

ANNEXURE 01

Scope of Accreditation

SI No:	Product(s) / Material of test	Specific tests performed	Test Method / Standard against which tests are performed	Range of testing/ Limits of detection
01	Jaggery	Moisture (%)	SLS 521:1981 (Appendix B)	0.3 - 20.0
		Total Ash (%)	SLS 521:1981 (Appendix C)	0.2 - 5.0
		Matter Insoluble in Water (%)	SLS 521:1981 (Appendix E)	0.08 - 5.0
		Total Sugar (%)	By calculation SLS 521:1981 (Appendix F & G)	0.5 - 90
		Reducing Sugar (%)	SLS 521:1981 (Appendix F)	0.5 - 16
		Sugars (Non Reducing) (%)	SLS 521:1981 (Appendix G)	0.5 - 90
		Phosphorus (mg/100g)	Official method of Analysis of AOAC International (2016), 20 th Edition, (Section 37.1.28)	4.0 - 200.0
		Protein (%)	Official method of Analysis of AOAC International (2016), 20 th Edition, (Section 44.1.06)	0.01 - 16.0
		Total Fat (%)	Official method of Analysis of AOAC International (2016), 20 th Edition, (Section 44.3.03)	0.0002 - 5.0
02	Treacle	Water Content (%)	SLS 772:1987 (Appendix B)	0.2 - 40
		Total Sugar Content as Invert Sugar (%)	SLS 772:1987 (Appendix C)	0.3 - 90
		Acidity Expressed as Acetic Acid (%)	SLS 772:1987 (Appendix D)	0.02 – 1.0
		Total Ash (%)	SLS 772:1987 (Appendix E)	0.001 - 5.0
		Acid Insoluble Ash (%)	SLS 772:1987 (Appendix F)	0.001 - 3.0
		Phosphorus (mg/100g)	Official method of Analysis of AOAC International (2016), 20 th Edition, (Section 37.1.28)	2 - 200
		Protein (%)	Official method of Analysis of AOAC International (2016), 20 th Edition, (Section 44.4.06)	0.01 - 16.0
03	Palmyrah ready to serve Fruit Drink	Acidity (As Citric Acid) (%)	SLS 729:2010 (Appendix C)	0.01 - 0.50
04	Palmyrah Fruit Cordial	Acidity (As Citric Acid) (%)	SLS 214:2010 (Appendix C)	0.01 - 0.50
05	Palmyrah Fruit Pulp	Acidity (As Citric Acid) (%)	SLS 214:2010 (Appendix C) SLS 730:2010 (Appendix C)	0.01 - 1.0
06	Ice cream	Total solids (%)	SLS 223:2017 & SLS 735 part 5	20.0 - 60.0
		Fat (%)	SLS 223:2017 (Appendix C)	0.01 - 30.0
		Sucrose (%)	SLS 223:2017 & SLS 735 part 6	10.0 - 50.0
		Milk solids, not fat (%)	SLS 223:2017 (Appendix D)	5.0 - 45.0
		Acidity as lactic acid (%)	SLS 223:2017 & SLS 735 part 2	0.01 -5.0

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07	Yoghurt	Milk Fat (%)	SLS 824 PART 2:2018 & SLS 735 : part 1/section 6	0.5.0 - 10.0
		Milk solid not fat (%)	SLS 824 PART 2:2018 (Appendix B)	8.0 – 60.0
		Milk protein (%)	SLS 824 PART 2:2018 & SLS 735 :part 7/section 1	0.1 – 35.0
		Added sugar (%)	SLS 824 PART 2:2018 (Appendix D)	10.0 - 50.0
		pH	SLS 824 PART 2:2018 (Appendix C)	4.0 –5.0
08	Frozen Confections and Freeze drinks	Soluble solid content as °Brix	SLS 967:1992 & SLS 214 (Appendix B)	5.0 - 35.0
		Acidity as Citric Acid (%)	SLS 967:1992 & SLS 214 (Appendix C)	0.01 - 0.5
09	Rice flour	Moisture (%)	SLS 913:2020 (Appendix C)	0.5 – 20.0
		Starch on dry basis (%)	SLS 913:2020 (Appendix D)	10.0 – 100.0
		pH value	SLS 913:2020 (Appendix E)	0.5 – 10.0
		Total ash on dry basis (%)	SLS 913:2020 (Appendix F)	0.1 – 5.0
		Acid insoluble ash, on dry basis (%)	SLS 913:2020 (Appendix G)	0.01 - 3.0
10	Processed cereal – based foods	Moisture (%)	SLS 1036:2011 & SLS 735 : part 3	0.5 – 20.0
		Acid insoluble ash (%)	SLS 1036:2011 & SLS 735 : part 8	0.01 - 2.0
11	Biscuits	Moisture (%)	SLS 251:2010 (Appendix B)	0.1 – 30.0
		Acid Insoluble Ash on dry basis (%)	SLS 251:2010 (Appendix C)	0.05 – 5.0
		Acidity of extracted fat (as oleic acid) (%)	SLS 251:2010 (Appendix D)	0.05 - 2.0
12	Buns	Total Solid Content (%)	SLS 737:1986 & SLS 141 (Appendix C)	20.0 - 95.0
		pH	SLS 737:1986 & SLS 141 (Appendix D)	0.5 -10.0
		Acid insoluble ash, on dry basis (%)	SLS 737:1986 &SLS 141(Appendix E)	0.01-5.0
13	Cakes	Moisture (%)	SLS 1074 :2019 & SLS 251:1991 (Appendix B)	0.5 – 50.0
		Acid insoluble ash, on dry basis (%)	SLS 1074 :1995 & SLS 251:1991 (Appendix C)	0.01 – 3.0
		Acidity of extracted fat (as palmitic acid) (%)	SLS 1074 :1995 & SLS 251:1991 (Appendix D)	0.1 - 5.0

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14	White bread	Water content in any part of the loaf (%)	SLS 141:1992 (Appendix C)	1.0 – 50.0	0.26 at 30.80
		pH of the aqueous extract	SLS 141:1992 (Appendix D)	1.0 – 10.0	0.17 at 6.10
		Acid insoluble ash, on dry basis (%)	SLS 141:1992 (Appendix E)	0.01 – 3.0	0.0006 at 0.13
15	Oil	Relative density at 30° C/30° C	SLS 231:2013 & SLS 313:part 1/section 2	0.915 – 0.919	0.02 at 0.917
		Matter volatile at 105° C (%)	SLS 231:2013 & SLS 313:part 3/section 5	0.05 - 0.5	0.007 at 0.16
		Insoluble impurities (%)	SLS 231:2013 & SLS 313:part 3/section 4	0.05 - 5.0	0.03 at 2.69
		Saponification Value	SLS 231:2013 & SLS 313:part 2/section 1	181 - 195	19.7 at 192
		Unsaponifiable matter	SLS 231:2013 & SLS 313:part 4/section 3	0 – 10.0	0.09 at 0.65
16	Arrack	Total solids of absolute alcohol (g/100 l)	SLS 919:2020 (Appendix B)	100- 1000	7.0 at 790
		Total acids as acetic acid of absolute Alcohol (g/100 l)	SLS 919:2020 (Appendix C)	5.0 - 100	1.45 at 32.25
		Fixed acids as acetic acid of absolute Alcohol (g/100 l)	SLS 919:2020 (Appendix D)	0.5 - 10.0	0.10 at 7.56
		Esters as ethyl acetate of absolute alcohol (g/100 l)	SLS 919:2020 (Appendix E)	10.0 - 300	0.71 at 101.4
		Higher alcohol as Amyl alcohol of absolute alcohol (g/100 l)	SLS 919:2020 (Appendix F)	1.0 – 250.0	0.24 at 8.54