
	Fortified Processed	Folic acid (Vitamin B9)	BLR_LAB_SOP_320
	Foods	Niacin(Vitamin B3)	LAB_P_SOP_272
		Pyridoxine(Vitamin B6)	LAB_P_SOP_272
		Riboflavin (Vitamin B2)-	LAB_P_SOP_272
		Thiamine (Vitamin B1)	LAB_P_SOP_272



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &		Vitamin A	LAB_P_SOP_182
Agricultural products (cont'd.)		Vitamin A	LAB_P_SOP_224
/	Premixes	Alanine	LAB_P_SOP_313
		Arginine	LAB_P_SOP_313
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_064
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_223
		Aspartic Acid	LAB_P_SOP_313
		Choline	LAB_P_SOP_459
		Cystine	LAB_P_SOP_313
		Glutamic Acid	LAB_P_SOP_313
		Glycine	LAB_P_SOP_313
		Histidine	LAB_P_SOP_313
		Isoleucine	LAB_P_SOP_313
		Leucine	LAB_P_SOP_313
		Lysine	LAB_P_SOP_313
		Methionine	LAB_P_SOP_313
		Phenylalanine	LAB_P_SOP_313
		Proline	LAB_P_SOP_313
		Serin	LAB_P_SOP_313
		Taurine	LAB_P_SOP_286
		Theronine	LAB_P_SOP_313
		Tryptophan	LAB_P_SOP_313
		Tyrosine	LAB_P_SOP_313
		Valine	LAB_P_SOP_313
		Vitamin B1(Thiamin)	LAB_P_SOP_180
		Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_180
		Vitamin B2 (Riboflavin)	LAB_P_SOP_180
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_180
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_272
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_180



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_272
(cont'd.)		Vitamin B6 (Pyridoxine)	LAB_P_SOP_272
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_180
		Vitamin B7 (Biotin)	LAB_P_SOP_272
		Vitamin B7 (Biotin)	BLR_LAB_SOP_319
		Vitamin B7 (Biotin)	LAB_P_SOP_180
		Vitamin B9 (Folic acid)	LAB_P_SOP_272
		Vitamin B9 (Folic acid)	BLR_LAB_SOP_320
		Vitamin B9 (Folic acid)	LAB_P_SOP_180
		Vitamin D (Ergocalciferol & Cholecalciferol)	LAB_P_SOP_182
		Vitamin D (Ergocalciferol & Cholecalciferol)	AOAC 2016.05, Chapter 50
		Vitamin E	LAB_P_SOP_224
		Vitamin K (Phytonadione, Menaquinone)	LAB_P_SOP_365
		Vitamin K3 (Menadione)	LAB_P_SOP_365
	Prepared Foods or Dishes	Acid Insoluble Ash	LAB_P_SOP_248
		Added Sugar as Sucrose	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 2.6 2006
		Ash	LAB_P_SOP_421
		Fat	LAB_P_SOP_073
		Moistue	LAB_P_SOP_247
		Protein	BLR_LAB_SOP_339
		Protein	IS 7219
		Salt as NaCl	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 12.1
		Total Sugar	FSSAI Manual of Methods of Analysis of Fruit and Vegetable products 2.6
	Prepared Foods or	Deoxynivalenol (DON)	LAB_P_SOP_454
	Dishes, Snacks and Savouries, Fortified	Gluten	BLR_LAB_SOP_336
	Food, Food &	Vitamin A	LAB_P_SOP_224
	Agricultural products	Zearalenone	BLR_LAB_SOP_337



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or Dishes, Snacks and Savouries, Fortified	Acesulfame	LAB_P_SOP_193
Agricultural products (cont'd.)		Acid Insoluble Ash	LAB_P_SOP_248
	Food, Food & Agricultural products (cont'd.)	Added Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Added Sugar as Sucrose	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 2.6 2006
		Agaric Acid	LAB_P_SOP_458
		Alanine	LAB_P_SOP_313
		Annatto	FSSAI Method of Aanlysis of Food Additives 4.1.4
		Appearance	LAB_P_SOP_420
		Arachidic Acid (C20:0)	AOAC 996.06, Chapter 41
		Arachidonic Acid (C20:4n6)	AOAC 996.06, Chapter 41
		Arginine	LAB_P_SOP_313
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_064
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_223
		Ash	LAB_P_SOP_421
		Aspartame	LAB_P_SOP_193
		Aspartic Acid	LAB_P_SOP_313
		Behenic Acid (C22:0)	AOAC 996.06, Chapter 41
		Benzoates	LAB_P_SOP_183
		Benzoyl Peroxide	BLR_LAB_SOP_328
		Brilliant blue FCF	LAB_P_SOP_181
		Bulk Density	LAB_P_SOP_016
		Butylated hydroxyanisole (BHA)	AOAC 983.15, chapter 47
		Butylated hydroxyanisole (BHA)	LAB_P_SOP_333
		Butylated hydroxytoluene (BHT)	LAB_P_SOP_333
			Butylated hydroxytoluene (BHT)
1. 1		Butyric Acid (C4:0)	AOAC 996.06, Chapter 41



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or	Caffeine	LAB_P_SOP_215
Agricultural products (cont'd.)	Dishes, Snacks and Savouries, Fortified	Calcium Propionate	LAB_P_SOP_469
(**************************************	Food, Food &	Capric Acid (C10:0)	AOAC 996.06, Chapter 41
	Agricultural products (cont'd.)	Caproic Acid (C6:0)	AOAC 996.06, Chapter 41
	,	Caprylic Acid (C8:0)	AOAC 996.06, Chapter 41
		Caramel color	FSSAI Method of Aanlysis of Food Additives 4.1.1
		Carbohydrate	FSSAI manual of Methods of Analysis of Milk and Milk products 10.5
		Carbohydrate	IS 1656
		Carmoisine	LAB_P_SOP_181
		Chlorophyll	FSSAI Method of Aanlysis of Food Additives 4.1.5
		Cholesterol	AOAC 994.10, Chapter 45
		Cholesterol	LAB_P_SOP_230
		Choline	LAB_P_SOP_459
		cis-10-Heptadecanoic Acid (C17:1)	AOAC 996.06, Chapter 41
		cis-10-Pentadecanoic Acid (C15:1)	AOAC 996.06, Chapter 41
		cis-11,14,17-Eicosatrienoic Acid (C20:3n3)	AOAC 996.06, Chapter 41
		cis-11,14-Eicosadienoic Acid (C20:2)	AOAC 996.06, Chapter 41
		cis-11-Eicosenoic Acid (C20:1)	AOAC 996.06, Chapter 41
		cis-13,16-Docosadienoic Acid (C22:2)	AOAC 996.06, Chapter 41
		cis-4,7,10,13,16,19- Docosahexaenoic Acid (C22:6n3)	AOAC 996.06, Chapter 41
		cis-5,8,11,14,17- Eicosapentaenoic Acid (C20:5n3)	AOAC 996.06, Chapter 41
			cis-8,11,14-Eicosatrienoic Acid (C20:3n6)
		Citric acid	LAB_P_SOP_470
		Colour	LAB_P_SOP_425



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or	Cystine	LAB_P_SOP_313
Agricultural products cont'd.)	Dishes, Snacks and Savouries, Fortified	Elaidic Acid (C18:1n9t)	AOAC 996.06, Chapter 41
(00.11 0.1)	Food, Food &	Energy	LAB_P_SOP_239
	Agricultural products (cont'd.)	Energy from Fat	LAB_P_SOP_239
	,	Erucic Acid (C22:1n9)	AOAC 996.06, Chapter 41
		Erythrosine	LAB_P_SOP_181
		Fast green FCF	LAB_P_SOP_181
		Fat	LAB_P_SOP_073
		Filth (Heavy/Light)	FSSAI Manual of Analysis of Cereal and Cereal Products 1.1
		Flavour	LAB_P_SOP_332
		Free fatty acids	IS 548 Part 1
		Gama( )Linolenic Acid (C18:3n6)	AOAC 996.06, Chapter 41
		Glutamic Acid	LAB_P_SOP_313
		Glycine	LAB_P_SOP_313
		Heneicosanoic Acid (C21:0)	AOAC 996.06, Chapter 41
		Heptadecanoic Acid (C17:0)	AOAC 996.06, Chapter 41
		Histidine	LAB_P_SOP_313
		Hydrocyanic acid	AOAC 915.03, Chapter 20
		Hydroxy methyl Furfural	BLR_LAB_SOP_338
		Hypericine	LAB_P_SOP_458
		Indigo carmine	LAB_P_SOP_181
		Insoluble Dietary Fiber	AOAC 991.43 Chapter 32
		Isoleucine	LAB_P_SOP_313
		Lauric Acid (C12:0)	AOAC 996.06, Chapter 41
		Leucine	LAB_P_SOP_313
		Lignoceric Acid (C24:0)	AOAC 996.06, Chapter 41
		Linoleic Acid (C18:2n6c)	AOAC 996.06, Chapter 41
		Linolelaidic Acid(C18:2n6t)	AOAC 996.06, Chapter 41
		Linolenic Acid (C18:3n3)	AOAC 996.06, Chapter 41
		Lysine	LAB_P_SOP_313



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or	Methionine	LAB_P_SOP_313
Agricultural products cont'd.)	Dishes, Snacks and Savouries, Fortified	Moisture	LAB_P_SOP_247
(/	Food, Food &	Moisture by KF	IS 2362
	Agricultural products (cont'd.)	Mono-UnSaturated Fatty Acids(MUFA)	AOAC 996.06, Chapter 41
		Myristic Acid (C14:0)	AOAC 996.06, Chapter 41
		Myristoleic Acid (C14:1)	AOAC 996.06, Chapter 41
		Nervonic Acid (C24:1)	AOAC 996.06, Chapter 41
		Oleic Acid (C18:1n9c)	AOAC 996.06, Chapter 41
		Omega 3 Fatty Acids	AOAC 996.06, Chapter 41
		Omega 6 Fatty Acids	AOAC 996.06, Chapter 41
		Omega 9 Fatty Acids	AOAC 996.06, Chapter 41
		Palmitic Acid (C16:0)	AOAC 996.06, Chapter 41
		Palmitoleic Acid (C16:1)	AOAC 996.06, Chapter 41
		Patulin	AOAC 995.10, Chapter 49
		Pentadecanoic Acid (C15:0)	AOAC 996.06, Chapter 41
		Peroxide Value	IS 548 Part 1
		рН	LAB_P_SOP_441
		Phenylalanine	LAB_P_SOP_313
		Poly-UnSaturated Fatty Acids(PUFA)	AOAC 996.06, Chapter 41
		Ponceau 4R	LAB_P_SOP_181
		Proline	LAB_P_SOP_313
		Protein	IS 7219
		Protein	BLR_LAB_SOP_339
		Rancidity	LAB_P_SOP_328
		Reducing Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Residual Solvent- Acetone	BLR_LAB_SOP_350
		Residual Solvent- Ethanol	BLR_LAB_SOP_350
Maria de la companya della companya	h <sub>a</sub>	Residual Solvent- Ethyl acetate	BLR_LAB_SOP_350



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or Dishes, Snacks and Savouries, Fortified Food, Food & Agricultural products	Residual Solvent- Hexane	BLR_LAB_SOP_350
Agricultural products (cont'd.)		Residual Solvent- Iso Propyl Alcohol(IPA)	BLR_LAB_SOP_350
		Residual Solvent- Methanol	BLR_LAB_SOP_350
	(cont'd.)	Residual Solvent- Toluene	BLR_LAB_SOP_350
		Saccharin	LAB_P_SOP_193
		Saffrole	LAB_P_SOP_458
		Salt as NaCl	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 12.1
		Saturated Fatty Acids	AOAC 996.06, Chapter 41
		Serin	LAB_P_SOP_313
		Soda Content	LAB_P_SOP_077
		Soluble Dietary Fiber	AOAC 991.43 Chapter 32
		Sorbates	LAB_P_SOP_183
		Specific Gravity	LAB_P_SOP_023
		Starch	IS 4706 (Part-II)
		Starch	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 11.0
		Stearic Acid (C18:0)	AOAC 996.06, Chapter 41
		Sulphites	AOAC 990.28 Chapter 47
		Tartrazine	LAB_P_SOP_181
		Taste	LAB_P_SOP_447
		Taurine	LAB_P_SOP_286
		Theronine	LAB_P_SOP_313
		Total Dietary Fiber	AOAC 991.43 Chapter 32
		Total Phosphorus	LAB_P_SOP_190
		Total Sugar	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 2.6
		Total sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or	Trans Fatty Acids	AOAC 996.06, Chapter 41
Agricultural products (cont'd.)	Dishes, Snacks and Savouries, Fortified	Tricosanoic Acid (C23:0)	AOAC 996.06, Chapter 41
,	Food, Food &	Tridecanoic Acid (C13:0)	AOAC 996.06, Chapter 41
	Agricultural products (cont'd.)	Tryptophan	LAB_P_SOP_313
		Tyrosine	LAB_P_SOP_313
		Undecanoic Acid (C11:0)	AOAC 996.06, Chapter 41
		Uric acid	LAB_P_SOP_270
		Valine	LAB_P_SOP_313
		Vitamin A	LAB_P_SOP_182
		Vitamin B1(Thiamin)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	BLR_LAB_SOP_321
		Vitamin B2 (Riboflavin)	LAB_P_SOP_272
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_272
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_272
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_272
		Vitamin B7 (Biotin)	BLR_LAB_SOP_319
		Vitamin B7 (Biotin)	LAB_P_SOP_272
		Vitamin B9 (Folic acid)	BLR_LAB_SOP_320
		Vitamin B9 (Folic acid)	LAB_P_SOP_272
		Vitamin D	AOAC 2016.05, Chapter 50
		Vitamin D (Ergocalciferol & Cholecalciferol)	LAB_P_SOP_182
		Vitamin E	LAB_P_SOP_224
		Vitamin K (Phytonadione, Menaquinone)	LAB_P_SOP_365
		Vitamin K3 (Menadione)	LAB_P_SOP_365
		Water Activity @25°C	LAB_P_SOP_300
		Texture	LAB_P_SOP_447



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### TUV SUD SOUTH ASIA PVT LTD-BANGALORE

www.tuvsud.com/in

Contact Name Mr. Arun George

**Contact Phone** + 91 9113898859

Accredited to ISO/IEC 17025:2017

Effective Date June 20, 2024

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Premixes	Vitamin A	LAB_P_SOP_224
Agricultural products (cont'd.)		Vitamin B1(Thiamin)	LAB_P_SOP_272
		Vitamin B12 (Cyanocoblamine)	BLR_LAB_SOP_321
		Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_272
		Vitamin B2 (Riboflavin)	LAB_P_SOP_272
	Snacks and Savouries	pH of water extract	LAB_P_SOP_441
	Eggs and Egg	Phosphates	LAB_P_SOP_190
	products	Protein	LAB_P_SOP_339
		Sulphur Dioxide	AOAC 990.28 Chapter 47
		Total Solids	AOAC 925.30, Chapter 34
		Total sugar	AOAC 931.07, Chapter 34
		Ash	AOAC 920.153, Chapter 39
		Fat	AOAC 925.32, Chapter 34
		Nitrogen	AOAC 925.31, Chapter 34
		рН	FSSAI manual of Methods of Analysis of Meat and Meat Products & Fish and Fish Products 3.1
		Protein	IS 7219
		Salt	AOAC 935.47, Chapter 39
		Sucrose	AOAC 931.07, Chapter 34
	Poultry & poultry	Calcium	Lab_P_SOP_416
	products	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
N.		Phosphorous	Lab_P_SOP_416





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Poultry & poultry	Potassium	Lab_P_SOP_416
	products (cont'd.)	Sodium	Lab_P_SOP_416
(	(12.77)	Zinc	Lab_P_SOP_416
	Starch & starch	Calcium	Lab_P_SOP_416
	products	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
	Sugar & sugar	Calcium	Lab_P_SOP_416
	products	Copper	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
		Iron	Lab_P_SOP_036
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
		Zinc	Lab_P_SOP_416
	Sugar, Sugar products and Syrups	Acid insoluble ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 9.4
		Acid insoluble ash	IS12923
		Added colouring matter	FSSAI manual for food additives 4.2
		Appearance	LAB_P_SOP_420
		Ash	IS12923
		Ash	IS 873
		Ash	ICUMSA 2/3-17
		Assay	Food Chemicals Codex, 10th Edition
		Black Specs	LAB_P_SOP_467



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Sugar, Sugar products and Syrups (cont'd.)	Calcium oxide	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 7.7
		Color (ICUMSA)	Food Chemicals Codex, 10th Edition
		Colour	IS 15279
		Colour	ICUMSA/9/1/2/3-8
		Conductivity Ash	IS 15279
		Conductivity Ash	ICUMSAGS2/3-17
		Conductivity of Ash	IS 1151
		D-glucose	IS 874
		Dextrose Equivalent / Reducing Sugar	IS 873
		Dirt	LAB_P_SOP_428
		Extraneous matter	IS12923
		Extraneous matter	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 9.2 2015
		Extraneous matter	LAB_P_SOP_431
		Filth	LAB_P_SOP_434
		Floc potential	ICUMSA GS2/3
		Floc potential	ICUMSA GS2/3
		Glucose	IS 874
		Grade of Sugar	IS 498
		Insoluble matter	IS 15279
		Invert Sugar	ICUMSA/GS2/3/9-5
		Iron filings	LAB_P_SOP_466
		Loss on Drying	ICUMSA/GS2/1/3-5
		Loss on Drying	Food Chemicals Codex, 10th Edition
		Loss on Drying	IS 874
		Moisture	IS 873



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Sugar, Sugar products and Syrups (cont'd.)	Moisture	IS 15279
Agricultural products (cont'd.)		Moisture	IS12923
		Moisture	Test method FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 9.1
		Moisture	Test method FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 9.1
		Moisture	IS 874
		Optical rotation	Food Chemicals Codex, 10th Edition
		рН	IS 873
		Polarization	IS 15279
		Protein	IS 7219
		Protein	LAB_P_SOP_339
		Quaternary Ammonium Compounds (QAC)	LAB_P_SOP_468
		Reducing Sugar	IS 15279
		Reducing Sugar	IS12923
		Residue on ignition	Food Chemicals Codex, 10th Edition
		Sediment	ICUMSA GS2/3/9-19
		Specific Gravity	LAB_P_SOP_456
		Specific Rotation	IS 874
		Starch	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 11
		Starch	IS 15279
		Sucrose	IS 15279
		Sucrose	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 7.4



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Sugar, Sugar products and Syrups (cont'd.)	Sucrose	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 7.4
		Sucrose	IS 12923
		Sulfur dioxide	AOAC 990.28 Chapter 47
		Sulfur dioxide	IS 15279
		Sulfur dioxide	ICUMSA/GS2/1/7-33GS 2/3- 35
		Sulfur dioxide	ICUMSA/GS2/1/7-33GS 2/3- 35
		Sulfur dioxide	FSSAI manual for Food Additives 2.5.3
		Sulfur dioxide	FSSAI manual for Food Additives 2.5.3
		Sulfur dioxide	AOAC 990.28 Chapter 47
		Sulphated ash	IS 874
		Sulphated ash	IS12923
		Sulphated ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 10
		Sulphated ash	IS 15279
		Sulphur dioxide	IS12923
		Total Ash	IS12923
		Total ash	AOAC 900.02, Chapter 44
		Total Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 9.3
		Total Solids	IS 874
		Total Solids	IS 873
		Total Solids	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 12
		Total starch and sucrose	IS 15279



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Sugar, Sugar products and Syrups (cont'd.)	Total Sugar	IS 12923
		Water Insoluble matter	IS12923
	Tea	Acid Insoluble Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.5
		Acid Insoluble Ash	AOAC 920.100 Chapter 30
		Added colour	FSSAI manual for Food Additives 4.2
		Added Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Alkalinity of Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.7 2
		Appearance/Description	LAB_P_SOP_420
		Aqueous extract	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.6
		Aqueous extract	AOAC 920.104 Chapter 30
		Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.3
		Ash	AOAC 920.100 Chapter 30
		Caffeine	LAB_P_SOP_215
		Caramel	FSSAI manual for Food Additives 4.2
		Catechins	ISO 14065 (Part-II)
		Colour	LAB_P_SOP_425
		Crude fiber	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.8





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Tea (cont'd.)	Deleterious substances	LAB_P_SOP_426
		Dirt	LAB_P_SOP_428
		Extract obtained by boiling dried tea (dried to constant at 180 C) with 100 parts of distilled water for one hour under reflux	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products
		Extraneous matter	LAB_P_SOP_431
		Filth	LAB_P_SOP_434
		Filth	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 13
		Flavour	LAB_P_SOP_332
		Husk	LAB_P_SOP_437
		Insect, Insect Fragments, Rodent hair, Larve and Insect Infestation and Fungal and Mould Infestation	LAB_P_SOP_420
		Insoluble Dietary Fiber	AOAC 991.43 Chapter 32
		Iron filings	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.9
		Moisture	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.2
		Moisture	AOAC 925.19 Chapter 30
		Odour	LAB_P_SOP_440
		рН	LAB_P_SOP_441
		polyphenols	ISO 14502-1
		Protein	AOAC 920.103 Chapter 30
		Protein	LAB_P_SOP_339
		Rancidity or off odour	LAB_P_SOP_440
		Reducing Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea,



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Tea (cont'd.)		Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Salt	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 4
		Soluble Dietary Fiber	AOAC 991.43 Chapter 32
		Starch	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 14
		Sulphite as Sulphur Dioxide	AOAC 990.28 Chapter 47
		Taste	LAB_P_SOP_447
		Texture	LAB_P_SOP_447
		Total catechins(Gallic Acid, (+)-Catechin, (-)- Epicatechin, (-)- Epigallocatechin, (-)- Epigallocatech ingallate, (-)-Epicatechingallate	IS 15344
		Total Dietary Fiber	AOAC 991.43 Chapter 32
		Total fat (Petroleum Ether Extract	AOAC 925.18 Chapter 30
		Total sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Water Soluble Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 5.4
		Water Soluble Ash	AOAC 920.100 Chapter 30
		Calcium	Lab_P_SOP_416
		Copper	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
		Iron	Lab_P_SOP_036
		Magnesium	Lab_P_SOP_416



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Tea	Phosphorous	Lab_P_SOP_316
	(cont'd.)	Potassium	Lab_P_SOP_416
(00		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
	Vegetables &	Calcium	Lab_P_SOP_416
	vegetable products	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_316
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Acid Insoluble ash	FSSAI Method of Aanlysis of Fruit and Vegetables 17.4
		Acid Insoluble ash	IS 966
		Acidity	AOAC 942.15 chapter 37
		Acidity	FSSAI Method of Aanlysis of Fruit and Vegetables 2.4
		Added Colouring Matter	LAB_P_SOP_325
		Ash	IS 966
		Ash	AOAC 940.26 chapter 37
		Ash	FSSAI Method of Aanlysis of Fruit and Vegetables 11.3
		Ash	AOAC 925.51 chapter 42
		Blemished fruit pieces	LAB_P_SOP_237
		Brix	IS 13815
		Colour	LAB_P_SOP_425
		Crude Fibre	IS 10226 (Part II)
		Dietary Fibre	AOAC 985.29 chapter 45
		Drained Weight	AOAC 953.15 chapter 37
		Drained Weight	FSSAI Method of Aanlysis of Fruit and Vegetables 1.4
		Drained Weight	IS 2860
		Ethanol	LAB_P_SOP_457



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Vegetables & vegetable products	Extraneous Vegetable Matter	LAB_P_SOP_431
	(cont'd.)	Fat	IS 966
		Fat	AOAC 948.22 chapter 40
		Fill of the container	FSSAI Method of Aanlysis of Fruit and Vegetables 1.3
		Fill of the container	LAB_P_SOP_250
		Fill of the container	AOAC 953.14 chapter 37
		Flavour	LAB_P_SOP_440
		Free fatty acid	IS 966
		Fruit Content	FSSAI Method of Aanlysis of Fruit and Vegetables 2.11
		Fruit Content	LAB_P_SOP_244
		Head Space	IS 2860
		Insoluble Dietary Fiber	AOAC 985.29 chapter 45
		Insoluble Solids	AOAC 911.02 chapter 42
		Lycopene content	LAB_P_SOP_075
		Mineral Impurities	FSSAI Method of Aanlysis of Fruit and Vegetables 2.10
		Moisture	IS 966
		Moisture	FSSAI Method of Aanlysis of Fruit and Vegetables 4.1
		Moisture	AOAC 934.06 chapter 37
		Nitrogen	FSSAI Method of Aanlysis of Fruit and Vegetables 14.9
		Patulin	AOAC 995.10, Chapter 49
		Peel in suspension	LAB_P_SOP_237
		pH @25 degree C	IS 2860
		pH @25 degree C	FSSAI Method of Aanlysis of Fruit and Vegetables 2.3
		Presence of Peroxidase	FSSAI Method of Aanlysis of Fruit and Vegetables 17.5
		Protein	IS 7219
		Protein	IS 966
		Reducing Sugar	FSSAI Method of Aanlysis of Fruit and Vegetables 2.6
		Reducing Sugar	AOAC 925.36 chapter 37



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Vegetables &	Salt	AOAC 939.10 chapter 42
Agricultural products (cont'd.)	vegetable products (cont'd.)	Salt	FSSAI Method of Aanlysis of Fruit and Vegetables 1.7
		Salt	AOAC 928.06 chapter 37
		Seed Material	LAB_P_SOP_237
		Soluble Dietary Fiber	AOAC 985.29 chapter 45
		Soluble solids	AOAC 940.31 chapter 42
		Specific Gravity	IS 2860
		Specific Gravity	LAB_P_SOP_023
		Starch	FSSAI Method of Aanlysis of Fruit and Vegetables 7.3
		Starch	AOAC 925.38 chapter 37
		Sucrose	FSSAI Method of Aanlysis of Fruit and Vegetables 2.6
		Sucrose	AOAC 925.35 chapter 37
		Sugar	AOAC 925.52 chapter 42
		Sulphites as Sulphur Dioxide	AOAC 990.28 chapter 47
		Sulphites as Sulphur Dioxide	LAB_P_SOP_452
		Sulphites as Sulphur Dioxide	Ranganna Hand book of Analysis 2005
		Sulphites as Sulphur Dioxide	FSSAI Method of Aanlysis of Fruit and Vegetables 17.7
		Texture	LAB_P_SOP_447
		Total Solids	AOAC 920.151 chapter 37
		Total Solids	AOAC 964.22 chapter 42
		Total Solids	FSSAI Method of Aanlysis of Fruit and Vegetables 2.1
		Total Soluble solids free of added salt	FSSAI Method of Aanlysis of Fruit and Vegetables 2.12
		Total Soluble Solids/Brix	FSSAI Method of Aanlysis of Fruit and Vegetables 1.6
		Total Soluble Solids/Brix	AOAC 932.12 chapter 37
		Total Sugar	FSSAI Method of Aanlysis of Fruit and Vegetables 2.6
		Vitamin C	LAB_P_SOP_064
		Water Insoluble Solids	AOAC 922.10 chapter 37



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Whey and whey	Acid Insoluble Ash	IS 14433 (Part-I)
Agricultural products (cont'd.)	products	Added Sugar/Sucrose	IS 4079
		Fat	FSSAI manual of Methods of Analysis of Milk and Milk products 16.3
		Insolubility index	IS 12759
		Lactose	IS 1479 (Part-II)
		Lactose	FSSAI manual of Methods of Analysis of Milk and Milk products 16.7
		Milk Fat	IS 11721
		Milk Protein	IS 7219
		Milk Protein	FSSAI manual of Methods of Analysis of Milk and Milk products 16.4
		Moisture	FSSAI manual of Methods of Analysis of Milk and Milk products 16.2
		Moisture	IS 11623
		рН	FSSAI manual of Methods of Analysis of Milk and Milk products 16.6
		Protein	FSSAI manual of Milk and Milk products 10.6
		Scorched particles	IS 13500
		Titratable Acidity	IS 11766
		Total Ash	IS 14433 (Part-I)
		Total Ash	FSSAI manual of Methods of Analysis of Milk and Milk products 16.5
	Dried fruit, Nuts and	Acid Insoluble Ash	LAB_P_SOP_248
	seeds	Acid Insoluble ash	FSSAI Method of Aanlysis of Fruit and Vegetables 7.2
		Acidity of extracted fat	IS 10619
		Ash	AOAC 950.49 chapter 40
		Ash	LAB_P_SOP_421
		Blemished fruit pieces	LAB_P_SOP_237
		Broken fruits	LAB_P_SOP_237



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Dried fruit, Nuts and	Colouring Matter	LAB_P_SOP_325
Agricultural products (cont'd.)	seeds (cont'd.)	Crude fat	AOAC 948.22 chapter 40
,	,	Crude Fibre	AOAC 935.53 chapter 40
		Crude Protein	AOAC 950.48 chapter 40
		Damaged fruits	LAB_P_SOP_237
		Damaged kernel including slightly damaged kernel	LAB_P_SOP_237
		Damaged Raisins	LAB_P_SOP_237
		Damaged unit	LAB_P_SOP_237
		Dirty fruits	LAB_P_SOP_237
		Discoloured unit	LAB_P_SOP_237
		Empty Shells	LAB_P_SOP_237
		Extraneous matter	LAB_P_SOP_237
		Fat	IS 3579
		Immature fruits	LAB_P_SOP_237
		Insect damaged matter	LAB_P_SOP_237
		Moisture	IS 3579
		Moisture	AOAC 925.40 chapter 40
		Moisture	FSSAI Method of Analysis of Fruit and Vegetables 20.0
		Mouldy fruits	LAB_P_SOP_237
		Non edible seeds	LAB_P_SOP_237
		Peroxide value of extracted fat	IS 15271
		Protein	LAB_P_SOP_339
		Salt	AOAC 950.52 chapter 40
		SLABs	LAB_P_SOP_237
		Sugared Raisins	LAB_P_SOP_237
		Unopened Shells	LAB_P_SOP_237
	Nuts & nut products	Calcium	Lab_P_SOP_416
		Copper	Lab_P_SOP_036
		Iron	Lab_P_SOP_036
		Iron	Lab_P_SOP_416
370		Magnesium	Lab_P_SOP_416





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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
(00111 01)		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
	Oil seeds & by-	Calcium	Lab_P_SOP_416
	products	Iron	Lab_P_SOP_416
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Oil content	IS 3579
		Protein	IS 7219
		Starch content	FSSAI Manual Of Methods Of Analysis Of Spices and Condiments 16.5
	Prepared Foods or Dishes, Snacks and Savouries, Fortified Food, Food & Agricultural products	Betanin	FSSAI Method of Aanlysis of Food Additives 4.1.6
	Fortified Processed Foods	Cyanocobalamine or Hydroxycobalamine (Vitamin B12)	BLR_LAB_SOP_321
		Folic acid (Vitamin B9)	BLR_LAB_SOP_320
		Niacin(Vitamin B3)	LAB_P_SOP_272
		Pyridoxine(Vitamin B6)	LAB_P_SOP_272
		Riboflavin (Vitamin B2)-	LAB_P_SOP_272
		Thiamine (Vitamin B1)	LAB_P_SOP_272
		Vitamin A	LAB_P_SOP_224
		Vitamin A	LAB_P_SOP_182
	Premixes	Alanine	LAB_P_SOP_313
		Arginine	LAB_P_SOP_313
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_223
	1	1	



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Premixes	Ascorbic Acid (Vitmain C)	LAB_P_SOP_064
Agricultural products (cont'd.)	(cont'd.)	Aspartic Acid	LAB_P_SOP_313
56.11 d.)		Choline	LAB_P_SOP_459
		Cystine	LAB_P_SOP_313
		Glutamic Acid	LAB_P_SOP_313
		Glycine	LAB_P_SOP_313
		Histidine	LAB_P_SOP_313
		Isoleucine	LAB_P_SOP_313
		Leucine	LAB_P_SOP_313
		Lysine	LAB_P_SOP_313
		Methionine	LAB_P_SOP_313
		Phenylalanine	LAB_P_SOP_313
		Proline	LAB_P_SOP_313
		Serin	LAB_P_SOP_313
		Taurine	LAB_P_SOP_286
		Theronine	LAB_P_SOP_313
		Tryptophan	LAB_P_SOP_313
		Tyrosine	LAB_P_SOP_313
		Valine	LAB_P_SOP_313
		Vitamin B1(Thiamin)	LAB_P_SOP_180
		Vitamin B12 (Cyanocoblamine)	LAB_P_SOP_180
		Vitamin B2 (Riboflavin)	LAB_P_SOP_180
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_272
		Vitamin B3 (Niacinamide & Nicotinic Acid)	LAB_P_SOP_180
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_272
		Vitamin B5 (Pantothenic acid)	LAB_P_SOP_180
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_180
		Vitamin B6 (Pyridoxine)	LAB_P_SOP_272
		Vitamin B7 (Biotin)	LAB_P_SOP_180
		Vitamin B7 (Biotin)	BLR_LAB_SOP_319



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Premixes	Vitamin B7 (Biotin)	LAB_P_SOP_272
Agricultural products (cont'd.)	(cont'd.)	Vitamin B9 (Folic acid)	BLR_LAB_SOP_320
(00.11 0.1)		Vitamin B9 (Folic acid)	LAB_P_SOP_272
		Vitamin B9 (Folic acid)	LAB_P_SOP_180
		Vitamin D (Ergocalciferol & Cholecalciferol)	AOAC 2016.05, Chapter 50
		Vitamin D (Ergocalciferol & Cholecalciferol)	LAB_P_SOP_182
		Vitamin E	LAB_P_SOP_224
		Vitamin K (Phytonadione, Menaquinone)	LAB_P_SOP_365
		Vitamin K3 (Menadione)	LAB_P_SOP_365
	Prepared Foods or	Acid Insoluble Ash	LAB_P_SOP_248
	Dishes	Added Sugar as Sucrose	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 2.6 2006
		Ash	LAB_P_SOP_421
		Moistue	LAB_P_SOP_247
		Protein	IS 7219
		Protein	LAB_P_SOP_339
		Salt as NaCl	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 12.1
		Total Sugar	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 2.6
	Prepared Foods or	Deoxynivalenol (DON)	LAB_P_SOP_454
	Dishes, Snacks and Savouries, Fortified	Gluten	LAB_P_SOP_336
	Food, Food &	Vitamin A	LAB_P_SOP_224
	Agricultural products	Zearalenone	BLR_LAB_SOP_337
		Acesulfame	LAB_P_SOP_193
		Added Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Added Sugar as Sucrose	FSSAI Manual of Methods of Analysis of Fruit and Vegetbale products 2.6 2006



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or Dishes, Snacks and Savouries, Fortified	Agaric Acid	LAB_P_SOP_458
Agricultural products (cont'd.)		Alanine	LAB_P_SOP_313
	Food, Food & Agricultural products	Annatto	FSSAI Method of Aanlysis of Food Additives 4.1.4
	(cont'd.)	Appearance	LAB_P_SOP_420
		Arachidic Acid (C20:0)	AOAC 996.06, Chapter 41
		Arachidonic Acid (C20:4n6)	AOAC 996.06, Chapter 41
		Arginine	LAB_P_SOP_313
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_223
		Ascorbic Acid (Vitmain C)	LAB_P_SOP_064
		Ash	LAB_P_SOP_421
		Aspartame	LAB_P_SOP_193
		Aspartic Acid	LAB_P_SOP_313
		Behenic Acid (C22:0)	AOAC 996.06, Chapter 41
		Benzoates	LAB_P_SOP_183
		Benzoyl Peroxide	BLR_LAB_SOP_328
		Brilliant blue FCF	LAB_P_SOP_181
		Bulk Density	LAB_P_SOP_016
		Butylated hydroxyanisole (BHA)	BLR_LAB_SOP_333
		Butylated hydroxyanisole (BHA)	AOAC 983.15, chapter 47
		Butylated hydroxytoluene (BHT)	BLR_LAB_SOP_333
		Butylated hydroxytoluene (BHT)	AOAC 983.15, chapter 47
		Butyric Acid (C4:0)	AOAC 996.06, Chapter 41
		Caffeine	LAB_P_SOP_215
		Calcium Propionate	LAB_P_SOP_469
		Capric Acid (C10:0)	AOAC 996.06, Chapter 41
		Caproic Acid (C6:0)	AOAC 996.06, Chapter 41
		Caprylic Acid (C8:0)	AOAC 996.06, Chapter 41
		Caramel color	FSSAI Method of Aanlysis of Food Additives 4.1.1
		Carbohydrate	IS 1656



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Prepared Foods or Dishes, Snacks and Savouries, Fortified	Carbohydrate	FSSAI manual of Methods of Analysis of Milk and Milk products 10.5
	Food, Food & Agricultural products	Carmoisine	LAB_P_SOP_181
	(cont'd.)	Chlorophyll	FSSAI Method of Aanlysis of Food Additives 4.1.5
		Cholesterol	LAB_P_SOP_230
		Cholesterol	LAB_P_SOP_230
		Cholesterol	AOAC 994.10, Chapter 45
		Choline	LAB_P_SOP_459
		cis-10-Heptadecanoic Acid (C17:1)	AOAC 996.06, Chapter 41
		cis-10-Pentadecanoic Acid (C15:1)	AOAC 996.06, Chapter 41
		cis-11,14,17-Eicosatrienoic Acid (C20:3n3)	AOAC 996.06, Chapter 41
		cis-11,14-Eicosadienoic Acid (C20:2)	AOAC 996.06, Chapter 41
		cis-11-Eicosenoic Acid (C20:1)	AOAC 996.06, Chapter 41
		cis-13,16-Docosadienoic Acid (C22:2)	AOAC 996.06, Chapter 41
		cis-4,7,10,13,16,19- Docosahexaenoic Acid (C22:6n3)	AOAC 996.06, Chapter 41
		cis-5,8,11,14,17- Eicosapentaenoic Acid (C20:5n3)	AOAC 996.06, Chapter 41
		cis-8,11,14-Eicosatrienoic Acid (C20:3n6)	AOAC 996.06, Chapter 41
		Citric acid	LAB_P_SOP_470
		Colour	LAB_P_SOP_425
		Crude fiber	IS 10226 Part 1
		Cystine	LAB_P_SOP_313
		Elaidic Acid (C18:1n9t)	AOAC 996.06, Chapter 41
		Energy	LAB_P_SOP_239
		Energy from Fat	LAB_P_SOP_239
		Erucic Acid (C22:1n9)	AOAC 996.06, Chapter 41
		Erythrosine	LAB_P_SOP_181



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Prepared Foods or	Fast green FCF	LAB_P_SOP_181
Agricultural products (cont'd.)	Dishes, Snacks and Savouries, Fortified	Fat	LAB_P_SOP_073
	Food, Food & Agricultural products (cont'd.)		
	Bakery &	Calcium	Lab_P_SOP_416
	confectionery products	Copper	Lab_P_SOP_036
		lodine	Lab_P_SOP_221
		Iron	Lab_P_SOP_416
		Iron	Lab_P_SOP_036
		Magnesium	Lab_P_SOP_416
		Phosphorous	Lab_P_SOP_416
		Potassium	Lab_P_SOP_416
		Sodium	Lab_P_SOP_416
		Zinc	Lab_P_SOP_416
		Zinc	Lab_P_SOP_036
	Bakery products	Acid Insoluble Ash	IS 12711
		Acid Insoluble Ash	FSSAI manual for Analysis of Cereals and Cereal products 14.4
		Acid Insoluble Ash	FSSAI manual for Analysis of Cereals and Cereal products 15.4
		Acidity	LAB_P_SOP_417
		Acidity of Extracted Fat As oleic Acid	IS 12711
		Acidty of Exctracted Fat As olieic Acid	FSSAI manual for Analysis of Cereals and Cereal products 14.5
		Added colour	FSSAI manual for Food Additives 4.2
		Added Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
		Alcoholic Acidity	IS 12711
		Annatto	FSSAI manual for Food Additives 4.3



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Bakery products	Appearance	LAB_P_SOP_420
Agricultural products (cont'd.)	(cont'd.)	Ash	FSSAI manual for Analysis of Cereals and Cereal products 14.4
		Ash	FSSAI manual for Analysis of Cereals and Cereal products 15.4
		Ash	IS 12711
		Benzoyl Peroxide	LAB_P_SOP_328
		Betanin	FSSAI manual for Food Additives 4.5
		Caramel	FSSAI manual for Food Additives 4.2
		Chlorophyll	FSSAI manual for Food Additives 4.4
		Colour	LAB_P_SOP_425
		Crude fiber	AOAC 950.37 Chapter 32
		Crude fiber	IS 12711
		Deleterious substances	LAB_P_SOP_426
		Dirt	LAB_P_SOP_428
		Extraneous matter	LAB_P_SOP_431
		Fat	IS 12711
		Fat	AOAC 935.38 Chapter 32
		Filth	LAB_P_SOP_434
		Filth	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 13
		Flavour	LAB_P_SOP_332
		Insect, Insect Fragments, Rodent hair, Larve and Insect Infestation and Fungal and Mould Infestation	LAB_P_SOP_420
V -		Insoluble Dietary Fiber	AOAC 991.43 Chapter 32
		Moisture	IS 12711



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE	
Chemical -Food & Agricultural products (cont'd.)	Bakery products (cont'd.)	Moisture	FSSAI manual for Analysis of Cereals and Cereal products 14.3	
		Moisture	FSSAI manual for Analysis of Cereals and Cereal products 15.2	
		Peroxide value of extracted fat	IS 12711	
		pH of Aqueous Extract	AOAC 945.42 Chapter 32	
		pH of Aqueous Extract	IS 12711	
		Protein	LAB_P_SOP_339	
		Protein	AOAC 950.36 Chapter 32	
		Protein	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A7	
		Rancidity or off odour	LAB_P_SOP_440	
		Reducing Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10	
		Salt	AOAC 930.23 Chapter 32	
		Salt	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 4	
		Soluble Dietary Fiber	AOAC 991.43 Chapter 32	
			Starch	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products 11.0
		Sulphite as Sulphur Di oxide	FAASI manual for Food Additives 2.5.3	
		Sulphite as Sulphur Di oxide	AOAC 990.28 Chapter 47	
		Taste	LAB_P_SOP_447	
		Texture	LAB_P_SOP_447	
		Total Dietary Fiber	AOAC 991.43 Chapter 32	



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &	Bakery products	Total solids	IS 12711
Agricultural products (cont'd.)	(cont'd.)	Total solids	AOAC 935.36 Chapter 32
		Total sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 10
	Bread, Bun, Cakes	Benzoyl Peroxide	LAB_P_SOP_328
	Chewing gum	Acid Insoluble Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B3
		Acid Insoluble Ash	IS 6287
		Acidity	LAB_P_SOP_417
		Added colour	FSSAI manual for Food Additives 4.2 2016
		Added Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B 9
		Appearance	LAB_P_SOP_420
		Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B3
		Ash	IS 6287
		Caramel	FSSAI manual for Food Additives 4.2
		Colour	LAB_P_SOP_425
	Prepared Foods or Dishes, Snacks and	Filth (Heavy/Light)	FSSAI Manual of Analysis of Cereal and Cereal Products 1.1
	Savouries, Fortified Food, Food &	Flavour	LAB_P_SOP_332
	Agricultural products	Free fatty acids	IS 548 Part 1
	J 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Gama( )Linolenic Acid (C18:3n6)	AOAC 996.06, Chapter 41
		Glutamic Acid	LAB_P_SOP_313
		Glycine	LAB_P_SOP_313



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products	Prepared Foods or Dishes, Snacks and Savouries, Fortified Food, Food &	Heneicosanoic Acid (C21:0)	AOAC 996.06, Chapter 41
(cont'd.)		Heptadecanoic Acid (C17:0)	AOAC 996.06, Chapter 41
	Agricultural products (cont'd.)	Histidine	LAB_P_SOP_313
		Hydrocyanic acid	AOAC 915.03, Chapter 20
		Hydroxy methyl Furfural	LAB_P_SOP_338
		Hypericine	LAB_P_SOP_458
		Indigo carmine	LAB_P_SOP_181
		Insoluble Dietary Fiber	AOAC 991.43 Chapter 32
		Isoleucine	LAB_P_SOP_313
		Lauric Acid (C12:0)	AOAC 996.06, Chapter 41
		Leucine	LAB_P_SOP_313
		Lignoceric Acid (C24:0)	AOAC 996.06, Chapter 41
		Linoleic Acid (C18:2n6c)	AOAC 996.06, Chapter 41
		Linolelaidic Acid(C18:2n6t)	AOAC 996.06, Chapter 41
		Linolenic Acid (C18:3n3)	AOAC 996.06, Chapter 41
		Lysine	LAB_P_SOP_313
		Methionine	LAB_P_SOP_313
		Mono-UnSaturated Fatty Acids(MUFA)	AOAC 996.06, Chapter 41
		Myristic Acid (C14:0)	AOAC 996.06, Chapter 41
		Myristoleic Acid (C14:1)	AOAC 996.06, Chapter 41
		Nervonic Acid (C24:1)	AOAC 996.06, Chapter 41
		Oleic Acid (C18:1n9c)	AOAC 996.06, Chapter 41
		Omega 3 Fatty Acids	AOAC 996.06, Chapter 41
		Omega 6 Fatty Acids	AOAC 996.06, Chapter 41
		Omega 9 Fatty Acids	AOAC 996.06, Chapter 41
		Palmitic Acid (C16:0)	AOAC 996.06, Chapter 41
		Palmitoleic Acid (C16:1)	AOAC 996.06, Chapter 41
		Patulin	AOAC 995.10, Chapter 49
		Pentadecanoic Acid (C15:0)	AOAC 996.06, Chapter 41
		Peroxide Value	IS 548 Part 1



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food &		рН	LAB_P_SOP_441
Agricultural products (cont'd.)	Chewing gum	Deleterious substances	LAB_P_SOP_426
(som al)		Dirt	LAB_P_SOP_428
		Extraneous matter	LAB_P_SOP_431
		Fat	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B11
		Fat	IS 6287
		Filth	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 13
		Filth	LAB_P_SOP_420
		Flavour	LAB_P_SOP_332
		Gum content	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B7
		Gum content	IS 6747
		Insect, Insect Fragments, Rodent hair, Larve and Insect Infestation and Fungal and Mould Infestation	LAB_P_SOP_420
		Moisture	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B2
		Moisture	IS 6287
		Odour	LAB_P_SOP_440
		pH of Aqueous Extract	LAB_P_SOP_441
		Protein	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B10
		Protein	IS 6287



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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Chemical -Food & Agricultural products (cont'd.)	Chewing gum (cont'd.)	Reducing Sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B 8
		salt	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products A 4
		Sulfated Ash	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B4
		Sulfated Ash	IS 6287
		Sulphite as Sulphur Di oxide	FAASI manual for Food Additives 2.5.3
		Sulphite as Sulphur Di oxide	AOAC 990.28 Chapter 47
		Taste	LAB_P_SOP_447
		Texture	LAB_P_SOP_447
		Total solids	LAB_P_SOP_449
		Total Soluble Solids	IS 13815
		Total sugar	FSSAI manual for Analysis of Beverages (Coffee, Tea, Cocoa, Chicory), Sugar and Sugar Products and Confectionery Products B 8

