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SI.	Product / Material	Specific Test	Test Method Specification	Range of Testing /
	of Test	Performed	against which tests are	Limits of Detection
			performed	

## **BIOLOGICAL TESTING**

I.	ANIMAL FOOD & F	EED		
1.	Animal Food & Feed	Total Plate Count Yeast & Mould	IS 5402 IS 5403	≥10 cfu/g ≥ 10 cfu/g
		E. coli	IS 5887 (Part-I)	Present or absent/g
		Feacal Streptococci	IS 5887 (Part-II)	≥10 cfu/g
II.	FOOD & AGRICULT	URAL PRODUCTS		
1.	Vegetable & Vegeta	ble Products		
a.	Thermally	Total Plate Count	IS 5402	≥10 cfu/g
	Processed	Yeast & Mould	IS 5403	≥10 cfu/g
	Vegetables, Tomato Juices,	Coliform	IS 5401 (Part-I)	≥10 cfu/g
	Soup Puree, Paste, Ketchup, Sauce	E. coli	IS 5887 (Part-I)	Present or absent/g
		Feacal Streptococci	IS 5887 (Part-II)	≥10 cfu/g
2.	Bakery and Confec	tionary		
a.	Bread, Cakes,	Total Plate Count	IS 5402	≥10 cfu /g
	Candies, Cookies,	Yeast & Mould	IS 5403	≥ 10 cfu /g
	Biscuits	Coliform	IS 5401	≥ 10 cfu /g
		E.coli	IS 5887 (Part-I)	Present or absent /g
3.	Cereals, Pulses & C	Cereal Products		
a.	Atta, Maida, Suzi,	Total Plate Count	IS 5402	≥ 10 cfu /g
	Cereal Based	Yeast & Mould	IS 5403	≥ 10 cfu /g
	Food, Pulses	Coliform	IS 5401 (Part-I)	≥ 10 cfu /g

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		E.coli	IS 5887 (Part-I)	Present or absent /g
		Feacal Streptococci	IS 5887 (Part-II)	≥ 10 cfu /g
4.	Milk and Milk Produ	ucts		
a.	Flavoured Milk, Milk Powder, Ice	Total Plate Count	IS 5402	≥10 cfu /g ≥ 1 cfu/ml
	Cream, Frozen Dessert,	Yeast & Mould	IS 5403	≥10 cfu/g ≥ 1 cfu/ml
	Sweetened Condensed Milk	Coliform	IS 5401 (Part-I)	≥ 10 cfu/g ≥ 1 cfu/ml
		E.coli	IS 5887 (Part-I)	Present or absent/g or ml
		Feacal Streptococci	IS 5887 (Part-II)	≥10 cfu /g ≥ 1 cfu/ml
5.	Processed food /	Total Plate Count	IS 5402	≥ 10 cfu /g
	ready to eat	Yeast & Mould	IS 5403	≥ 10 cfu/g
		Coliform	IS 5401 (Part-I)	≥ 10 cfu/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
		Feacal Streptococci	IS 5887 (Part-II)	≥ 10 cfu/g
6.	Infant food	Bacterial count	IS 5402	≥ 10 cfu /g
		Yeast & Mould	IS 5403	Present or absent /0.1g/g
		Coliform	IS 5401 (Part-I)	Present or absent /0.1g/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
		Feacal Streptococci	IS 5887 (Part-II)	≥ 10 cfu/g
7.	Spices & Condimer	its		
a.	Ground, Mixed	Total Plate Count	IS 5402	≥ 10 cfu /g
		Yeast & Mould	IS 5403	≥ 10 cfu/g
		Coliform	IS 5401 (Part-I)	≥ 10 cfu/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
		Feacal Streptococci	IS 5887 (Part-II)	≥ 10 cfu/g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
8.	Beverages			
а.	Fruit Beverages,	Total Plate Count	IS 5402	≥ 1 cfu/ml
	Carbonated	Yeast & Mould	IS 5403	≥ 1 cfu/ml
	Beverages, Fruit	Coliform	IS 5401 (Part-I)	≥ 1 cfu/ml
	Concentrates	E.coli	IS 5887 (Part-I)	Present or absent/ ml
		Feacal Streptococci	IS 5887 (Part-II)	≥ 1 cfu/ml
9.	Egg Products			
а.	Egg Powder	Total Plate Count	IS 5402	≥ 10 cfu /g
		Yeast & Mould	IS 5403	≥ 10 cfu/g
		Coliform	IS 5401	≥ 10 cfu/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
10.	Honey	Total Plate Count	IS 5402	≥ 10 cfu /g
		Yeast & Mould	IS 5403	≥ 10 cfu/g
		Coliform	IS 5401	≥ 10 cfu/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
11.	Fruit & Fruit Produc	ts		
а.	Jam, jellies,	Total Plate Count	IS 5402	≥ 10 cfu /g
	Marmalades,	Yeast & Mould	IS 5403	≥ 10 cfu/g
	Sauces, Chutney	Coliform	IS 5401 (Part-I)	≥ 10 cfu/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
		Feacal Streptococci	IS 5887 (Part-II)	≥ 10 cfu/g
12.	Snacks			
a.	Namkeen, Chips,	Total Plate Count	IS 5402	≥ 10 cfu /g
	Namkeen, Mixes	Yeast & Mould	IS 5403	≥ 10 cfu/g
		Coliform	IS 5401 (Part-I)	≥ 10 cfu/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
		Feacal Streptococci	IS 5887 (Part-II)	≥ 10 cfu/g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
13.	Malt based food	Total Plate Count	IS 5402	≥ 10 cfu /g
		Yeast & Mould	IS 5403	≥ 10 cfu/g
		Coliform	IS 5401	≥ 10 cfu/g
		E.coli	IS 5887 (Part-I)	Present or absent/g
14.	Solvent Extracted	Total Plate Count	IS 5402	≥ 10 cfu /g
	Food	Yeast & Mould	IS 5403	≥ 10 cfu/g
	(Soya Flour,	Coliform	IS 5401	≥ 10 cfu/g
	Ground Nut Flour, Coconut Flour)	E.coli	IS 5887 (Part-I)	Present or absent/g
III.	WATER			
1.	Waste water	Standard Plate Count	IS 1622	≥1cfu/ml
		Total Coliform(MPN)	IS 1622	≥ 2 MPN to <1600 MPN/100ml
		Faecal coliform (MPN)	IS 1622	≥ 2 MPN to <1600 MPN/100ml
		E. coli (MPN)	IS 1622	≥ 2 MPN to <1600 MPN/100ml
		Faecal streptococci (MPN)	IS 1622	≥ 2 MPN to <1600 MPN/100ml
2.	Process water	Standard Plate Count	IS 1622	≥1cfu/ml
		Coliform Count	IS 1622	≥1cfu/ml
		Thermophilic bacterial count	IS 4251	≥1cfu/ml
		Proteolytic Count	IS 4251	≥1cfu/ml
		Lipolytc Count	IS 4251	≥1cfu/ml
3.	Drinking water	Total Plate Count / Standard Plate Count	IS 1622	≥1cfu/ml
		Coliform	IS 1622	≥ 2 MPN/ 100ml Present/Absent/100ml
		E.coli	IS 1622	Present/Absent/100ml
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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
IV.	BIOBURDEN			
1.	Bioburden (air monitoring)	Bacterial Count	ISO : 8573-7:2003	≥1cfu/m³ ≥1cfu/Plate
		Fungal Count	ISO : 8573-7:2003	≥1cfu/m³ ≥1cfu/Plate

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SI.	Product / Material	Specific Test	Test Method Specification	Range of Testing /
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			performed	

## CHEMICAL TESTING

I.	FOOD & AGRICU	LTURAL PRODUCTS		
1.	Milk & Dairy Products			
а.	Liquid Milk	Total solids Milk fat Cane Sugar Starch Glucose Cane sugar in milk Starch in milk	FSSAI Lab Manual 1(1.3.3) FSSAI Lab Manual 1(1.3.4) FSSAI Lab Manual 1(1.2.1) FSSAI Lab Manual 1(1.2.2) FSSAI Lab Manual 1(1.2.7) FSSAI Lab Manual 1(1.2.1) FSSAI Lab Manual 1(1.2.2) Instruction Manual – Part – II (Method for detection of	1-20% 1-20% Qualitative Qualitative Qualitative Qualitative Qualitative
		Cellulose in Milk Added Urea in milk Ammonium compounds	adulterants) by FSSAI FSSAI Lab Manual 1(1.2.3) IS 1479 (P-1) FSSAI Lab Manual (1.2.4) Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI FSSAI Lab Manual 1(1.2.5)	Qualitative Qualitative Qualitative
		in milk Sulphates in milk Added glucose in milk	FSSAI Lab Manual 1(1.2.6) FSSAI Lab Manual 1(1.2.7) Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative Qualitative
		Sodium chloride in milk	IS 1479 (P-2) FSSAI Lab Manual 1(1.2.8) Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Foreign fat in milk	IS 1479 (P-1) FSSAI Lab Manual 1(1.2.9)	Qualitative
		Nitrates (Pond Water) in Milk	FSSAI Lab Manual 1(1.2.10)	Qualitative
		Neutralizers in milk	FSSAI Lab Manual (1.2.11)	Qualitative
		Hypochlorites and chloramines in Milk	IS 1479(P-1) FSSAI Lab Manual (1.2.12)	Qualitative
		Ammonium Compounds in Milk	FSSAI Lab Manual (1.2.13)	Qualitative
		Anionic Detergents in Milk	FSSAI Lab Manual (1.2.14) Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Skimmed milk powder in milk	FSSAI Lab Manual (1.2.15) Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Gelatin in Milk	FSSAI Lab Manual (1.2.16)	Qualitative
		Formalin in Milk	FSSAI Lab Manual (1.2.17) Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Hydrogen Peroxide in Milk	FSSAI Lab Manual (1.2.18)	Qualitative
		Boric acid and Borates in Milk	FSSAI Lab Manual (1.2.19) Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Salicylic Acid in Milk	FSSAI Lab Manual (1.2.20)	Qualitative
		Sodium bi-carbonate/ neutralizer	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Sugar in Milk	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Vanaspati in Milk	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Synthetic Milk	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Glucose/Inverted Sugar/Sugar Syrup	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Blotting paper in Rubdi	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Alkaline Phosphatase Test for checking of Pasteurisation	FSSAI Lab Manual 4(1.3.1)	Qualitative Pass or fail
		Benzoic acid	IS 1479(Part 1)	Qualitative
		Metanil yellow (non-permitted coal tar colour)	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	-	Saccharin	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Fatty acid profile		
		Saturated Fat Monounsaturated Fat Polyunsaturated Fat	AOCS Ce 2-66 AOCS Ce 2-66 AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
		Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
b.	Cream	Milk fat	FSSAI Lab Manual -1(2.2)	5-70%
		Starch in Cream	FSSAI Lab Manual -1(2.3)	Qualitative
		Gelatin in cream	FSSAI Lab Manual -1(2.3)	Qualitative
		Moisture	FSSAI Lab Manual -1(3.1)	10-90%
		Fatty acid profile		
		Saturated Fat Monounsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Polyunsaturated Fat		(0.01 g to 100 g)/100 g
		Trans Fat		(0.01 g to 100 g)/100 g
C.	Cream powder	Milk fat	FSSAI Lab Manual -1(3.2)	5-60%
		Milk Protein in MSNF	FSSAI Lab Manual -1(3.3)	1-50%
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Monounsaturated Fat		(0.01 g to 100 g)/100 g
		Polyunsaturated Fat		(0.01 g to 100 g)/100 g
		Trans Fat		(0.01 g to 100 g)/100 g
d.	Curd or dahi	Milk fat	FSSAI Lab Manual -1(4.2)	1-20%
		Starch	FSSAI Lab Manual -1(4.3)	Qualitative
		Total solids	FSSAI Lab Manual -1(4.4)	1-20%
		Vanaspati in sweet curd	Instruction Manual – Part –	Qualitative
			II (Method for detection of	
			adulterants) by FSSAI	
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66, (6 <sup>th</sup> Ed.):	(0.01 g to 100 g)/100 g
		Monounsaturated Fat	2009	(0.01 g to 100 g)/100 g
		Polyunsaturated Fat		(0.01 g to 100 g)/100 g
		Trans Fat		(0.01 g to 100 g)/100 g
е.	Chhena or	Moisture	FSSAI Lab Manual -1 (5.2)	20-80%
	Paneer	Fat (Acid Dry Method)	FSSAI Lab Manual -1 (5.3)	5-60%
		Starch in Chhena	FSSAI Lab Manual -1 (5.3)	Qualitative
f.	Cheeze	Moisture	FSSAI Lab Manual -1 (6.2)	20-85%
		Milk fat	FSSAI Lab Manual -1 (6.3)	10-80%
		Coal Tar Dyes	Instruction Manual – Part –	Qualitative
		-	II (Method for detection of	
			adulterants) by FSSAI	
g.	Ice-cream	Total solids	FSSAI Lab Manual -1 (7.2)	1-45%
		Milk fat	FSSAI Lab Manual -1 (7.4)	1-20%
		Protein	FSSAI Lab Manual -1 (7.5)	0.2-10%
			IS 7219	
		Starch in Ice Cream	FSSAI Lab Manual -1 (7.6)	Qualitative
		Benzoic acid	IS 1479(Part 1)	Qualitative
		Metanil yellow (non-	Instruction Manual – Part –	Qualitative
		permitted coal tar	II (Method for detection of	

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		colour)	adulterants) by FSSAI	
		Saccharin	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Fatty acid profile		
		Saturated Fat Monounsaturated Fat Polyunsaturated Fat Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
h.	Dried ice cream	Moisture	FSSAI Lab Manual -1 (8.2)	20-70%
	mix/ dried frozen	Total Solid	FSSAI Lab Manual -1 (9.2)	10-60 %
	dessert/	Milk Fat	FSSAI Lab Manual -1 (9.3)	1-20%
	confection	Sucrose	FSSAI Lab Manual -1 (9.4)	1.0-60.0%
	condensed /	Titratable Acidity	FSSAI Lab Manual -1 (9.5)	0.05-5.0%
	evaporated	Milk Protein in MSNF	FSSAI Lab Manual -1 (9.6)	0.2-20%
	(sweetened, unsweetened and skimmed ) milk	Coal Tar Dyes	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Benzoic acid	FSSAI Lab Manual -8	Qualitative
		Metanil yellow (non- permitted coal tar colour)	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Saccharin	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Fatty acid profile		
		Saturated Fat Monounsaturated Fat Polyunsaturated Fat Trans Fat	AOCS Ce 2-66 AOCS Ce 2-66 AOCS Ce 2-66 AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
i.	Milk Powder	Moisture	FSSAI Lab Manual -1	1-8%
••	(Whole, skimmed,	Milk Fat	FSSAI Lab Manual -1	0.2-40%
	partially	Titratable Acidity	FSSAI Lab Manual -1	0.1-5.0%
	skimmed)	Total Carbohydrates	FSSAI Lab Manual -1	1.0-90.0%
	infant food	Milk Protein in MSNF	FSSAI Lab Manual -1	0.2-20.0%
	infant milk food,	Total Ash	FSSAI Lab Manual -1	0.1-10.0%

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	infant formula	Ash Insoluble in HCI	FSSAI Lab Manual -1	0.01-1.5%
	milk cereal	Crude Fiber	FSSAI Lab Manual -1	0.5-10.0%
	weaning food,	Solubility Percent	FSSAI Lab Manual -1	0.2-100%
	processed cereal	Benzoic acid	FSSAI Lab Manual -8	Qualitative
	based weaning	Metanil yellow (non-	Instruction Manual – Part –	Qualitative
	food	permitted coal tar	II (Method for detection of	
		colour)	adulterants) by FSSAI	
		Saccharin	Instruction Manual – Part –	Qualitative
			II (Method for detection of	
			adulterants) by FSSAI	
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Monounsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Polyunsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
j.	Khoya	Moisture	FSSAI Lab Manual 4(11.2)	0.02-80%
		Milk fat	FSSAI Lab Manual 4(11.3)	1-50%
		Starch in khoya	FSSAI Lab Manual 4(11.4)	Qualitative
		Sucrose in khoya	FSSAI Lab Manual 4(11.5)	1.0-60%
		Starch	Instruction Manual – Part –	Qualitative
			II (Method for detection of	
			adulterants) by FSSAI	
		Coal Tar Dyes	Instruction Manual – Part –	Qualitative
			II (Method for detection of	
			adulterants) by FSSAI	
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Monounsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Polyunsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
k.	Table (Creamery), and Deshi Butter	Moisture	IS 3507 Clause 4 FSSAI Lab Manual 1(12.2)	1-20%
		Milk fat	FSSAI Lab Manual 1(12.3) IS 3507	5-30%
		Milk solids not fat	FSSAI Lab Manual 1(12.3) IS 3507	1-5%

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Salt Content  FSSAI Lab Manual 1(12.4) IS 3507  0.1-3%    Vanaspati  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Mashed potatoes, sweet potatoes and other starch  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Fatty acid profile  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Fatty acid profile  Saturated Fat Polyunsaturated Fat Polyunsaturated Fat  AOCS Ce 2-66  (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g    I.  Ghee/Butter Fat/Butter Oil and Anhydrous Milk Fat /Anhydrous Butter Oil  Butyro-rafractometer reading at 40°C  FSSAI Lab Manual 1(13.2)  0.01-2%    Fere Fatty Acid  IS 3508  0.2-5%    Reichert Value and Polanski Value  IS 3508  1-35    Vanaspati in Ghee  FSSAI Lab Manual 1(13.6)  Qualitative    Vegetable oil in Ghee  FSSAI Lab Manual 1(13.8)  1 - 50 MEQ/KG    Saponification value  IS 3508  3-150    Unsaponification value  IS 3508  0.02-5%    Coal Tar Dyes  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Vanaspati or Margarine  Instruction Manual – Par	SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
Image: severe potatoes and other starch  Image: severe potatoes and other starch  Instruction Manual – Pat – image: severe potatoes and other starch  Qualitative    Image: severe potatoes and other starch  Image: severe potatoes and other starch  Image: severe potatoes and other starch  Qualitative    Image: severe potatoes and other starch  Fatty acid profile  Image: severe potatoes and other starch  Qualitative    Saturated Fat Polyunsaturated Fat Trans Fat  AOCS Ce 2-66  (0.01 g to 100 g)/100 g (0.01 g to 100 g)			Salt Content		0.1-3%
sweet potatoes and other starch  II (Method for detection of adulterants) by FSSAI    Fatty acid profile			Vanaspati	II (Method for detection of	Qualitative
Saturated Fat Polyunsaturated Fat Polyunsaturated Fat Polyunsaturated Fat Polyunsaturated Fat Polyunsaturated Fat Polyunsaturated Fat Polyunsaturated Fat Trans FatAOCS Ce 2-66(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 gI.Ghee/Butter Fat/Butter Oil and Anhydrous Milk Fat /Anhydrous Butter OilMoistureFSSAI Lab Manual 1(13.2) (13.3)0.01 -2%Butter OilButyro-rafractometer reading at 40°C Free Fatty AcidFSSAI Lab Manual 1(13.3) (13.3)0.0 to 100Free Fatty AcidIS 35080.2-5%Butter OilReichert Value and Polanski ValueIS 35080.2-5%Vanaspati in GheeFSSAI Lab Manual 1(13.6)QualitativeVegetable oil in GheeFSSAI Lab Manual 1(13.8)1 - 50 MEQ/KGSaponification valueIS 3508100-300Iodine valueIS 35080.02-5%Unsaponification valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			sweet potatoes and other starch	II (Method for detection of	Qualitative
I.  Ghee/Butter Fat/Butter Oil and Anhydrous Milk Fat /Anhydrous Butter Oil  Monounsaturated Fat Polyunsaturated Fat Trans Fat  (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g    I.  Ghee/Butter Fat/Butter Oil and Anhydrous Milk Fat /Anhydrous Butter Oil  Moisture  FSSAI Lab Manual 1(13.2)  0.01-2%    Free Fatty Acid  IS 3508  0.2-5%    Free Fatty Acid  IS 3508  1-35    Polanski Value  Vanaspati in Ghee  FSSAI Lab Manual 1(13.6)  Qualitative    Vegetable oil in Ghee  FSSAI Lab Manual 1(13.8)  1 – 50 MEQ/KG    Saponification value  IS 3508  100-300    Iodine value  IS 3508  0.02-5%    Unsaponification value  IS 3508  0.02-5%    Coal Tar Dyes  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Vanaspati or Margarine  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative					
Fat/Butter Oil and Anhydrous Milk Fat /Anhydrous Butter OilButyro-rafractometer reading at 40°CFSSAI Lab Manual 1(13.3)0.0 to 100Free Fatty AcidIS 35080.2-5%Butter OilReichert Value and Polanski ValueIS 35081-35Vanaspati in GheeFSSAI Lab Manual 1(13.6)QualitativeVegetable oil in GheeFSSAI Lab Manual 1(13.7)QualitativePeroxide valueFSSAI Lab Manual 1(13.8)1 – 50 MEQ/KGSaponification valueIS 3508100-300Iodine valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			Monounsaturated Fat Polyunsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
Anhydrous Milk Fat /Anhydrous Butter Oil  reading at 40°C  IS 3508  0.2-5%    Free Fatty Acid  IS 3508  1-35    Polanski Value  Vanaspati in Ghee  FSSAI Lab Manual 1(13.6)  Qualitative    Vegetable oil in Ghee  FSSAI Lab Manual 1(13.7)  Qualitative    Peroxide value  FSSAI Lab Manual 1(13.8)  1 – 50 MEQ/KG    Saponification value  IS 3508  0.02-5%    Iodine value  IS 3508  100-300    Iodine value  IS 3508  0.02-5%    Coal Tar Dyes  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Vanaspati or Margarine  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Mashed potatoes, sweet potatoes and other starch  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative	١.	Ghee/Butter	Moisture	FSSAI Lab Manual 1(13.2)	0.01-2%
Butter Oil  Reichert Value and Polanski Value  IS 3508  1-35    Vanaspati in Ghee  FSSAI Lab Manual 1(13.6)  Qualitative    Vegetable oil in Ghee  FSSAI Lab Manual 1(13.7)  Qualitative    Peroxide value  FSSAI Lab Manual 1(13.8)  1 – 50 MEQ/KG    Saponification value  IS 3508  100-300    Iodine value  IS 3508  0.02-5%    Coal Tar Dyes  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Vanaspati or Margarine  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative    Mashed potatoes, sweet potatoes and other starch  Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI  Qualitative		Anhydrous Milk		, , , , , , , , , , , , , , , , , , ,	0.0 to 100
Polanski ValuePolanski ValuePolosovPolanski ValueVanaspati in GheeFSSAI Lab Manual 1(13.6)QualitativeVegetable oil in GheeFSSAI Lab Manual 1(13.7)QualitativePeroxide valueFSSAI Lab Manual 1(13.8)1 – 50 MEQ/KGSaponification valueIS 3508100-300Iodine valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part –QualitativeII (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part –QualitativeII (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			Free Fatty Acid	IS 3508	0.2-5%
Vegetable oil in GheeFSSAI Lab Manual 1(13.7)QualitativePeroxide valueFSSAI Lab Manual 1(13.8)1 – 50 MEQ/KGSaponification valueIS 3508100-300Iodine valueIS 35083-150Unsaponification valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part –QualitativeII (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative				IS 3508	1-35
Peroxide valueFSSAI Lab Manual 1(13.8)1 – 50 MEQ/KGSaponification valueIS 3508100-300Iodine valueIS 35083-150Unsaponification valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			Vanaspati in Ghee	FSSAI Lab Manual 1(13.6)	Qualitative
Saponification valueIS 3508100-300Iodine valueIS 35083-150Unsaponification valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			Vegetable oil in Ghee		Qualitative
Iodine valueIS 35083-150Unsaponification valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			Peroxide value	FSSAI Lab Manual 1(13.8)	1 – 50 MEQ/KG
Unsaponification valueIS 35080.02-5%Coal Tar DyesInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			Saponification value	IS 3508	100-300
Coal Tar DyesInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeVanaspati or MargarineInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitativeMashed potatoes, sweet potatoes and other starchInstruction Manual – Part – II (Method for detection of adulterants) by FSSAIQualitative			lodine value	IS 3508	3-150
II (Method for detection of adulterants) by FSSAI    Vanaspati or Margarine  Instruction Manual – Part –    II (Method for detection of adulterants) by FSSAI    Mashed potatoes, sweet potatoes and other starch  Instruction Manual – Part –    II (Method for detection of adulterants) by FSSAI			Unsaponification value	IS 3508	0.02-5%
II (Method for detection of adulterants) by FSSAI    Mashed potatoes, sweet potatoes and other starch  Instruction Manual – Part – Qualitative    II (Method for detection of adulterants) by FSSAI			Coal Tar Dyes	II (Method for detection of	Qualitative
sweet potatoes and other starchII (Method for detection of adulterants) by FSSAI			Vanaspati or Margarine	Instruction Manual – Part – II (Method for detection of	Qualitative
			sweet potatoes and	II (Method for detection of	Qualitative
Saturated Fat AOCS Ce 2-66 (0.01 g to 100 g)/100 g				AOCS Ce 2-66	(0.01 g to 100 g)/100 g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Monounsaturated Fat Polyunsaturated Fat Trans Fat		(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
m.	Chakka and Shrikhand	Total solidsMilk fatProteinTitratable AcidityTotal ashSucroseBenzoic acidMetanil yellow(non-permitted coal tarcolour)Saccharin	FSSAI Lab Manual 4 FSSAI Lab Manual 8 Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI Instruction Manual – Part –	1-20%    1-30%    0.1-2%    0.01-15%    1-15%    Qualitative    Qualitative    Qualitative
		Fatty acid profile Saturated Fat Monounsaturated Fat Polyunsaturated Fat	II (Method for detection of adulterants) by FSSAI AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
n.	Yoghurt	Trans Fat Total solids Milk fat Protein Titratable Acidity	FSSAI Lab Manual 1 FSSAI Lab Manual 1 FSSAI Lab Manual 1 FSSAI Lab Manual 1	(0.01 g to 100 g)/100 g 1-20% 1-30% 0.04-90% 0.1-2%
		Fatty acid profile Saturated Fat Monounsaturated Fat Polyunsaturated Fat Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
0.	Whey Products	Moisture Milk fat Protein Total ash pH	FSSAI Lab Manual 1 FSSAI Lab Manual 1 FSSAI Lab Manual 1 FSSAI Lab Manual 1 FSSAI Lab Manual 1	0.02-10% 0.2-30% 0.04-90% 0.01-15% 1-14

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Lactose	FSSAI Lab Manual 1	0.01-15%
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Monounsaturated Fat		(0.01 g to 100 g)/100 g
		Polyunsaturated Fat		(0.01 g to 100 g)/100 g
		Trans Fat		(0.01 g to 100 g)/100 g
р.	Edible Casein	Moisture	FSSAI Lab Manual 1	0.02-10%
-	Products	Milk fat	FSSAI Lab Manual 1	0.02-30%
		Protein	FSSAI Lab Manual 1	0.2-100%
		Ash Content	FSSAI Lab Manual 1	0.01-15%
		Fixed Ash	FSSAI Lab Manual 1	0.01-15%
		Free Acidity	FSSAI Lab Manual 1	0.1-2%
		pH	FSSAI Lab Manual 1	1-14
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Monounsaturated Fat		(0.01 g to 100 g)/100 g
		Polyunsaturated Fat		(0.01 g to 100 g)/100 g
		Trans Fat		(0.01 g to 100 g)/100 g
q.	Milk based sweets Milk & milk	Lactose in Milk Based Sweets	FSSAI Lab Manual 1	1.0-50.0%
	product	Total Nitrogen/Crude Protein	FSSAI Lab Manual 1	0.2-50%
		Non Protein Nitrogen	FSSAI Lab Manual 1	0.1-20%
		True Protein Nitrogen	FSSAI Lab Manual 1	0.2-20.0%
		Protein Content	FSSAI Lab Manual 1	0.2-20%
		Fatty acid profile		
		Saturated Fat Monounsaturated Fat Polyunsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
r.	Milk & Milk Product and Infant Farmulae	Trans Fat Non Protein Nitrogen	FSSAI Lab Manual 1	(0.01 g to 100 g)/100 g 0.1-20%

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection		
2.	Oil Fat & Related Products And Oil Seed & Byproducts					
	Coconut Oil Cotton Seed Oil	Moisture content	FSSAI Lab Manual 2(3.0) IS 548 (P-I)	0.02-15%		
	Groundnut oil Linseed Oil	Specific Gravity	FSSAI Lab Manual 2(4.0) IS 548 (P-I)	0.2-0.9		
	Mahua oil Rapeseed oil	Butyro Refractometer reading at 40 c	FSSAI Lab Manual 2(5.0) IS 548 (P-I)	0-100		
	Mustard oil Rapeseed oil or	Flash point	FSSAI Lab Manual 2(6.0) IS 1448(PART- 21)	55-400 C		
	Mustard oil Olive oil	Colour Melting Point	FSSAI Lab Manual 2(7.0) FSSAI Lab Manual 2(8.0)	0.5 -100 25-51°C		
	Poppy Seed Oil Safflower Seed Oil	Saponification value	IS 548 (Part-I) FSSAI Lab Manual 2(9.0)	92-250		
	Imported Safflower Seed	Unsaponifiable matter	IS 548(PART 1) FSSAI Lab Manual 2(10) IS 548(PART 1)	0.5-6 %		
	Oil Taramira oil	Acid value	FSSAI Lab Manual 2(11) IS 548(PART 1)	0.1 – 54		
	Til oil Niger Seed Oil	lodine value	FSSAI Lab Manual 2(12) IS 548(PART 1)	7.5-180		
	Soya bean Oil Maize (corn) Oil Refined Vegetable	Reichert Meissl Value	FSSAI Lab Manual 2(13) IS 548(PART 1)	10-35		
	Oil Almond Oil	Polanski Value	FSSAI Lab Manual 2(13) IS 548(PART 1)	1-15		
	Water-melon seed	Bellier test	FSSAI Lab Manual 2(14) IS 548(PART 1)	12-60°C		
	Palm oil Palmolein	Cloud point of Palmolein	FSSAI Lab Manual 2(17) IS 1448(PART -21)	4-50°C		
	Palm kernel oil Sunflower seed	Carbohydrate Energy (calorific value)	AOAC 986.25 RIMS/SOP/FD/06	1.0-10.0% 10–500 kcal/100g		
	oil Imported	Phosphorus Oil content	AOAC 965.17 IS 3579	10.0-500.0 mg/100g 7-60%		
	Sunflower Seed	Acid value for extracted fat	IS 548(PART 2)	0.01-30%		
		Total ash	IS 7874(PART 1)	0.1-30%		

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
[	Rice Bran Oil	Adulteration		
	Blended edible Vegetable Oil	Sesame Oil (Baudouin test)	FSSAI Lab Manual -2	Qualitative
	Interesterified Vegetable Fat	Cotton Seed Oil (Halphens Test)	FSSAI Lab Manual -2	Qualitative
	Partially	Rice Bran Oil	FSSAI Lab Manual -2	Qualitative
	Hydrogenated Soyabean Oil	Linseed Oil (Hexa Bromide Test)	FSSAI LAB.MANUAL- 2	Qualitative
	Partially	Polybromide test	FSSAI Lab Manual 2	Qualitative
	hydrogenated and winterisedsoyabe	Animal body fat in Vegetable fat	FSSAI Lab Manual 2	Qualitative
	an oil	Test for argemone oil	FSSAI Lab Manual 2	Qualitative
	Partially	Hydrocyanic acid	FSSAI Lab Manual 2	Qualitative
	hydrogenated soyabean oil Edible Fats Cocoa Butter	Mineral oil	FSSAI Lab Manual 2 Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Refined Salseed Fat Kokum Fat	Castor oil	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Mango Kernel Fat Dhupa Fat Phulwara Fat	Rancidity Test (Kries test)	FSSAI Lab Manual 2	Qualitative
	Margarine And Fat Spreads Table Margarine	Cotton seed oil in mustard oil	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Industrial Margarine Fat Spread	Prohibited colour	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Hydrogenated Vegetable Oils Vanaspati	Karanja oil	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Bakery shortening Oil Seed, Rice Bran,	Cyanide	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Copra & by Product Oil Seed &	Rancidity	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Byproducts	Sorbic acid	IS 1479(Part 1)	Qualitative
		Benzoic acid	IS 1479(Part 1)	Qualitative
		Antioxidants	IS 3508	Qualitative
		Added Coloring Matter	IS 3508	Qualitative
		Fatty acid profile		
		Saturated Fat Monounsaturated Fat Polyunsaturated Fat Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
3.	Fruits and Vegetab	le Products Fruit Juices a	and Concentrates Nuts and N	lut Products
a.	Thermally	Quality Parameters		
	<b>Processed Fruits</b>	Taste & Flavors	IS 5800	Qualitative
	(Canned/ Bottled/	Absence of Defect	IS 5800	Qualitative
	Flexible	Moisture	FSSAI Lab Manual 5	0.1-80%
	packaged/	Total ash	FSSAI Lab Manual 5	0.5-5.0%
	Aseptically	Acid insoluble ash	FSSAI Lab Manual 5	0.05-2.0%
	packed)	Head space	IS 2860	0.1–5.0 cm
	Thermally	Acidity	FSSAI Lab Manual -5	0.1-10.0%
	Processed Fruit	Specific gravity	IS 2860	0.4-1.50
	cocktail /tropical fruit cocktail	Sodium chloride	IS 2860	0.2-25.0%
	(Canned/ Bottled/	рН	IS 2860	2.0-12.0
	Flexible	Added Nutritive Sweetener (saccharine)	FSSAI Lab Manual -8	1-5000 mg/kg
	packaged/ Aseptically	Drained weight	IS 2860: Clause 7	10-99%
	packed)	Fruit Content	FSSAI Lab Manual -5	1-60%
	Thermally Processed	TSS (Soluble Solid)	IS 13815 FSSAI Lab Manual -5 (1.6)	1-80%
	Vegetables	Starch	IS 4706 (Part- 2)	1 - 99%
	(Canned/ Bottled/	Reducing sugar	IS 2860	1.0-70 %
	(cannoa, bottlea,	Vitamin C	AOAC 967.21	5.0-500 mg/100g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Flexible	Fill of the container	FSSAI Lab Manual -5 (1.3)	1-100%
	packaged/	Fat	FSSAI Lab Manual -4 (A-8)	0.5-99%
	Aseptically	Protein	IS 7219	0.5-90%
	packed)	Carbohydrate	AOAC 986.25	1.0-10.0%
	Thermally	Energy (calorific value)	RIMS/SOP/FD/06	10–500 kcal/100g
	Processed	Dietary Fibre	AOAC.985.29	0.50-80%
	Curried	Rehydration ratio	FSSAI Lab Manual 5	Min 3. 0 – 10
	Vegetables/	Adulteration		
	Ready-to-eat Vegetables	Peroxidase test	FSSAI Lab Manual -5	Qualitative (Positive/Negative)
	Thermally	Sulphur Di Oxide	AOAC 990.28:2012	10mg/Kg-800mg/Kg
	Processed	Benzoic acid	FSSAI Lab Manual 8	1-800 mg/kg
	Vegetable soups (Canned/ Bottled/	Mineral impurities	FSSAI Lab Manual 5	0.05-20%
	Flexible packaged/ Aseptically packed)	Unpeeled parts, split grains, empty skins, torn grains, broken pieces	FSSAI Lab Manual 5	Qualitative
	Thermally Processed Fruit Juices (Canned/	Mineral acid in vinegar	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Bottled/ Flexible packaged/	Test for presence of mineral acid	FSSAI Lab Manual -5	Qualitative
	Aseptically packed) Thermally Processed Vegetable Juices (Canned/ Bottled/ Flexible packaged/ Aseptically packed) Thermally Processed Tomato Juice	Synthetic color	FSSAI Lab Manual -5	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Thermally			
	Processed Fruit			
	Nectar (Canned/			
	Bottled/ Flexible			
	packaged/			
	Aseptically			
	packed)			
	Thermally			
	processed fruit			
	beverages/ Fruit			
	Drink/ Ready to			
	serve Fruit			
	Beverages			
	(Canned/ Bottled/			
	Flexible			
	packaged/			
	Asceptically			
	packed) Thermally			
	Processed Mango			
	Pulp Puree and			
	sweetened Mango			
	pulp/ puree			
	(Canned, Bottle,			
	Flexible Pack			
	And/or			
	Aseptically			
	Packed)			
	Thermally			
	Processed Fruit			
	Pulp Puree and			
	sweetened Fruit			
	pulp /puree other			
	than mango			
	(Canned/ Bottled/			
	Flexible			

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	packaged/			
	Aseptically			
	packed)			
	Thermally			
	Processed			
	Concentrated			
	Fruit/ Vegetable			
	Juice Pulp			
	Puree(Canned/			
	<b>Bottled/ Flexible</b>			
	packaged/			
	Asceptically			
	packed)			
	Thermally			
	Processed			
	Concentrated			
	Fruit / Vegetable			
	Juice Pulp Puree			
	(Canned/ Bottled/			
	Flexible			
	packaged/			
	Aseptically			
	packed)			
	Fruit/ Vegetable			
	Juice/ Pulp/ Puree			
	with			
	Preservatives For			
	Industrial Use			
	only			
	Concentrated			
	Fruit / Vegetable			
	Juice /Pulp/Puree			
	with			
	Preservatives For			
	Industrial Use			
	only		]	

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Tamarind Pulp/Puree			
	Concentrate			
	Fruit bar/ Tofee			
	Fruit /			
	Vegetable/Cereal			
	Flakes			
	Squashes,			
	Crushes, Fruit			
	Syrups/fruit			
	Sharbats and			
	Barley Water			
	Ginger Cocktail(Ginger			
	Beer or Ginger			
	Ale)			
	Synthetic Syrup			
	for use in			
	Dispensers for			
	Carbonated			
	Waters			
	Synthetic Syrup			
	or Sharbat			
	Murabba			
	Candied, Crystallised and			
	Glazed Fruit			
	/Vegetable/Rhizo			
	me/Fruit peel			
	Tomato Ketchup			
	and Sauce			
	Culinary			
	pastes/Fruit and			
	Vegetables			
	Sauces other than			
l	Tomato and Soya	<u> </u>		[

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	sauce			
	Soya sauce			
	Carbonated Fruit			
	Beverages or			
	Fruit Drinks			
	Jam			
	Fruit Jelly			
	Fruit Cheese			
	Marmalade			
	Dehydrated Fruits			
	Dehydrated Vegetables			
	Frozen Fruits/fruit			
	products			
	Frozen			
	Vegetables			
	Frozen Curried			
	Vegetables/ready-			
	to-eat vegetables			
	Fruit Based			
	Beverages			
	Mix/Powdered			
	Fruit Based			
	Beverages			
	Fruits and			
	vegetable chutney			
	Mango chutney			
	Pickles			
	Table Olives			
	Grated			
	Desiccated			
	Coconut			
	Vinegar Browed Vinegar			
	Brewed Vinegar			
	Synthetic Vinegar Nuts and Raisins			
L	inuts and kaisins	J	<u> </u>	L

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Groundnut Kernel Raisins Pistachio Nuts Dates Dry Fruits and Nuts Bean			
4.	Cereal and Cereal F	Products, Bakery & Baker	ry Products	1
a.	Atta	Moisture	IS 4684	0.2-20.0%
	Atta or resultant	Moisture	FSSAI Lab Manual -5	0.2-20.0%
	atta	Moisture	IS 4706 (P-II)	0.2-20.0%
	Fortified atta	Total ash	FSSAI Lab Manual -5	0.1-10.0%
	Protein rich	Acid insoluble ash	FSSAI Lab Manual -5	0.05-2.0%
	(paushtik) atta	Fat	IS 4684 AOAC 920.85	0.02-30.0%
	Maida	Protein	IS 7219	0.05-30.0%
	Maida	Carbohydrates	IS 1656	1.0–90.0%
	Fortified maida	Energy (calorific value)	RIMS/SOP/FD/06	10.0-500.0Kcal/100g
	Protein rich (paushtik) maida	Crude fiber	IS 10226 (PART 1)	0.5-20.0%
	Semolina (suji or	Dry Gluten	IS 1155	0.5-20.0%
	rawa)	Wet Gluten	IS 1155	1-40.0%
	Besan	Alcoholic Acidity	IS 1155	0.1-2.0%
	Pearl barley(jau)	Uric acid	DGHS Manual 3	10-200 mg/kg
	Pearl barley (jau) Whole barley	Sedimentation Test/ value	IS 13864	5.0-30.0 ml
	powder or	Sulphur Dioxide	AOAC 990.28	10-500 mg/kg
	barleyflour or	Kesari Dal	DGHS Manual 3	Qualitative
	choker yukt jau ka churan	Microscopic appearance	IS 1155	Qualitative
	Food grains	Acidity of extracted Fat	FSSAI Lab manual 3	0.1-2.0%
	Wheat	Dietary Fibre	AOAC 985.29	0.1-50 g/100g
	Maize Jawar and bajra	Starch	IS 4706 (P-II) Clause 9	Qualitative (Present/ Absent )
	-	pH of aqueous extract	IS 4706 (P-II) Clause 13	1-14

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Rice Masur whole	Test for added color	FSSAI Lab Manual -3; Clause 18.0	Qualitative (Present/ Absent )
	Urd whole Moong whole	Odour, Color & Rancid taste	RIMS/SOP/FD/07	Qualitative (Present/ Absent)
	Channa whole Split pulse (dal)	Foreign Matter	FSSAI lab Manual 3; Clause 1.1.2.1.	Qualitative (Present/ Absent)
	arhar Split pulse (dal)	Granularity Water activity at 25°C	IS 1155 Appendix G AOAC 978.18	1-100% 0.3-0.95
	moong Split pulse (dal)	Nitrogen Adultration	IS 1485	0.5-90%
	urad Dal chana Split pulse	Boric acid in maida/rice	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	masoor Any other food grains	Excessive sand and dirt in wheat flour	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Corn flour (maize starch) Corn flour (maize	Excessive sand and dirt in wheat flour	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	starch) Corn flakes Corn flakes	Chalk powder in wheat flour	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Custard powder Custard powder Macaroni	Cheap flour in maida	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	products Pasta products (macaroni,	Excess bran in wheat flour	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	spaghetti, vermicelli) Malted and malt	Metanil yellow in besan	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	based foods Malted milk food Malted and malt	Foreign matter	FSSAI Lab Manual 3(1.1.2.1) IS 4333(Part 1)	0.5 – 20%
	based foods Rolled oats	Other edible grains	FSSAI Lab Manual 3(1.1.2.2) IS 4333(Part 1)	0.1 – 20%

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Rolled oats Solvent extracted	Damaged grains	FSSAI Lab Manual 3(1.1.2.2) IS 4333(Part 1)	0.01 -20%
	flours Solvent extracted	Weevilled grains	FSSAI Lab Manual 3(1.1.2.2) IS 4333(Part 1)	0.1 -20%
	soya flour Solvent extracted	Husked rice, unhusked rice, waxy rice, chips	ISO 7301 : 1974 (RA 2001)	0.1 -20 %
	groundnut flour Solvent extracted sesame flour	Ergot	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Solvent extracted coconut flour Solvent extracted	Dhathra	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	cotton seed flour Starchy foods Arrowroot	Metanil yellow in sella rice	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Sago Bakery products Biscuits	Turmeric in sella rice	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Bread	Urea in parched rice	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
		Hidden insects	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
		Hydrocyanic acid	FSSAI Lab Manual 8	Qualitative
		Fatty acid profile Saturated Fat Monounsaturated Fat Polyunsaturated Fat Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
5.	Salt, Spices, Condi	ments and Related Produ	ucts	
a.	Spices, Condiments	Moisture	IS 1797:Clause 9 FSSAI Lab Manual 3(3.0)	0.1–20.0%
	Caraway (siahjira)	Total ash	IS 1797:Clause 6 FSSAI Lab Manual 3(4.0)	0.1-20.0%
	Siahjira whole Caraway	Acid insoluble ash	IS 1797:Clause 8 FSSAI Lab Manual 3(5.0)	0.05-5.0%
	black(siahjira) Whole	Cold water extract	IS 1797:Clause 10 FSSAI Lab Manual 3(6.0)	1.0-40.0%
	Caraway (siahjira)powder	Alcohol soluble extract	IS 1797:Clause 10 FSSAI Lab Manual 3(7.0)	1.0-20.0%
	Cardamom	Calcium Oxide	IS 1797 FSSAI Lab Manual 3(8.0)	1.0-20.0%
	(elaichi) Cardamom	Non Volatile Ether Extract/fat content	IS 1797:Clause 14 FSSAI Lab Manual 3(9.0)	1.0-30.0%
	(chhoti elaichi) whole	Volatile oil contents	IS 1797:Clause15 FSSAI Lab Manual 3(10.0)	0.1–10.0%
	Cardamom (chhoti elaichi)	Crude fiber	IS 1797:Clause 11 FSSAI Lab Manual 3(11.0)	0.5–30.0%
	seeds Cardamom	Starch Content	FSSAI Lab Manual 10(15.5) IS 4706(PART 2)	0.5-80%
	(chhoti elaichi) powder	Protein	IS 7219 AOAC 920.87	0.2-20.0%
	Cardamom (badi elaichi)	Carbohydrate	AOAC 986.25	1.0-90.0%
	whole	Energy (calorific value)	RIMS/SOP/FD/06	Qualitative
	Cardamom (badielaichi)	Salt (as NaCl)	IS 1797:Clause 16 IS 253	0.2–99.0%
	seeds Cardamom	Curcumin content in Turmeric Oleoresin	IS 10925: Annex B	0.5–5.0%
	(badielaichi) powder	Extraneous Matter and other refractions	IS 1797 FSSAI Lab manual-10; Clause 2.0	Qualitative
	Chillies and capsicum	Total Nitrogen pH	IS 7219 IS 4706 Part-2	0.5-50% 1.0-12

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	(lalmirchi)	Adulteration		
	Chillies and capsicum (lalmirchi)	Boric acid	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	whole Chillies and capsicum	Excessive sand and dirt	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	(lalmirchi) powder	Chalk powder	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Cinnamon (dalchini)	Cheap flour	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Cinnamon (dalchini) whole	Excess bran	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Cinnamon (dalchini) powder	Metanil yellow	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	Cassia(taj) Cassia(taj) whole	Foreign matter	FSSAI Manual 3(1.1.2.1) IS 4333(Part 1)	0.5 – 20%
	Cassia (taj) powder	Other edible grains	FSSAI Manual 3(1.1.2.2) IS 4333(Part 1)	0.1 – 20%
	Cloves (laung)	Damaged grains	FSSAI Manual 3(1.1.2.2) IS 4333(Part 1)	0.01 -20%
	Cloves (laung) whole Cloves (laung)	Weevilled grains	FSSAI Manual 3(1.1.2.2) IS 4333(Part 1)	0.1 -20%
	Cloves (laung) powder	Husked rice, unhusked rice, waxy rice, chips	ISO 7301	0.1 -20 %
	Coriander (dhania)	Ergot	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Coriander (dhania) whole Coriander	Dhathra	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
L		Metanil yellow in sella	Instruction Manual – Part –	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	(dhania) powder	rice	II (Method for detection of adulterants) by FSSAI	
	Cumin (zeera, kalonji)	Turmeric in sella rice	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Cumin (safed zeera) whole	Urea in parched rice	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Cumin (safed zeera) powder	Hidden insects	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
	Cumin black	Hydrocyanic acid	FSSAI Lab Manual 8	Qualitative
	(kalonji) whole	Odour& Taste	IS 10925: Appendix A	Qualitative
	Cumin black	Test for lead chromate	IS 3576: Annex A	Qualitative
	(kalonji)	Scoville Index	IS 8104	Qualitative
	powder	Coloring Matter	IS 10925: Annex B	Qualitative
	Fennel(saunf)	Peroxidase test	IS 4624	Qualitative
	Fennel(saunf)	Defective Rhizome	IS 3576	0.01-20%
	whole Fennel(saunf)	Matter insoluble in water	IS 253	0.01-20%
	powder	Matter soluble in water	IS 253	0.01-20%
	Fenugreek(methi)	ASTA Color	AOAC.971.26.2012	1-500%
	Fenugreek(methi) whole	Solubility on Cold Water	IS 1797	1.0-30%
	Fenugreek (methi)	Total Nitrogen	IS 7219	0.2-20.0%
	powder	Crude Fiber	IS 10226 Part-1	1-30%
	P	Protein	IS 7219	0.2-20.0%
	Ginger (sonth,	Carbohydrate	AOAC 986.25 Issue no. 02	1.0-90.0%
	adrak) Ginger (sonth,adrak)	Energy (calorific value)	RIMS/SOP/FD/06	10–500 kcal/100g
	whole Ginger (sonth, adrak) powder			

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Mace(jaipatri) Mace(jaipatri) whole Mace(jaipatri) powder			
	Mustard (rai, sarson) Mustard (rai, sarson) whole Mustard (rai, sarson) powder			
	Nutmeg (jaiphal) Nutmeg(jaiphal) whole Nutmeg(jaiphal) powder			
	Pepper black (kalimirch) Pepper black (kalimirch) whole Pepper black(kalimirch) powder Light black pepper whole			
	Pinheads Poppy(khaskhas)			

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Turmeric(haldi) Turmeric(haldi) whole Turmeric(haldi) powder			
	Curry powder			
	Mixed masala Aniseed(saunf) Ajwain (bishops seeds) Dried mango slices Dried mango powder			
	Pepper white Pepper white whole Pepper white powder			
	Garlic(lahsun) Celery Celery whole Dehydrated onion(sukha pyaj) Asafoetida			
b.	saffron(kesar) Saffron(kesar) Saffron(kesar	Identification Test Bitterness (Absorbance of picrocine)	IS 5453 (Part-2): Clause 5 IS 5453 (P-II): Clause 13 ISO 3632-2	Passes the Test 20.0-80.0%
	powder)	Coloring strength (Absorbance of crocine)	ISO 3632-2 IS 5453 (P-II): Clause 13	50.0–300.0
		Flavor (Absorbance of safranal)	IS 5453 (P-II): Clause 13	20-50 at 330nm

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Safranal Strength Expressed as Direct Reading of absorbance of 330 nm	IS 5453Part-2	1-100%
		Coloring strength Expressed as Direct Reading of absorbance of 440 nm	IS 5453Part-2	1-100%
		Moisture and Volatile Matter	IS 5453 (Part-2): Clause 9	0.1–20.0%
1		Ash on ODB	IS:5453 Part -2	0.02-5%
		Acid Insoluble Ash	IS 5453 (Part-2): Clause 11	0.05-5.0%
		Floral waste Content	IS 5453 (Part-2): Clause 6	Passes the Test
		Extraneous matter	IS 5453 (Part-2): Clause 7	1.0-20.0%
C.	Edible Common Salt (Edible, iodised,	White powder	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
	iron fortified, potassium iodate) Double fortified salt	Common salt from iodized salt	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
		Moisture	IS 7224: Annex A	0.01-20%
		Sodium Chloride (Total Chloride)	of IS 253: Clause A-5 IS 7224;Annex D	0.5–2.0%
		Water insoluble matter	IS 253: Clause A-4 IS 7224: Annex C	0.1–5.0%
		lodine	IS 7224: Annex H	10.0-50.0 mg/kg
		Matter soluble in water (other than NaCl)	IS 253: Clause A-7 IS 7224: Annex E	0.1-2.0%
		Sulphates	IS 7224: Annex G IS 253: Clause A-9	0.1–1.0%
		Alkalinity as Na <sub>2</sub> Co <sub>3</sub>	IS 7224: Annex J IS 253: Clause A-10	0.01–1.0%
		Adulteration		
		Benzoic acid ⁢ s salts	FSSAI Lab Manual 8	1-1500 mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection	
6.	Bakery and Confectionary Product				
а.	Bakery Products (Biscuit, Bread, Snacks, Namkeen, Chips)	Moisture	IS 15271 IS 12569 IS 12711: Clause 5 IS 1011: Annex B	1.0-50.0%	
		Ash	IS 15271 IS 12569 IS 12711: Clause 5 IS 1011: Annex B	0.1-10%	
		Acid Insoluble Ash	IS 15271 IS 12569 IS 12711: Clause 5 IS 1011: Annex B DGHS Manual 4 (13.3.1)	0.01-2.0%	
		Fat	IS 15271 IS 12569 IS 12711: Clause 10 IS 6287: AOAC 920.85	0.2-70.0%	
		Protein	IS 7219 DGHS Manual 4 (13.4.1) AOAC 920.87.25	0.2-20.0%	
		Carbohydrates	AOAC 986.25	1.0-100.0%	
		Energy (Calorific value)	RIMS/SOP/FD/06	10.0-500 kcal/100g	
		Crude fiber	IS 1483: Appendix E IS 12711: Clause 13 IS 10226 (P-I)	0.2-5.0%	
		Added color	FSSAI Food Analysis Manual-08:2015; Clause 4.2	Qualitative	
		Acidity of extracted fat	IS 12711;Clause 11 IS 1011; Annex D	0.05-2.0%	
		Sorbic Acid	FSSAI Food Analysis Manual-08; Clause 1.3.2	Qualitative	

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Color synthetic	FSSAI Food Analysis Manual-08; Clause 4.2	Qualitative
		Volume mass ratio	IS 12711: Clause 9 IS 1483: Appendix A	0.5-20.0
		Dietary fiber	AOAC 985.29	1.0-50%
		Sucrose	FSSAI lab Manual 4; Clause A10 AOAC 923.09	1.0-60.0%
		Reducing Sugar	FSSAI lab Manual 4; Clause A9 AOAC 923.09	1.0-20.0%
		Sulphur dioxide	AOAC 990.28	10.0-500.00 mg/kg
		Salt	AOAC (19th Edition) 960.29	(0.1 to 10.0) g/100g
		Alcoholic Acidity	IS 12711	0.020%-10%
		pH of Aqueous Extract	IS 12711	2% - 12%
		Fruits in Fruits Bread/Cake	IS 12711	0.20% - 50%
		Peroxide Valve/ Oxidative Stability	IS 12711	0.10 meq/kg – 15 meq/kg
		Fatty acid profile		
		Saturated Fat Monounsaturated Fat Polyunsaturated Fat Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
		Physical Parameters		
		Appearance	IS 1011	Qualitative
		Taste & Odour	IS 1011	Qualitative
		Flavour	IS 1011	Qualitative
		Baking	IS 1011	Qualitative
		Texture	IS 1011	Qualitative
		Insect Infestation	IS 1011	Qualitative
		Foreign Matter	IS 1011	Qualitative
		Adulteration		Quelliteti uz
L		Benzoic acid ⁢ s salts	FSSAI Lab Manual 8	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
7.	Sweet and Confect			
a.	Sugar boiled Confectionery	Moisture	IS 6287: Clause 5 IS 6747	0.1-50.0%
	Lozenges Chewing Gum and Bubblegum	Total Ash	IS 1011 IS 1163 IS 6287	0.1-50.0%
	Chocolate Ice Iollies or Edible ices	Acid Insoluble Ash	IS 1011 IS 1163 IS 6287	0.01-2.0%
	Ice lollies or	Fat	IS 6287: Clause 10	0.2-70.0%
	Edible Ices Ice Candy	Protein	IS 7219 IS 6287: Clause 11	0.2-20.0%
		Carbohydrate	AOAC 986.25:2012	1.0-100.0%
		Energy (calorific value)	RIMS/SOP/FD/06	10.0-500.00 kcal/100g
		Sulphated Ash	IS 6287: Clause 6 IS 6747 IS 1008	0.1-20.0%
		Added Color	FSSAI Food Analysis Manual-08; Clause 4.2	Present/ Absent
		Sucrose	IS 6287: Clause 9 AOAC 923.09	1.0-60.0%
		Reducing Sugar	IS 6287: Clause 8 AOAC 923.09	1.0-20.0%
		Gum base content	IS 6747: Appendix B	0.05-30.0%
		Sulphur Dioxide	AOAC 990.28	20.0-500.00 mg/kg
		Lactose	IS 1479 (P-2)	1.0-10.0%
		Organoleptic Test	IS 10642	Qualitative
		Ash	IS 11923	0.01-2.0%
		Alkalinity of total ash	IS 1164 IS 11923	0.5% - 10%
		Milk Fat	IS 1163	0.2%-15%
		Milk solid non fat	IS 1163	0.2%-50%
		Cocoa Butter	IS 1164	0.1%-99%
		Crude fiber	IS 1164 IS 10226:Part-1	0.5 -80 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Dietary Fiber	AOAC.985.29	1.0%-50%
		Particle Size	IS 11923	1%- 100% passing through 150 mesh
		Adulteration		
		Benzoic acid ⁢ s salts	FSSAI Lab Manual 8	Qualitative
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Monounsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Polyunsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
8.	Sugar and Sugar P	roducts	J	L
a.	Sugar Plantation white	Moisture	FSSAI Lab Manual 4(7.2) IS 15279	0.02-20%
	sugar Refined sugar	Sucrose	FSSAI Lab Manual 4(7.4) IS 15279	0.1-99%
	Khandasari sugar Bura sugar	Ash insoluble in dilute HCl	FSSAI Lab Manual 4(8.1) IS 12923	0.02-10%
	Sugar cubes Icing sugar	Sulphated ash	FSSAI Lab Manual 4(10) IS 15279	0.02-10%
	Misri	Sieve test	IS 15279	0.02-100%
	Gur or jaggery Dextrose	Loss on drying	IS 15279: Clause 4 IS 1151	0.02-10.0%
	Dextrose Golden syrup	Grain Size (L,M,S&Ss)	IS 498	1-95% retained by mass (SS to L)
	Golden syrup	Grade	IS 498	Physical
	Dried glucose syrup	Total Sugar( as Invert Sugar)	IS 15279	1-95%
	Dried glucose syrup	Total of Sucrose & Starch	IS 15279	1-95%
		Iron Particles per 100 g	RIMS/SOP/FD/08	0.01-100%
		Safety factor	IS 5975	0.01-100 %
		Crystal Size Material to be retained on 500 Micron sieve	IS 5975	1-95 %

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
[		Acid insoluble ash	IS 6287	0.05- 3.0 %
		Reducing sugars	IS 15279: Clause 7 IS 1151	1.0–70.0%
		Sulphated ash	IS 15279: Clause 10 IS 6287	0.1–2.0%
		Water insoluble matter	IS 15279: Clause 14	0.01–10.0%
		Polarization	IS 15279	1.0–98.0°
		Sulphur dioxide	AOAC 990.28:2012	20–400 mg/kg
		Adulteration		
		Extraneous matter	FSSAI Lab Manual 4(9.2)	Qualitative
		Chalk powder in sugar	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Urea	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Washing soda	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Yellow colour (non permitted)	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Sodium bicarbonate	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Washing soda	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Chalk powder	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
9.	Honey & Honey	Taste	IS 4941	Qualitative
	Products	Flavour	IS 4941	Qualitative
		Specific gravity	FSSAI Lab Manual 4(6.3) IS 4941	1.21-1.50%

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Moisture	FSSAI Lab Manual 4(6.2) IS 4941	13-25%
		Total reducing sugars	FSSAI Lab Manual 4(6.4) IS 4941	50-85%
		Sucrose	FSSAI Lab Manual 4(6.4.4) IS 4941	0.4-90%
		Glucose/ Fructose ratio	FSSAI Lab Manual 4(6.5) IS 4941	0.8-1.8
		Ash	FSSAI Lab Manual 4(6.7) IS 4941	0.002-5%
		Acidity as formic acid	FSSAI Lab Manual 4(6.8) IS 4941	0.002-0.5%
		HMF	IS 4941: Annex D	1.0-90 mg/kg
		Reducing sugars	IS 4941: Annex C	1.0-85.0%
		Fiehe's test	IS 4941: Annex F	Qualitative
		Color	P fund color grader	1.0-200mm
		Refractive index	IS 4941: Annex B-2	1.330-1.499
		Pollens and plant element	IS 4941: Annex G of	Qualitative
		Optical density at 660 nm	IS 4941: Annexure H	0.100 to 0.800
		Sucrose	IS 4941: Annexure C	(0.5 to 10) g/100g
		Acidity (as formic acid)	IS 4941:Annexure E	(0.01 to 0.5) g/100g
		Hydroxyl Methyl Furfural	IS 4941 AOAC.980.23	1-200 mg/kg
		Glucose	IS 4941	0.2-20%
		Fructose	IS 4941	0.2-20%
		Foreign Matter	RIMS/SOP/FD/09	1.0-10%
		Particle Size	IS 11923	1-100 passing through 150mesh
		Adultration		
		Fiehe's test	FSSAI Lab Manual 4(6.6.1) IS 4941	Qualitative
		Hydroxy methyl furfural	IS 4941	2-120 mg/kg
		Foreign matter	IS 4941	Qualitative

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Aniline chloride tes	FSSAI Lab Manual 4(6.6.2)	Qualitative
		Fragments of insects	IS 4941	Qualitative
		Sugar solution	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Invert sugar/jaggery	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI	Qualitative
		Extraneous matter	IS 4941	Qualitative
b.	Saccharin	Assay(on dry basis)	IS 5345	0.1-100%
		Loss on drying	IS 5345	0.02-30%
		Sulphated ash	FSSAI Lab Manual 4(13.2)	0.02-30%
		Acidity	IS 5345	Qualitative
		Alkalinity	IS 5345	Qualitative
10.	Tea and Tea Produ	cts	J	L
а.	Теа	Moisture	FSSAI Lab Manual 4(1.2)	0.1–10.0%
	(Raw, Processed	Ash	FSSAI Lab Manual 4(1.3)	0.1–20.0%
	and Instant Tea	Acid insoluble ash	FSSAI Lab Manual 4(1.5)	0.02–2.0%
	Bags) Tea, Kangra Tea,	Water soluble ash of total ash	FSSAI Lab Manual 4(1.4)	1.0–60.0%
	Green Tea	Alkalinity of water soluble ash	FSSAI Lab Manual 4(5.7)	1.0–5.0%
		Crude fiber	FSSAI Lab Manual 4(5.8)	0.50-30.0%
		Water extract	FSSAI Lab Manual 4(1.7)	0.5–50.0%
		Protein	IS 7219	0.1-50%
		Caffeine	FSSAI Lab Manual 4(1.8)	0.1-10%
		Fat	AOAC 922.06:2012	0.1–10.0%
		Carbohydrate	AOAC 986.25:2012	1.0–95.0%
		Energy (calorific value)	RIMS/SOP/FD/06	10–500 kcal/100g
		Iron fillings	IS 3633: Appendix H	Qualitative
		Total Catechins	IS 2962	1-50%
		Water Soluble Extracts	IS 13855	1-99%

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Tannin Content	AOAC 952.03.19 Edition	0.05-5.0%
		Added Color	FSSAI Food Analysis Manual-08; Clause 4.2	Qualitative
		Adulteration		
		Exhausted Tea	Instruction Manual – Part – II (Method for detection of adulterants) by FSSAI,	Qualitative
		Extraneous Matter	IS 3633	Qualitative
		Insect & Insect Fragments	FSSAI Lab Manual 3 2015	Qualitative
		Rodent Hair & Excreta	FSSAI Lab Manual 3	Qualitative
11.	Coffee Cocoa and E	By Products		
a.	Coffee	Moisture	FSSAI Lab Manual 4(1.3)	0.1-10.0%
	Roasted coffee	Ash	FSSAI Lab Manual 4(1.3)	0.1-30.0%
	and ground coffee	Acid insoluble ash	FSSAI Lab Manual 4(1.3)	0.05-1.0%
	Soluble Coffee	Alkalinity of ash	IS 13856	0.1-5.0%
	Powder	Water soluble ash	IS 13855	2-80%
	CHICORY	Energy (calorific value)	RIMS/SOP/FD/06	10.0-500.00 kcal/100g
	COFFEE-	Crude fiber	IS 10226 (P-I)	0.2-10.0%
		Caffeine	FSSAI Lab Manual 4(1.8)	0.5-10%
		Fat	AOAC 922.06	0.1–10.0%
	Coffee-Chicory	Protein	IS7219	0.2–30.0%
	Mixture	Water extract	IS 13862	0.1-90%
	Instant Coffee- Chicory Mixture	Solubility in boiling water	IS 2791: Annex E	Qualitative Present/ Absent
		Solubility in cold water	IS 2791: Annex E	Qualitative Present/ Absent
		Sulphated ash	IS 6287	0.10-20 %
		Carbohydrate	AOAC 986.25	1.0–95.0%
		Energy (calorific value)	RIMS/SOP/FD/06	10–500 kcal/100g
		Iron fillings	IS 3633:Appendix H	Qualitative Present/ Absent
		Total Catechins	IS 2962	1-50%

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	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Water Soluble Extracts	IS 13855	1-99%
		Tannin Content	AOAC 952.03.19 Ed	0.05-5.0%
		Added Color	FSSAI Food Analysis Manual-08; Clause 4.2	Qualitative Present/ Absent
12.	Tobacco and by	Loss on drying	IS 5643: Clause 6	0.1-10.0%
	Products	Total alkaloids (as nicotine)	IS 5643: Clause 8	0.03-5.0%
		Total ash	IS 5643: Clause 10	0.1-40.0%
		Acid insoluble ash	IS 5643: Clause 11	0.05-3.0%
		Freedom from foreign matter and weevil attack	IS 5643: Clause 7	Qualitative
		Total Nitrogen	IS 5643	(0.5 to 20) g/100g
		Total Chlorides	IS 5643	(0.1 to 5) g/100g
13.	Alcoholic Drinks &	Beverages	<u>]</u>	<u> </u>
13. a.	Alcoholic Drinks & Beer	Beverages Ethyl Alcohol content	IS 3865: Annex A	1.0-50.0%
		-	IS 3865: Annex A IS 3865: Annex C	1.0-50.0% Qualitative
		Ethyl Alcohol content		*
		Ethyl Alcohol content Methanol content	IS 3865: Annex C	Qualitative
		Ethyl Alcohol content Methanol content pH	IS 3865: Annex C IS 3865; Annex B	Qualitative 2.0-12.0
а.	Beer Whisky, Rum, Gin, Vodka,	Ethyl Alcohol content Methanol content pH Caramel	IS 3865: Annex C IS 3865; Annex B AOAC 948.07 IS 3752: Clause 4 IS 3811: Clause 7.1	Qualitative 2.0-12.0 Qualitative
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table	Ethyl Alcohol content Methanol content pH Caramel	IS 3865: Annex C IS 3865; Annex B AOAC 948.07 IS 3752: Clause 4 IS 3811: Clause 7.1 IS 4100: Clause 7.1	Qualitative 2.0-12.0 Qualitative
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate, Ena, Tequila,	Ethyl Alcohol content Methanol content pH Caramel	IS 3865: Annex C IS 3865; Annex B AOAC 948.07 IS 3752: Clause 4 IS 3811: Clause 7.1 IS 4100: Clause 7.1 IS 4449: Clause 7.1	Qualitative 2.0-12.0 Qualitative
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate,	Ethyl Alcohol content Methanol content pH Caramel	IS 3865: Annex C IS 3865; Annex B AOAC 948.07 IS 3752: Clause 4 IS 3811: Clause 7.1 IS 4100: Clause 7.1 IS 4449: Clause 7.1 IS 4450: Clause 7.1 IS 5286: Clause 7.1 IS 5287: Clause 7.1	Qualitative 2.0-12.0 Qualitative
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate, Ena, Tequila,	Ethyl Alcohol content Methanol content pH Caramel	IS 3865: Annex C IS 3865; Annex B AOAC 948.07 IS 3752: Clause 4 IS 3811: Clause 7.1 IS 4100: Clause 7.1 IS 4449: Clause 7.1 IS 4450: Clause 7.1 IS 5286: Clause 7.1 IS 5287: Clause 7.1 IS 7058: Clause 7.1	Qualitative 2.0-12.0 Qualitative
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate, Ena, Tequila,	Ethyl Alcohol content Methanol content pH Caramel Ethyl Alcohol content	IS 3865: Annex C IS 3865; Annex B AOAC 948.07 IS 3752: Clause 4 IS 3811: Clause 7.1 IS 4100: Clause 7.1 IS 4449: Clause 7.1 IS 5286: Clause 7.1 IS 5287: Clause 7.1 IS 7058: Clause 7.1 IS 7585: Clause 4	Qualitative 2.0-12.0 Qualitative 1.0-50.0%
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate, Ena, Tequila,	Ethyl Alcohol content Methanol content pH Caramel Ethyl Alcohol content Methanol content	IS 3865: Annex C    IS 3865; Annex B    AOAC 948.07    IS 3752: Clause 4    IS 3811: Clause 7.1    IS 4100: Clause 7.1    IS 4449: Clause 7.1    IS 5286: Clause 7.1    IS 5287: Clause 7.1    IS 7058: Clause 7.1    IS 7585: Clause 4    IS 3752:Clause 16	Qualitative 2.0-12.0 Qualitative 1.0-50.0% Qualitative
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate, Ena, Tequila,	Ethyl Alcohol content Methanol content pH Caramel Ethyl Alcohol content Methanol content Ash content	IS 3865: Annex C    IS 3865; Annex B    AOAC 948.07    IS 3752: Clause 4    IS 3811: Clause 7.1    IS 4100: Clause 7.1    IS 4449: Clause 7.1    IS 5286: Clause 7.1    IS 5287: Clause 7.1    IS 7058: Clause 7.1    IS 7585: Clause 4    IS 3752:Clause 16    IS 3752: Clause 6	Qualitative 2.0-12.0 Qualitative 1.0-50.0% Qualitative 0.1-2.0%
а.	Beer Whisky, Rum, Gin, Vodka, Brandie, Table Wine, Country Spirit Distillate, Ena, Tequila,	Ethyl Alcohol content Methanol content pH Caramel Ethyl Alcohol content Methanol content	IS 3865: Annex C    IS 3865; Annex B    AOAC 948.07    IS 3752: Clause 4    IS 3811: Clause 7.1    IS 4100: Clause 7.1    IS 4449: Clause 7.1    IS 5286: Clause 7.1    IS 5287: Clause 7.1    IS 7058: Clause 7.1    IS 7585: Clause 4    IS 3752:Clause 16	Qualitative 2.0-12.0 Qualitative 1.0-50.0% Qualitative

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		Aldehyde as acetaldehyde Furfural Total acidity (as tartaric acid) Residue on evaporation Volatile acidity	IS 3752: Clause 12 IS 3752: Clause 13 IS 3752: Clause 7 IS 3752 Clause 5	0.5-1.0 g/100ltr 0.1-12.0 g/100ltr 0.02-2.0 g/100ltr
		Total acidity (as tartaric acid) Residue on evaporation Volatile acidity	IS 3752: Clause 7	0.02-2.0 g/100ltr
		(as tartaric acid) Residue on evaporation Volatile acidity		
		Volatile acidity	IS 3752 Clause 5	0 4 00 00/
		, , , , , , , , , , , , , , , , , , ,		0.1-20.0%
1		(as acetic acid)	IS 3752: Clause 8 IS 7585: Clause 5.3	0.02-200 gm/100ltr
		Fixed Acidity	IS 3752: Clause 9	0.1-5 g/100ltr
		Reducing Sugar	IS 7585: Clause 7	0.5-20%
		Suspended or Sediment particles	RIMS/SOP/FD/01	Qualitative
		Color	RIMS/SOP/FD/03	Qualitative
		Added Color	FSSAI Food Analysis Manual-08; Clause 4.2	Qualitative
		рН	IS 7585: Clause 5.1	2.0-12.0
		Caramel	AOAC 948.07	Qualitative
		Free SO <sub>2</sub>	IS 7585: Clause 9	10-200 mg/l
		Total SO <sub>2</sub>	IS 7585:Clause 9 IS 3752	10-500 mg/l
		Extract	IS 7585: Clause 6	0.5-50g/l
		Tannin	IS 7585: Clause 8	0.1-1.0 g/l
14.	Non Alcoholic Carb	oonated and Non Carbona	ated Beverages	
a.	Non Alcoholic	Sulphur dioxide	AOAC 990.28:2012	10-500 mg/kg
	Carbonated And Non Carbonated Beverages (Soft	Total sugar	FSSAI Food Analysis Manual 5:Clause 2.6 AOAC 923.09	1.0-8.0%
	Drink)	Total Acidity	IS 13844,IS 2860:Clause 10 AOAC 942.15	0.2-5.0%
		Total Soluble Solid	IS 13815:2009	1-80°Brix
		Fill Volume	Physical (By Measurement)	100 mL to 2500 mL
		Vitamin C	AOAC 967.21 FSSAI Food Analysis Manual 5; Clause 2.8	1-500 mg/100g

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		Adulteration	T	[
		Benzoic acid ⁢ s salts	FSSAI Lab Manual 8	Qualitative (Present/ Absent)
15.	Meat & Meat Product	Moisture	IS 5960 (P-V) AOAC 950.46	1-85 %
		Ash	IS 5960 (P-II) FSSAI Lab Manual - 6;Clause 2.4 AOAC 920.153	0.2-10.0%
		Acid insoluble ash	IS 5960 (P-II) FSSAI Lab Manual -6:; Clause 2.4	0.05-2.0%
		Fat	IS 5960 (P-IV) FSSAI Lab Manual -6; Clause 2.1, AOAC 922.06	1.0–5.0%
		Protein/volatile nitrogen	IS 5960 (P-I) FSSAI Lab Manual -6; Clause 2.2	0.2-30.0%
		Carbohydrate	AOAC 986.25	1.0-90.0%
		Energy (calorific value)	RIMS/SOP/FD/06	10-500 kcal/100g
		Sodium chloride	IS 1743: Appendix A	1.0-90.0%
		Phosphorus	AOAC 965.17	50.0-500.0 mg/kg
		Fatty acid profile	<u> </u>	······································
		Saturated Fat Monounsaturated Fat	AOCS Ce 2-66 AOCS Ce 2-66,	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
		Polyunsaturated Fat Trans Fat	AOCS Ce 2-66 AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
16.	Egg and Egg	Moisture	IS 4723: Appendix A	0.1-10.0%
	Products	Ash	IS 1165: Annex A	0.1-10.0%
		Acid Insoluble Ash	IS 1165: Annex A	0.05–2.0%
		Nitrogen	IS 7219	0.2–5.0%
		Fat	IS 4723: Appendix B	0.2–20.0%
		Carbohydrate	AOAC 986.25	1.0-90.0%
		Energy (calorific value)	RIMS/SOP/FD/06	10–500 kcal/100g

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		Fatty acid profile		
		Saturated Fat Monounsaturated Fat	AOCS Ce 2-66 AOCS Ce 2-66,	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
		Polyunsaturated Fat Trans Fat	AOCS Ce 2-66 AOCS Ce 2-66	(0.01 g to 100 g)/100 g (0.01 g to 100 g)/100 g
17.	Oil Seeds and By-	Moisture	IS 3579 Clause 5.1.	0.1–10.0%
	Products	Ash	IS 3579	0.1–10.0%
		Protein	IS 7219	0.2–30.0%
		Carbohydrate	AOAC 986.25	1.0-50.0%
		Energy (Calorific value)	RIMS/SOP/FD/06	50.0-500 kcal/100g
		Acidity of extracted fat	IS 3579 Clause 5.3.	0.1–5.0%
		Oil content	IS 3579 Clause 5.2.	1.0–50.0%
		Pod or capsule	IS 3579	0.5–20.0%
		Fruit	IS 3579	0.1–10.0%
		Seed	IS 3579	1.0–20.0%
		Kernel	IS 3579	0.2-20.0%
		Damaged or weeviled grains	IS 3579	0.01-20.0%
		Slightly damaged grains	IS 3579	0.01-20.0%
		Shrivelled and immature grains	IS 3579	0.01-20.0%
		Spilt kernels	IS 3579	0.01-20.0%
		Determination of Insoluble Impurities	IS 548 Part -1	Qualitative
		Flash Point	IS 1448 Part-21	25°C-400°C
		Insoluble Bromide	IS 4276	Qualitative
		Phosphorous	IS 4276	Qualitative
		Dietary Fiber	AOAC.985.29	0.5-50%
		Fatty acid profile		
		Saturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Monounsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Polyunsaturated Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g
		Trans Fat	AOCS Ce 2-66	(0.01 g to 100 g)/100 g

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
18.	Nutritional Analysis	s of Food Products		
а.	Nutritional Analysis Of Food Products Proprietary Food, Freshly Prepared Food (Juices, Biscuits, Pastes, Fruit & Vegetable Products, Ayuervadic Products, Sandwiches/ Burger, Atta, Dal, Chawal, Roti,	Protein Fat Carbohydrates Crude fibre Energy Moisture Ash Acid insoluble ash	IS 7219 IS 4684 IS 11721 IS 4079 IS 1656 IS 10226(PART 1) RIMS/SOP/FD/06 IS 1155 IS 1155 IS 4684	0.05-70% 0.02-50% 0.5-95% 0.02-40% 4-900 KCAL/100 GM 0.1-95% 0.01-11% 0.02-20%
19.	Sabzi Cereals) Other Food Produc	ts and Ingredients	<u> </u>	
a.	Baking Powder Catechu Gelatin Silver Leaf (chand-ki warq) Pan Masala Low and High Fat Cocoa Powder Carob Powder	Total ash(on dry basis) Ash insoluble in Hcl (on dry basis)	IS 1155 IS 4684	0.01-11% 0.02-20%
II.	Animal FOOD & FE	EDS		
1.	Animal feed & by Product	Moisture Total Ash Acid Insoluble Ash	IS 7874 (P-1) Clause 4 IS 7874 (P-1) Clause 9 IS 7874 (P-1) Clause 10	1.0-25.0% 0.1-50.0% 0.05-5.0%

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		Crude Fat	IS 7874 (P-1) Clause 7 AOAC (20 <sup>th</sup> Edition) 920.39	0.2-20.0%
		Crude Protein	IS 7874 (P-1) Clause 5 IS 7219	0.2-50.0%
		Carbohydrates	AOAC 986.25:2012	1.0-100.0%
		Energy (Calorific value)	RIMS/SOP/FD/06	10.0-500 kcal/100g
		Crude Fiber	IS 7874 (P-1) Clause 8 IS 10226 (P-I)	0.2-5.0%
		Vitamin C	AOAC 985.33	1.0-500 mg/100g
		Salt as sodium chloride	AOAC 960.29	0.2-10.0%
		Phosphorus	AOAC 965.17 IS 7874 (P-2)	0.05-5.0 g/100g
		Dietary Fiber	AOAC 985.29	1.0-50%
		Sulphite / Sulphur	AOAC 990.28	10-500 mg/kg
III. A.	RESIDUE IN FOOD Metal & Metal Cont	AND AGRICULTURAL P	RODUCTS	
А.	Metal & Metal Cont	AND AGRICULTURAL PR	RODUCTS	
	Metal & Metal Cont Milk and Milk Produ	AND AGRICULTURAL PR		0.05-200 mg/kg
А.	Metal & Metal Cont	AND AGRICULTURAL PF aminates uct	RODUCTS AOAC 999.11 FSSAI Lab Manual -9,2015	0.05-200 mg/kg 0.10-200 mg/kg
Α.	Metal & Metal Cont Milk and Milk Produ Liquid milk	AND AGRICULTURAL PF aminates uct Cadmium	AOAC 999.11	
А.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena,	AND AGRICULTURAL P aminates uct Cadmium Chromium	AOAC 999.11 FSSAI Lab Manual -9,2015	0.10-200 mg/kg
А.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena, paneer cheese,	AND AGRICULTURAL PF aminates uct Cadmium Chromium Copper	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11	0.10-200 mg/kg 0.05-200 mg/kg
Α.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena, paneer cheese, ice cream, kulfi,	AND AGRICULTURAL PF aminates uct Cadmium Chromium Copper Iron	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11	0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg
Α.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena, paneer cheese, ice cream, kulfi, milk milk powder	AND AGRICULTURAL Pr aminates uct Cadmium Chromium Copper Iron Lead	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11 AOAC 999.11	0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg
Α.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena, paneer cheese, ice cream, kulfi, milk milk powder infant milk food,	AND AGRICULTURAL Pr aminates uct Cadmium Chromium Copper Iron Lead Nickel	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11 AOAC 999.11 AOAC 975.34	0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg 0.1-200 mg/kg
Α.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena, paneer cheese, ice cream, kulfi, milk milk powder infant milk food, cereal weaning	AND AGRICULTURAL Pr aminates uct Cadmium Chromium Copper Iron Lead Nickel Zinc	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11 AOAC 999.11 AOAC 975.34 AOAC 999.11	0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg 0.1-200 mg/kg 0.1-200mg/kg
Α.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena, paneer cheese, ice cream, kulfi, milk milk powder infant milk food, cereal weaning food, khoya,	AND AGRICULTURAL PF aminates uct Cadmium Chromium Copper Iron Lead Nickel Zinc Arsenic	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11 AOAC 999.11 AOAC 975.34 AOAC 999.11 AOAC 999.11	0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg 0.1-200 mg/kg 0.1-200mg/kg 0.05-50mg/kg
Α.	Metal & Metal Cont Milk and Milk Produ Liquid milk Cream, cream powder curd, dahi, chhena, paneer cheese, ice cream, kulfi, milk milk powder infant milk food, cereal weaning	AND AGRICULTURAL PF aminates uct Cadmium Chromium Copper Iron Lead Nickel Zinc Arsenic Aluminum	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11 AOAC 999.11 AOAC 975.34 AOAC 999.11 AOAC 999.11 AOAC 999.11 AOAC 983.05	0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg 0.1-200 mg/kg 0.1-200mg/kg 0.05-50mg/kg 0.1-200mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
2.	Oil Fat & Related P			
	Coconut Oil Cotton Seed Oil Groundnut oil Linseed Oil Mustard oil Olive oil Poppy Seed Oil Til oil Soya bean Oil Refined & Blended Vegetable Oil Almond Oil, Palm oil Sunflower seed oil Rice Bran Oil Cocoa Butter Margarine and Fat Spreads Vanaspati Oil Seed Oil	Cadmium Chromium Copper Iron Lead Nickel Zinc Arsenic Aluminium Lithium Mangenese Tin	AOAC 999.11    FSSAI Lab Manual -9,2015    AOAC 999.10    AOAC 999.11    AOAC 975.34    AOAC 999.10    AOAC 999.10    AOAC 975.34    AOAC 975.34    FSSAI Lab Manual -9,2015    AOAC 984.01    AOAC 980.19	0.05-200 mg/kg 0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg 0.1-200 mg/kg 0.1-200mg/kg 0.05-50mg/kg 0.1-200mg/kg 0.1-250mg/kg 0.05-200mg/kg
3.	Fruit & Vegetable P			1
	Thermally Processed	Cadmium Chromium	AOAC 999.11 FSSAI Lab Manual -9,2015	0.05-200 mg/kg 0.10-200 mg/kg
	Curried	Copper	AOAC 999.11	0.05-200 mg/kg
	Vegetables /	Iron	AOAC 999.11	0.10-200 mg/kg
	Ready-to-eat	Lead	AOAC 999.11	0.1-200 mg/kg
	Vegetables,	Nickel	AOAC 975.34	0.1-200 mg/kg
	Vegetable soups, Fruit Juices,	Zinc	AOAC 999.11	0.1-200mg/kg
	Vegetable Juices,	Arsenic	AOAC 999.11	0.05-50mg/kg
	Tomato Juices,	Aluminium	AOAC983.05	0.1-200mg/kg
	Fruit Nectar,	Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
	Mango Pulp,	Mangenese	AOAC984.01	0.05-200mg/kg
	manyo ruip,	Tin	AOAC 980.19	0.5-200mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Puree and			
	sweetened, Fruit			
	Pulp Puree and,			
	Vegetable Pulp			
	Puree,			
	Concentrated,			
	Fruit/Vegetable/C			
	oncentrated			
	Juice/Pulp/Puree			
	with			
	Preservatives For Industrial Use			
	only, Toffee, Fruit			
	Vegetable, Cereal			
	Flakes, Squashes,			
	Crushes, Fruit			
	Syrups, fruit			
	Sharbats and			
	Synthetic Syrup			
	or Sharbat			
	Murabba,			
	Candied,			
	Crystallized and			
	Glazed Fruit			
	Vegetable, Fruit			
	peel, Tomato			
	Ketchup and			
	Sauce, Culinary			
	pastes/Fruit and Vegetables			
	Sauces other than			
	Tomato and Soya			
	sauce, Jam, Fruit			
	Jelly, Fruit			
	Cheese,			
	Dehydrated Fruits			

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	& Vegetables, Frozen Fruits & Vegetables Frozen Curried Vegetables/ready- to-eat vegetables Mix/Powdered, Fruits and vegetable chutney Mango chutney Pickles, Table Olives, Tomato Puree			
4.	Nuts and Nut Produ	icts		<u> </u>
a.	Nuts and Raisins Groundnut Kernel Raisins Pistachio Nuts Dates Dry Fruits and Nuts Bean	Cadmium Chromium Copper Iron Lead Nickel Zinc Arsenic Aluminium Lithium Mangenese Tin	AOAC 999.11    FSSAI Lab Manual -9,2015    AOAC 999.11    AOAC 999.11    AOAC 999.11    AOAC 975.34    AOAC 999.11    AOAC 983.05    FSSAI Lab Manual -9,2015    AOAC 984.01    AOAC 980.19	0.05-200 mg/kg 0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg 0.1-200 mg/kg 0.1-200mg/kg 0.05-50mg/kg 0.1-200mg/kg 0.1-250mg/kg 0.05-200mg/kg
5.	Cereal and Cereal F	Products, Bakery & E	Bakery Products	<u> </u>
	Atta, maida, semolina (suji or rawa), besan Pearl barley(jau) Food grains, Wheat	Cadmium Chromium Copper Iron Lead	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11 AOAC 999.11	0.05-200 mg/kg 0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg
	Maize	Nickel Zinc	AOAC 975.34 AOAC 999.11	0.1-200 mg/kg 0.1-200mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Jawar and bajra	Arsenic	AOAC 999.11	0.05-50mg/kg
	Rice	Aluminium	AOAC983.05	0.1-200mg/kg
	Pulses whole,	Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
	split	Mangenese	AOAC984.01	0.05-200mg/kg
	Corn flour (maize	Tin	AOAC 980.19	0.5-200mg/kg
	starch)			
	Corn flakes			
	Corn flakes			
	Custard powder			
	Macaroni, pasta			
	products Malted and malt			
	based foods			
	Rolled oats			
	Solvent extracted			
	flours			
	Soya flour,			
	groundnut flour			
	sesame flour,			
	coconut flour,			
	cotton seed flour			
	Starchy foods			
	Arrowroot			
	Sago			
6.	Salt, Spices, Condi	ments and Related P	Products	<u> </u>
	Whole & powder	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Caraway	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
	Cardamom	Copper	AOAC 999.11	0.05-200 mg/kg
	Chillies and	Iron	AOAC 999.11	0.10-200 mg/kg
	capsicum	Lead	AOAC 999.11	0.1-200 mg/kg
	Cinnamon	Nickel	AOAC 975.34	0.1-200 mg/kg
	Cassia	Zinc	AOAC 999.11	0.1-200 mg/kg
	Cloves	Arsenic	AOAC 999.11	0.05-50 mg/kg
	Coriander	Aluminium	AOAC983.05	0.1-200 mg/kg
	Cumin	Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
	Fennel	Mangenese	AOAC984.01	0.05-200 mg/kg
	Fenugreek, ginger Mace, mustard nutmeg Pepper black Poppy (khaskhas) Turmeric (haldi) Curry powder Mixed masala Aniseed (saunf) Ajwain (bishops seeds) Dried mango slices Dried mango powder Pepper white Garlic Edible common Salt lodised salt double fortified salt Saffron	Tin	AOAC 980.19	0.5-200 mg/kg
7.	Bakery and Confec			
	Bakery Products	Cadmium	AOAC 999.11	0.05-200 mg/kg
	(Biscuit, Bread,	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
	Snacks,	Copper	AOAC 999.11	0.05-200 mg/kg
	Namkeen, Chips)	Iron	AOAC 999.11	0.10-200 mg/kg
		Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	FSSAI Lab Manual -9,2015	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg

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Sweet and Confecti			
Sugar boiled confectionery	Cadmium	AOAC 999.11 ESSALLab Manual -9 2015	0.05-200 mg/kg 0.10-200 mg/kg
Lozenges Chewing gum and	Copper Iron	AOAC 999.11 AOAC 999.11	0.05-200 mg/kg 0.10-200 mg/kg
Chocolate	Lead Nickel	AOAC 999.11 AOAC 975.34	0.1-200 mg/kg 0.1-200 mg/kg
edible ices	Zinc Arsenic	AOAC 999.11 AOAC 999.11	0.1-200mg/kg 0.05-50mg/kg
edible ices ice	Aluminium Lithium	AOAC983.05 FSSAI Lab Manual -9,2015	0.1-200mg/kg 0.1-250mg/kg
candy	Mangenese Tin	FSSAI Lab Manual -9,2015 AOAC 980.19	0.05-200mg/kg 0.5-200mg/kg
	roducts	ii	<u> </u>
Plantation white sugar Refined sugar Khandasari sugar Bura sugar Sugar cubes Icing sugar Misri Gur or jaggery Dextrose Dextrose Golden syrup Golden syrup Dried glucose syrup Dried glucose	Cadmium Chromium Copper Iron Lead Nickel Zinc Arsenic Aluminium Lithium Mangenese Tin	AOAC 999.11 FSSAI Lab Manual -9,2015 AOAC 999.11 AOAC 999.11 AOAC 999.11 AOAC 975.34 AOAC 999.11 AOAC 999.11 AOAC 999.11 AOAC 999.11 FSSAI Lab Manual -9,2015 FSSAI Lab Manual -9,2015 AOAC 980.19	0.05-200 mg/kg 0.10-200 mg/kg 0.05-200 mg/kg 0.10-200 mg/kg 0.1-200 mg/kg 0.1-200 mg/kg 0.1-200mg/kg 0.05-50mg/kg 0.1-200mg/kg 0.05-200mg/kg 0.5-200mg/kg
	of Test Sweet and Confecti Sugar boiled confectionery Lozenges Chewing gum and bubblegum Chocolate Ice Iollies or edible ices Ice Iollies or edible ices ice candy Sugar Plantation white sugar Refined sugar Khandasari sugar Bura sugar Sugar cubes Icing sugar Misri Gur or jaggery Dextrose Dextrose Golden syrup Golden syrup Dried glucose syrup	of TestPerformedSweet and ConfectionarySugar boiled confectioneryCadmium ChromiumLozengesCopperChewing gum and bubblegumIronChocolateIronIce Iollies or edible icesZincIce Iollies or edible ices ice candyArsenicIce Iollies or edible ices ice candyAirsenicSugar and Sugar ProductsAluminium MangeneseSugar and Sugar ProductsSugar CopperSugar and Sugar ProductsCopperSugar cubes lcing sugar Misri Golden syrup Dried glucoseAinminiumDiried glucoseTin	of TestPerformedagainst which tests are performedSweet and ConfectionaryCadmiumAOAC 999.11Sugar boiled confectioneryCadmiumFSSAI Lab Manual -9,2015Lozenges Chewing gum and bubblegum LeadCopperAOAC 999.11Chocolate edible ices or edible ices ice candyNickelAOAC 999.11Ice Iollies or edible ices ice candyZincAOAC 999.11ArsenicAOAC 999.11ArsenicAOAC 999.11LeadAOAC 999.11AluminiumAOAC 999.11ArsenicAOAC 999.11AluminiumAOAC 999.11AluminiumFSSAI Lab Manual -9,2015MangeneseFSSAI Lab Manual -9,2015TinAOAC 999.11Sugar Plantation white sugarCadmiumAOAC 999.11Refined sugar Khandasari sugar Bura sugarIronAOAC 999.11NickelAOAC 999.11LeadAOAC 999.11NickelAOAC 999.11LeadAOAC 999.11Misri Golden syrup Dried glucoseAingeneseFSSAI Lab Manual -9,2015MangeneseFSSAI Lab Manual -9,2015TinAOAC 999.11AincinumAOAC 999.11AluminiumAOAC 999.11AincinumAOAC 999.11IronAOAC 999.11Misri Golden syrup Dried glucoseTinAOAC 980.19Dried glucoseTinAOAC 980.19

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
10.	Honey & Honey	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Products	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
		Copper	AOAC 999.11	0.05-200 mg/kg
		Iron	AOAC 999.11	0.10-200 mg/kg
		Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	AOAC984.01	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg
11.	Artificial Sweetene		I	<u>.</u>
	Saccharin	Cadmium	AOAC 999.11	0.05-200 mg/kg
	aspartyl phenyl	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
	alanine methyl	Copper	AOAC 999.11	0.05-200 mg/kg
	ester (aspartame)	Iron	AOAC 999.11	0.10-200 mg/kg
	Aspartyl phenyl	Lead	AOAC 999.11	0.1-200 mg/kg
	alanine	Nickel	AOAC 975.34	0.1-200 mg/kg
	methylester	Zinc	AOAC 999.11	0.1-200mg/kg
	Acesulfame	Arsenic	AOAC 999.11	0.05-50mg/kg
	potassium	Aluminium	AOAC983.05	0.1-200mg/kg
	Acesulfame	Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
	potassium Sucralose	Mangenese	FSSAI Lab Manual -9,2015	0.05-200mg/kg
	Sucralose	Tin	AOAC 980.19	0.5-200mg/kg
12.	Tea and Tea Produ	cts	I	<u> </u>
	Теа	Cadmium	AOAC 999.11	0.05-200 mg/kg
	(Raw, Processed	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
	and Instant Tea	Copper	AOAC 999.11	0.05-200 mg/kg
	Bags)	Iron	AOAC 999.11	0.10-200 mg/kg
	Tea, Kangra Tea,	Lead	AOAC 999.11	0.1-200 mg/kg
	Green Tea	Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	FSSAI Lab Manual -9,2015	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg
13.	Coffee Cocoa and E	By Products		<u> </u>
	Coffee	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Roasted coffee	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
	and ground coffee	Copper	AOAC 999.11	0.05-200 mg/kg
	Soluble coffee	Iron	AOAC 999.11	0.10-200 mg/kg
	powder	Lead	AOAC 999.11	0.1-200 mg/kg
	Chicory	Nickel	AOAC 975.34	0.1-200 mg/kg
	Coffee-chicory	Zinc	AOAC 999.11	0.1-200mg/kg
	mixture Coffee-chicory	Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
	mixture	Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
	Instant coffee-	Mangenese	AOAC984.01	0.05-200mg/kg
	chicory mixture	Tin	AOAC 980.19	0.5-200mg/kg
14	Tobacco and by Pro	oducts		<u> </u>
	(Pan Masala)	Cadmium	AOAC 999.11	0.05-200 mg/kg
	, ,	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
		Copper	AOAC 999.11	0.05-200 mg/kg
		Iron	AOAC 999.11	0.10-200 mg/kg
		Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	AOAC984.01	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg

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15.	15. Alcoholic Drinks & Beverages			
	Beer	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Whisky, Rum,	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
	Gin, Vodka,	Copper	AOAC 999.11	0.05-200 mg/kg
	Brandie, Table	Iron	AOAC 999.11	0.10-200 mg/kg
	wine, Country	Lead	AOAC 999.11	0.1-200 mg/kg
	spirit distillate,	Nickel	AOAC 975.34	0.1-200 mg/kg
	ENA, Tequila*,	Zinc	AOAC 999.11	0.1-200mg/kg
	Fortified Wine	Arsenic	AOAC 999.11	0.05-50mg/kg
	Carbonated Fruit	Aluminium	AOAC983.05	0.1-200mg/kg
	Beverages, Fruit	Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
	Drinks, Ready to	Mangenese	AOAC984.01	0.05-200mg/kg
	serve Fruit Beverages	Tin	AOAC 980.19	0.5-200mg/kg
16.		onated and Non-Car		l
	Non Alcoholic	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Carbonated and	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
	Non-Carbonated	Copper	AOAC 999.11	0.05-200 mg/kg
	beverages (Soft	Iron	AOAC 999.11	0.10-200 mg/kg
	Drink)	Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	AOAC984.01	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg
17.	Meat & Meat	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Product	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
		Copper	AOAC 999.11	0.05-200 mg/kg
		Iron	AOAC 999.11	0.10-200 mg/kg
		Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg

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		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	AOAC984.01	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg
18.	Egg and Egg	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Products	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
		Copper	AOAC 999.11	0.05-200 mg/kg
		Iron	AOAC 999.11	0.10-200 mg/kg
		Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	AOAC984.01	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg
19.	Oil Seeds and by	Cadmium	AOAC 999.11	0.05-200 mg/kg
	Products	Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
		Copper	AOAC 999.11	0.05-200 mg/kg
		Iron	AOAC 999.11	0.10-200 mg/kg
		Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	AOAC984.01	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg
20.	Animal Feeds	Cadmium	AOAC 999.11	0.05-200 mg/kg
		Chromium	FSSAI Lab Manual -9,2015	0.10-200 mg/kg
		Copper	AOAC 999.11	0.05-200 mg/kg

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Iron	AOAC 999.11	0.10-200 mg/kg
		Lead	AOAC 999.11	0.1-200 mg/kg
		Nickel	AOAC 975.34	0.1-200 mg/kg
		Zinc	AOAC 999.11	0.1-200mg/kg
		Arsenic	AOAC 999.11	0.05-50mg/kg
		Aluminium	AOAC983.05	0.1-200mg/kg
		Lithium	FSSAI Lab Manual -9,2015	0.1-250mg/kg
		Mangenese	AOAC984.01	0.05-200mg/kg
		Tin	AOAC 980.19	0.5-200mg/kg
III.		ALS		<u>I</u>
1.	Hydraulic Cement	SiO <sub>2</sub>	IS 4032	0.5 to 70.0 %
		Loss On Ignition	IS 4032	0.1 to 10 %
		Al <sub>2</sub> O <sub>3</sub>	IS 4032	0.5 to 30 %
		Fe <sub>2</sub> O <sub>3</sub>	IS 4032	0.1 to 10 %
		CaO	IS 4032	0.5 to 70 %
		MgO	IS 4032	0.1 to 10 %
		SO <sub>3</sub>	IS 4032	0.1 to 5 %
		Insoluble Residue	IS 4032	0.2 to 40 %
		Na <sub>2</sub> O	IS 4032	0.05 to 3 %
		K <sub>2</sub> O	IS 4032	0.05 to 3 %
		Chloride	IS 4032	0.01 to 2 %
2.	Pozzolanic	SiO <sub>2</sub>	IS 1727	0.5 to 70.0%
	Material (Flyash,	Loss on Ignition	IS 1727	0.1 to 10 %
	Calcined Clay)	Al <sub>2</sub> O <sub>3</sub>	IS 1727	0.5 to 30 %
		Fe <sub>2</sub> O <sub>3</sub>	IS 1727	0.1 to 10 %
		CaO	IS 1727	0.5 to 70 %
		MgO	IS 1727	0.1 to 10 %
		SO <sub>3</sub>	IS 1727	0.1 to 5 %
		Insoluble Residue	IS 1727	0.2 to 40 %
		Na <sub>2</sub> O	IS 1727	0.05 to 3 %
		K <sub>2</sub> O	IS 1727	0.05 to 3 %
		Chloride	IS 4032	0.01 to 2 %

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3.	Concrete	рН	IS 9103	3 to 12
	Admixture	Dry Material Content	IS 9103	5 to 50 %
		Ash Content	IS 9103	0.1 to 20 %
		Density	IS 9103	1.0 to 1.5
		Chloride	IS 6925	0.005 to 2.5 %
4.	Soil	pH Value	IS 2720 (Part 26)	3 to 12
		Electrical Conductivity	IS 14767	15 to 5000 µS/cm
		CaCO <sub>3</sub>	IS 2720 (P-23)	1 to 20 %
		Sodium	IS 9497	5 to 1000 mg/kg
		Potassium	IS 9497	10 to 1000 mg/kg
		Organic Matter	IS 2720 (Part 22)	0.12 to 2 %
		Sulphate	IS 2720 (Part 27)	5 to 1000 mg/kg
		Total Soluble Solids	IS 2720 (Part 21)	10 to 10000 mg/kg
IV.	METALS AND ALL	OYS		
1.	Steel/ Alloy Steel	Carbon	IS 228 (Part 1)	0.05 to 0.5 %
		Sulphur	IS 228 (Part 9)	0.01 to 0.25 %
		Phosphorus	IS 228 (Part 3)	0.01 to 0.05 %
		Silicon	IS 228 (Part 8)	0.1 to 1.0 %
		Manganese	IS 228 (Part 2)	0.3 to 1.5 %
2.	Metallic Coating	Mass of Zinc Coating	IS 6745	20 to 2000 g/m <sup>2</sup>
	and Treatment	Anodic Coating	IS 5523	10 to 150 μ
	Solutions	Uniformity of Coating	IS 2633	Qualitative
V.	WATER			l
1.	Water for	Organic Solids,	IS 3025:Part-18	10-1000 mg/L
	Construction	Inorganic Solids	IS 3025:Part-18	10-1000 mg/L
	Purpose	Sulphate as (SO <sub>4</sub> )	IS 3025:Part-24 4500-SO4-E APHA	10-5000 mg/L
		Chloride as (Cl)	IS 3025:Part-32 4500-CI-B APHA	10-10000 mg/L
		Suspended Matter	IS 3025:Part-17 2540-D- APHA	10-10000 mg/L

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		pH at 25°C	IS 3025:Part-11 4500-B- APHA	1-14
		Water Neutralization		
		To Neutralize 100 ml sample of water using phenolphthalein as an indicator using 0.02N NaOH	IS 456 IS 3025:Part-22	0.3-25 ml
		To Neutralize 100 ml sample of water using mixed as an indicator using 0.02N H <sub>2</sub> SO <sub>4</sub>	IS 456 IS: 3025 (Part 23)	0.5-25 ml
2.	Drinking Water,	Colour	IS 3025:Part-4	2.0 –99 unit
	Surface & Ground	Odour	IS 3025:Part-5	Agreeable/ Disagreeable
	Water/Potable &	Taste	IS 3025:Part-8	Agreeable/ Disagreeable
	Domestic	Specific Conductivity	IS 3025:Part-14	1.0– 20000 µs/cm
		pH Value	IS 3025:Part-11	1.0-14
		Turbidity	IS 3025:Part-10	1.0-1000 NTU
		Total Dissolved Solids (Dried at 105 °C)	IS 3025:Part-16	10.0-2000 mg/L
		Acidity	IS 3025:Part-22	5-1000 mg/L
		Alkalinity as (CaCO <sub>3</sub> ),	IS 3025:Part-23	5-1000 mg/L
		Chloride as (Cl)	IS 3025:Part-32	1-1000 mg/L
		Fluoride as (F)	4500 F <sup>-</sup> D APHA 22 <sup>nd</sup>	0.2- 100 mg/L
		Phosphate as(P)	IS 3025:Part-31	0.7-2000 mg/L
		Sulphate as (SO <sub>4</sub> )	IS 3025:Part-24	2 – 1000 mg/L
		Residual Free Chlorine	IS 3025:Part-26	0.5 -5 mg/L
		Total Hardness as (CaCO <sub>3</sub> )	IS 3025:Part-21	10-2000 mg/L
		Calcium (Ca)	IS 3025:Part-40	5-1000 mg/L
		Magnesium (Mg)	APHA 3500 Mg A-3111A&B	0.2-200 mg/L
		Potassium (K)	IS 3025:Part-45	0.2-200 mg/L
		Sodium (Na)	IS 3025:Part-45	0.2-200 mg/L
		Bio-Chemical Oxygen Demand (BOD)	IS 3025:Part-44	4-5000 mg/L

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Chemical Oxygen Demand (COD)	IS 3025:Part-58	5-5000 mg/L
		Oil & Grease	IS 3025:Part-39	2 – 100 mg/L
		Nitrate as(NO <sub>3</sub> )	IS 3025:Part-34	10 to 1000 mg/L
		Total Chromium as (Cr)	3500-Cr(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Iron as (Fe)	3500-Fe(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Fixed Solids(Dried at 103-105 °C)	IS 3025:Part-18	1.5-3000 mg/L
		Fixed and Volatile Solids, ignited (at 550 <sup>o</sup> C)	IS 3025:Part-18	1.5-3000 mg/L
		Settleable Solids	IS 3025:Part-19	1.5-1000 mg /l
		Mixed Liquor Suspended Solids, (MLSS)	2540-F APHA 22 <sup>nd</sup> Edition	1.5 to 10000 mg/L
		Mixed Liquor Volatile Suspended Solid (MLVSS)	2540-G APHA 22 <sup>nd</sup> Edition	1.5 to 5000 mg/L
		Total Solids Dried, (at 103-105ºC)	IS 3025:Part:5	10-2000 mg/L
		Total Suspended Solids, (Dried at 103- 105 <sup>o</sup> C)	IS 3025:Part-17	5-1000 mg/L
		Temperature	IS 3025:Part-9	5° - 50° C
		Chlorine Demand,	IS 3025:Part-25	0.5 -5 mg/L
		Dissolved Oxygen,	IS 3025:Part-38	1-16 mg/L
		Sulphide as (S)	IS 3025:Part-29 4500-S-F APHA 22 <sup>nd</sup> Edition	3- 20 mg/L
		Ammonical Nitrogen as NH <sub>3</sub> -N	IS 3025:Part-34	5 to 500 mg/L
		Total Kjeldhal's Nitrogen	IS 3025:Part-34	10 to 1000 mg/L

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[		Nitrite as(NO <sub>2</sub> )	IS 3025:Part-34	3.0 to100 mg/L
		Cyanide as (CN)	IS 3025:Part-27 4500-Cn C&E APHA 22 <sup>nd</sup> Edition	0.1 mg/L to 20 mg/L
		Phenolic Compounds,	IS 3025:Part-43	0.5 to 100 mg/L
		Silica as (SiO <sub>2</sub> )	IS 3025:Part-35:2003 4500-SiO2-C,DAPHA 22 <sup>nd</sup> Edition 2012	0.5 to 100 mg/L
		Sludge Volume Index	2710 APHA 22 <sup>nd</sup> Edition	3.0 to 250 ml/l
		Sodium Adsorption Ratio (SAR)	By Calculation	5.0 to 50
		Anionic Surfactant	IS 13428 (Annex K)	1.0-5mg/L
		Free Ammonia as NH <sub>3</sub>	IS 3025:Part-34	0.1-20 mg/L
		Sulphite as (SO <sub>3</sub> )	IS 3025:Part-28 4500 SO <sub>3</sub> A&B APHA 22 <sup>nd</sup> Edition	0.01-5 mg/L
		Barium as (Ba)	IS 3025:Part-2 IS 13428 Annex F	0.1-5 mg/L 5-100 mg/L
		Tin as (Sn)	3500-Sn (3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-200 mg/L
		Boron as (B)	IS 3025:Part-48 3500-B-B(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-10 mg/L
		Vanadium as (V)	IS 3025:Part-2 3500-V-B (3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-100 mg/L
		Arsenic as (As)	3500-As(3111A&B) APHA 22 <sup>nd</sup> Edition	0.08 to 50 mg/L
		Cadmium as (Cd)	IS 3025:Part-41 3500-Cd(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Hexavalent Chromium as(Cr <sup>6+</sup> )	3500 Cr- B APHA 22 <sup>nd</sup> Edition IS 3025:Part-52	0.2-200 mg/L
		Copper as (Cu)	3500-Cu(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L

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		Lead as (Pb)	IS 3025:Part-47 3500-Pb(3111A&B) APHA 22 <sup>nd</sup> Edition	0.05-100mg/L
		Nickel as (Ni)	3500-Ni(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Zinc as (Zn)	3500-Zn(3111A&B) APHA 22 <sup>nd</sup> Edition	0.05-200 mg/L
		Aluminum as (Al)	3500-Al-B(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Manganese as (Mn)	3500-Mn-B(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Lithium as (Li)	3500-Li(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
3.	Reagent Grade	Conductivity	IS 3025:Part-14	1– 20000 µs/cm
	Water	pH Value	IS 3025:Part-11	1-14
		Total Solids Dried (at 103-105 °C)	IS 3025:Part-15	5-2000 mg/L
		Silica as (SiO <sub>2</sub> )	IS 3025:Part-35 4500-SiO2-C,DAPHA 22 <sup>nd</sup> Edition	0.2 to 100 mg/L
		Color Retention of KMNO₄ at 27°C	IS 1070	10 Min-60 Min
4.	Feed Water, Boiler Water & Condensate	pH at 25°C	IS 3025:Part-11 4500-H <sup>+</sup> - B- APHA 22 <sup>nd</sup> Edition	1-14
	Water for high pressure Boiler water	Total Hardness as (CaCO <sub>3</sub> )	IS 3025:Part-21 2340-C APHA 22 <sup>nd</sup> Edition	2-1000 mg/L
		Dissolved Oxygen	IS 3025:Part-38 4500 O- BC APHA 22 <sup>nd</sup> Edition	1-16 mg/L
		Odour	IS 3025:Part-5	Qualitative
		Iron as (Fe)	IS 3025:Part-53 3500-Fe-B(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-100 mg/L

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		Copper as (Cu)	IS 3025:Part-42 3500-Cu(3111A&B) APHA 22 <sup>nd</sup> Edition 2012	0.1 -200 mg/L
		Silica as (SiO <sub>2</sub> )	IS 3025:Part-35 4500-SiO2-C,D APHA 22 <sup>nd</sup> Edition 2012	0.2-100 mg/L
		Oil & Grease	IS 3025:Part-39 5520 O&G-B APHA 22 <sup>nd</sup> Edition	5 – 1000 mg/L
		Residual Hydrazine $as(N_2H_4)$	26 of IS-3550	0.1 -5 mg/L
		Conductivity at 25°C	IS 3025:Part-14	10– 10000 s/cm
		Oxygen Consumed in 24 hours	IS 3025:Part-63	2-100 mg/L
		Total Alkalinity as (CaCO <sub>3</sub> )	IS 3025:Part-2 2320-B APHA 22 <sup>nd</sup> Edition	10-500 mg/L
		Caustic Alkalinity as (CaCO <sub>3</sub> )	IS 3025:Part-23	10-10000 mg/L
		Phosphate as (P)	IS 3025:Part-31 4500-P-B.D APHA 22 <sup>nd</sup> Edition	10-100 mg/L
		Total Dissolved Solids, (Dried at 105 °C)	IS 3025:Part-16 2540-C APHA 22 <sup>nd</sup> Edition	10 -10000 mg/L
		Total Suspended Solids (Dried at 103-105 °C)	IS 3025:Part-17 2540-D APHA 22 <sup>nd</sup> Edition	10-10000 mg/L
		Chloride as (Cl)	IS 3025:Part-32 4500-CI-B APHA 22 <sup>nd</sup> Edition 2012	5-10000 mg/L
		Free Ammonia as NH₃	IS 3025:Part-34	0.1-20 mg/L

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
5.	Cooling Tower Water Swimming Pool	pH Value at 25°C	IS 3025:Part-11 4500-H⁺ - B- APHA 22 <sup>nd</sup> Edition	1-14
	Water Storage Batteries	Total Alkalinity as (CaCO <sub>3</sub> )	IS 3025:Part-23 2320-B APHA 22 <sup>nd</sup> Edition	10-10000 mg/L
	Water	Aluminum as (Al)	IS 3025:Part-55 3500 AI (3111A&B) APHA 22nd Edition	0.1 -100 mg/L
		Total Residual Chlorine	IS 3025:Part-26 4500-CI B APHA 22nd Edition	0.1-5 mg/L
		Oxygen Absorbed in 24 hours	IS 3025:Part-63	0.1-50 mg/L
		Total Dissolved Solids,(Dried at 105 <sup>o</sup> C)	IS 3025:Part-16 2540-C APHA 22 <sup>nd</sup> Edition	10-10000 mg/L
		Chloride as (Cl)	IS 3025:Part-32 4500-CI-B APHA 22 <sup>nd</sup> Edition	1-10000 mg/L
		Iron as (Fe)	IS 3025:Part-53 3500-Fe(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-100 mg/L
		Lead as (Pb)	IS 3025:Part-47 3500-Pb(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-100 mg/L
		Tin as (Sn)	3500-Sn (3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Colour IS 3025:Part-4 2120-B APHA 2	IS 3025:Part-4 2120-B APHA 22 <sup>nd</sup> Edition	1.0 –100 unit (Hazen)
		Conductivity	IS 3025:Part-14 2510-B APHA 22 <sup>nd</sup> Edition	1– 100000 µs/cm
		Odour	IS 3025:Part-5:1983	Agreeable/ Disagreeable
		Magnesium (Mg)	3500 Mg A(3111B) APHA 22nd Edition	0.1-200 mg/L
		Silica as (SiO <sub>2</sub> )	IS 3025:Part-35 4500 SiO2-C,D APHA 22 <sup>nd</sup> Edition	2-100 mg/L

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		Sulphate as (SO <sub>4</sub> )	IS 3025:Part-24 4500-SO4-E APHA 22 <sup>nd</sup> Edition	5-500mg/L
		Free Ammonia as NH <sub>3</sub>	IS 3025:Part-34	0.1-20 mg/L
		Dissolved Oxygen	IS 3025:Part-38	1-16 mg/L
		Phosphate as (P)	IS 3025:Part-31 4500-P-B.D APHA 22 <sup>nd</sup> Edition	1-100 mg/L
		Copper as (Cu)	IS 3025:Part-42 3500-Cu(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-200 mg/L
		Oxydizable Matter	IS 1069 Annex A2	5-500 mg/L
		Non Volatile Residue	IS 1069 Annex A2	5-500 mg/L
6.	Packaged	Colour	IS 3025:Part-4	2.0 –99 unit
	Drinking Water	Odour	IS 3025:Part-5	Agreeable/ Disagreeable
	Packaged Natural	Taste	IS 3025:Part-8	Agreeable/ Disagreeable
	Mineral Water	Specific Conductivity	IS 3025:Part-14	1.0–2000 µs/cm
	Processed Food	pH Value	IS 3025:Part-11	1-14
	Industry	Turbidity	IS 3025:Part-10	1.0-1000 NTU
		Total Dissolved Solids, (Dried at 105 °C)	IS 3025:Part-16	10.0-5000 mg/L
		Acidity	IS 3025:Part-22	5-1000 mg/L
		Alkalinity as (CaCO <sub>3</sub> )	IS 3025:Part-23	5-5000 mg/L
		Chloride as (CI)	IS 3025:Part-32	2-5000 mg/L
		Fluoride as (F)	4500 F <sup>-</sup> D APHA 22 <sup>nd</sup> Ed	0.1- 5 mg/L
		Phosphate as(P)	IS 3025:Part-31	2-1000 mg/L
		Sulphate as (SO <sub>4</sub> )	IS 3025:Part-24	5 – 1000 mg/L
		Residual Free Chlorine	IS 3025:Part-26	0.5 -5 mg/L
		Total Hardness as CaCO <sub>3</sub>	IS 3025:Part-21	10-5000 mg/L
		Calcium (Ca)	IS 3025:Part-40	5-1000 mg/L
		Magnesium (Mg)	3500 Mg A-3111A&B APHA 22 <sup>nd</sup> Edition	0.5-200 mg/L
		Potassium (K)	IS 3025:Part-45	0.4-200 mg/L
		Sodium (Na)	IS 3025:Part-45	0.5-200 mg/L

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[		Oil & Grease	IS 3025:Part-39	2 – 100 mg/L
		Nitrate as(NO <sub>3</sub> )	IS 3025:Part-34	2 to 1000 mg/L
		Total Chromium as (Cr)	3500-Cr(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Iron as (Fe)	3500-Fe(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Total Solids Dried (at 103-105 <sup>o</sup> C)	IS 3025:Part:5	5-2000 mg/L
		Total Suspended Solids, (Dried at 103- 105 ºC)	IS 3025:Part-17	5-1000 mg/L
		Temperature	IS 3025:Part-9	5° - 50° C
		Chlorine Demand	IS 3025:Part-25	0.5 -5 mg/L
		Dissolved Oxygen	IS 3025:Part-38	1-16 mg/L
		Sulphide as (S)	IS 3025:Part-29 4500-S-F APHA 22 <sup>nd</sup> Ed	0.5 - 20 mg/L
		Ammoniacal Nitrogen as NH <sub>3</sub> -N	IS 3025:Part-34	2 to 500 mg/L
		Total Kjeldhal's Nitrogen	IS 3025:Part-34	2 to 1000 mg/L
		Nitrite as(NO <sub>2</sub> )	IS 3025:Part-34	5 to100 mg/L
		Cyanide as (CN)	IS 3025:Part-27 4500-Cn C&E APHA 22 <sup>nd</sup>	0.1 mg/L to 5 mg/L
		Phenolic Compounds	IS 3025:Part-43	0. 1 to 100 mg/L
		Silica as (SiO <sub>2</sub> ),mg/L	IS 3025:Part-35 4500-SiO2-C,D APHA 22 <sup>nd</sup> Edition	0.2 to 100 mg/L
		Sludge Volume Index	2710 APHA 22 <sup>nd</sup> Edition	3 to 250 ml/l
		Sodium Adsorption Ratio (SAR)	By Calculation	5.0 to 50
		Percent Sodium	By Calculation	3.0 to 50
		Anionic Surfactant	IS 13428 (Annex K)	0.1 mg/L to 5mg/L
		Free Ammonia as NH <sub>3</sub>	IS 3025:Part-34	0.1-50 mg/L
		Sulphite as (SO <sub>3</sub> )	IS 3025:Part-28 4500 SO <sub>3</sub> A&B APHA 22 <sup>nd</sup> Edition 2012	0.01-1mg/L 1-5 mg/L

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		Barium as (Ba)	IS 3025:Part-2 IS 13428 Annex F	0.2-100 mg/L
		Tin as (Sn)	3500-Sn (3111A&B) APHA 22 <sup>nd</sup> Edition	0.1 -200 mg/L
		Boron as (B)	IS 3025:Part-48 3500-B-B(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1 -10 mg/L
		Vanadium as (V)	IS 3025:Part-2 3500-V-B (3111A&B) APHA 22 <sup>nd</sup> Edition	0.1 -100 mg/L
		Arsenic as (As)	3500-As(3111A&B) APHA 22 <sup>nd</sup>	0.01 to 50 mg/L
		Cadmium as (Cd)	IS 3025:Part-41 3500-Cd(3111A&B) APHA 22 <sup>nd</sup> Edition	0.05 -200 mg/L
		Hexavalent Chromium as(Cr <sup>6+</sup> )	3500 Cr- B APHA 22 <sup>nd</sup> Edition IS 3025:Part-52	0.1 -200 mg/L
		Copper as (Cu)	3500-Cu(3111A&B) APHA 22 <sup>nd</sup> Edition	0.05-200 mg/L
		Lead as (Pb)	IS 3025:Part-47 3500-Pb(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1 -100mg/L
		Nickel as (Ni)	3500-Ni(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1 -200 mg/L
		Zinc as (Zn)	3500-Zn(3111A&B) APHA 22 <sup>nd</sup> Edition	0.05 -200 mg/L
		Aluminum as (Al)	3500-AI-B(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-200 mg/L
		Manganese as (Mn)	3500-Mn-B(3111A&B) APHA 22 <sup>nd</sup> Edition	0.03 -200 mg/L
		Lithium as (Li)	3500-Li(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1 -200 mg/L
		<u> </u>	<u> </u>	

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection	
V.	POLLUTION & ENVIRONMENT				
1.	Effluent/Sewage/	Colour	IS 3025:Part-4	2-99 unit	
	Waste Water	Conductivity	IS 3025:Part-14	5– 20000 μs/cm	
		pH Value	IS 3025:Part-11	1-14	
		Total Solids, (Dried at 103-105 <sup>o</sup> C)	IS 3025:Part-15	10- 20000 mg/L	
		Total Suspended Solids (Dried at 103-105 °C)	IS 3025:Part-17	10- 10000 mg/L	
		Total Dissolved Solids, (Dried at 105 <sup>o</sup> C)	IS 3025:Part-16	10-10000 mg/L	
		Fixed Solid, (at 105 °C and Volatile Solids Ignited at 550 °C)	IS 3025:Part-18	10-10000 mg/L	
		Settleable Solids	IS 3025:Part-19	10-5000 mg/L	
		Turbidity	IS 3025:Part-10	10-1000 NTU	
		Temperature	IS 3025:Part-9	5 – 70 ° C	
		Acidity	IS 3025:Part-22	10-5000 mg/L	
		Alkalinity as (CaCO <sub>3</sub> )	IS 3025:Part-23 2320- B APHA 22 <sup>nd</sup> Edition 2012	10-5000 mg/L	
		Chloride as (CI)	IS 3025:Part-32	10-5000 mg/L	
		Dissolved Oxygen	IS 3025:Part-38	2-14 mg/L	
		Total Hardness as (CaCO <sub>3</sub> )	IS 3025:Part-21	10-5000 mg/L	
		Calcium as (Ca)	IS 3025:Part-40	10-1000 mg/L	
		Magnesium as (Mg)	IS 3025:Part-46	10-200 mg/L	
		Bio-Chemical Oxygen Demand (BOD)	IS 3025:Part-44	10-10000 mg/L	
		Chemical Oxygen Demand (COD)	IS 3025:Part-58	10-10000 mg/L	
		Chlorine Demand	IS 3025:Part-25	0.5 -5 mg/L	
		Oil & Grease	IS 3025:Part-39	1 – 200 mg/L	
		Ammoniacal Nitrogen as (NH <sub>3</sub> -N)	IS 3025:Part-34	10 to 500 mg/L	

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Total Kjeldhal's Nitrogen	IS 3025:Part-34	10 to 1000 mg/L
		Nitrate as (NO <sub>3</sub> )	IS 3025:Part-34	10 to 1000mg/L
		Sulphide as (S)	IS 3025:Part-29 4500-S-F APHA 22 <sup>nd</sup> Ed	1 to 10000 mg/L
		Nitrite as (NO <sub>2</sub> )	IS 3025:Part-34	5 to100 mg/L
		Phenolic Compounds	IS 3025:Part-43 5530- B-C-D APHA 22 <sup>nd</sup> Ed	5 to 100 mg/L
		Potassium as (K)	IS 3025:Part-45	5-2000 mg/L
		Sodium as (Na)	IS 3025:Part-45	5-2000 mg/L
		Fluoride as (F)	4500 F <sup>-</sup> D APHA 22 <sup>nd</sup> Ed	2- 100 mg/L
		Phosphates as (P)	APHA 22 <sup>nd</sup> Edition IS 3025:Part-31	5 to 1000 mg/L
		Sulphate as (SO <sub>4</sub> )	IS 3025:Part-24 4500- SO4-E APHA 22 <sup>nd</sup>	2 – 10000 mg/L
		Silica as (SiO <sub>2</sub> )	IS 3025:Part-35 4500-SiO2-C-D APHA 22 <sup>nd</sup> Edition	2 to 100 mg/L
		Sludge Volume Index(SVI)	2710 APHA 22 <sup>nd</sup> Edition	10 to 250 ml/L
		Mixed Liquor Suspended Solids (MLSS)	2540-F APHA 22 <sup>nd</sup> Edition	15 to 10000 mg/L
		Mixed Liquor Volatile Suspended Solid (MLVSS)	2540-G APHA 22 <sup>nd</sup> Edition	15 to 5000 mg/L
		Sodium Adsorption Ratio (SAR)	By Calculation	5 to 50
		Dissolve Phosphate as (P)	IS 3025:Part-31	5 -2000 mg/L
		Cyanide as (Cn)	IS 3025:Part-27 3114 APHA 22 <sup>nd</sup> Edition	2 -10 mg/L
		Barium as (Ba)	IS 3025:Part-2 IS 13428 Annex F	0.1 -100 mg/L
		Boron as (B)	IS 3025:Part-48 4500-B-B APHA 22 <sup>nd</sup> Ed	0.1-10 mg/L

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		Arsenic as (As)	3500-As(3111A&B) APHA 22 <sup>nd</sup> Edition	0.2to 50 mg/L
		Cadmium as (Cd	IS 3025:Part-41 3500-Cd(3111A&B) APHA 22 <sup>nd</sup>	0.2-200 mg/L
		Total Chromium as (Cr)	3500-Cr(3111A&B) APHA 22 <sup>nd</sup> Edition	0.5-200 mg/L
		Hexavalent Chromium as (Cr <sup>6+</sup> )	IS 3025:Part-52 3500 Cr- B APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Copper as (Cu)	3500-Cu(3111A&B) APHA 22 <sup>nd</sup> Edition IS 3025:Part-42	0.5-200 mg/L
		Iron as (Fe)	IS 3025:Part-53 3500-Fe (3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-200 mg/L
		Tin as (Sn)	3500-Sn (3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-200 mg/L
		Lead as (Pb)	3500-Pb(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-200 mg/L
		Nickel as (Ni)	3500-Ni(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1 -200 mg/L
		Zinc as (Zn)	3500-Zn(3111A&B) APHA 22 <sup>nd</sup> Edition	0.1-200 mg/L
		Aluminum as (Al)	3500-AI-B (3111A&B) APHA 22 <sup>nd</sup> Edition	0.2-200 mg/L
		Manganese as (Mn)	3500-Mn-D(3111A&B) APHA 22 <sup>nd</sup> Edition	0.5-200 mg/L
		Lithium as (Li)	3500-Li(3111A&B) APHA 22 <sup>nd</sup>	0.2-200 mg/L
		Bioassay	IS 6582 IS 6582:Part-2	90 % Survival of fish after 96 hrs.

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
VII.	ATMOSPHERIC PO	LLUTION		
1.	Ambient Air Monitoring	Dust Fall Rate Sulphur Dioxide	IS 5182:Part-1 IS 5182:Part-2	10 to 10000 mg/M²/day 5 to 1050 μg/m³
		Suspended Particulate Matter (SPM)	IS 5182:Part-4	10 to 2000 μg/m <sup>3</sup>
		Nitrogen Dioxide	IS 5182:Part-6	5 to 740 µg/m <sup>3</sup>
		Hydrogen Sulphide	IS 5182:Part-7	3 to 600 µg/m <sup>3</sup>
		Carbon Monoxide	IS 5182:Part-10	0.2 to 500 mg/m <sup>3</sup>
		Volatile Organic Carbon (Benzene, Toluene, Xylene)	IS 5182:Part-11	1 to 50 μg/m <sup>3</sup>
		PAH Benzo (A) Pyrene	RIMS/SOP/Env/Air/07 IS 5182:Part-12	0.1 to 50 ng/m <sup>3</sup>
		Total Fluoride	IS 5182:Part-13	0.5 to 100 μg/m <sup>3</sup>
		Chlorine	IS 5182:Part-19	5 to 2900 μg/m <sup>3</sup>
		Lead (As Pb) in Particulate Matter	IS 5182:Part-22	0.1 to 20 µg/m <sup>3</sup>
		PM₁₀- Particulate Matter (≤10µm)	IS 5182:Part-23 CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	10 to 1000 μg/m <sup>3</sup>
		PM <sub>2.5</sub> - Particulate Matter (≤2.5µm)	RIMS/SOP/Env/Air/04 CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	10 to 500 μg/m <sup>3</sup>
		Ammonia	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air (Indophenol Method) Method No.401, CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	1 to 500 μg/m <sup>3</sup>

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		Ozone	IS 5182:Part-9 Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) Method No.411, CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	3-500 μg/m <sup>3</sup>
		Arsenic	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA-Air Method No.822/ CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	1 to 100 ng/ m <sup>3</sup>
		Nickel	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air Method No.822/ CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	1 to 100 ng/ m <sup>3</sup>
2.	Emission from	Particulate Matter (PM)	IS 11255:Part-1	5.0 to 2000 mg/Nm <sup>3</sup>
	Stationary	Flow Rate	IS 11255:Part-3	3-30 m/s
	Sources (From	Sulphur Dioxide	IS 11255:Part-2	1 to 1250 mg/Nm <sup>3</sup>
	Stack/Ducts)	Oxides of Nitrogen	IS 11255:Part-7	10 to 2500 mg/Nm <sup>3</sup>
		Carbon Monoxide (CO)	IS 13270	1.0 to 50 %
		Oxygen (O <sub>2</sub> )	IS 13270	1.0 to 50%
		Ammonia	IS 11255:Part-6	1 to 1250 mg/Nm <sup>3</sup>
		Carbon Dioxide (CO <sub>2</sub> )	IS 13270	1.0-100% v/v
		Chlorine	RIMS/SOP/ENV/Air/29	1 to 100 mg/Nm <sup>3</sup>
		Iron	RIMS/SOP/ENV/Air/30	1 to 20 mg/Nm <sup>3</sup>
		Lead	RIMS/SOP/ENV/Air/31	1 to 50 mg/Nm <sup>3</sup>
		Acid Mist	RIMS/SOP/ENV/Air/32	2 to 200 mg/Nm <sup>3</sup>
		Moisture	IS 11255:Part-3	1 to 80 %
3.	Fugitive Emission	Sulphur Dioxide	IS 5182:Part-2	10 to 1050 µg/m <sup>3</sup>
	Monitoring	Total Suspended Particulate Matter	IS 5182:Part-4	10 to 5000 μg/m <sup>3</sup>
		Nitrogen Oxide	IS 5182:Part-6	10 to 740 μg/m <sup>3</sup>

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[		Hydrogen Sulphide	IS 5182:Part-7	3 to 600 μg/m <sup>3</sup>
		Carbon Monoxide	IS 5182:Part-10	0.2 to 1000 mg/m <sup>3</sup>
		Chlorine	IS 5182:Part-19	3.0 to 2900 μg/m <sup>3</sup>
		Lead	IS 5182:Part-22	1 to 50 µg/m <sup>3</sup>
		PM₁₀- Particulate Matter (≤10µm)	IS 5182:Part-23 CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	10 to 1000 μg/m <sup>3</sup>
		PM <sub>2.5</sub> - Particulate Matter (≤2.5µm)	RIMS/SOP/Env/Air/04 CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	10 to 500 μg/m <sup>3</sup>
		Ammonia	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air (Indophenol Method) Method No.401, CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	2 to 500 μg/m <sup>3</sup>
		Ozone	IS 5182:Part-9 Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) Method No.411, CPCB Guideline for the measurement of Ambient Air Pollutant Volume	3.0-500 μg/m³
		Arsenic	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA-Air M Method No.822/ CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	0.5 to 100 ng/ m <sup>3</sup>

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Nickel	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air Method No.822/ CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	0.5 to 100 ng/ m <sup>3</sup>
4.	Indoor Air Quality	Temperature	RIMS/SOP/Env/Air/20	5-45°C
		Relative Humidity	RIMS/SOP/ENV/Air/21	5-100%
		PM2.5	IS 5182:Part-23 CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	10 to 500 μg/m <sup>3</sup>
		PM10	IS 5182:Part-23 CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	10 to 1000 μg/m <sup>3</sup>
		Total Suspended Particulate Matter	CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	10 to 1000 µg/m <sup>3</sup>
		Sulphur Dioxide	IS 5182:Part-2	5 to 1000 µg/m <sup>3</sup>
		Nitrogen Oxides	IS 5182:Part-6	5 to 740 μg/m <sup>3</sup>
		Carbon Monoxide	IS 5182:Part-10	0.2 to 100 mg/m <sup>3</sup>
		Carbon Dioxide	RIMS/SOP/Env/Air/31	10 to 10000 mg/m <sup>3</sup>
		Chlorine	IS 5182:Part-19	3.0 to 2900 µg/m <sup>3</sup>
		Ammonia	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air (Indophenol Method) Method No.401	2.0 to 1000 μg/m <sup>3</sup>
5.	Personnel	PM2.5	RIMS/SOP/ENV/Air/22	10 to 500 μg/m <sup>3</sup>
	Monitoring	PM10	RIMS/SOP/ENV/Air/23	10 to 1000 µg/m <sup>3</sup>
		Total Suspended Particulate Matter	RIMS/SOP/ENV/Air/23	10 to 1000 μg/m <sup>3</sup>
		Sulphur Dioxide	IS 5182:Part-2	5 to 1000 µg/m <sup>3</sup>
		Nitrogen Oxides	IS 5182:Part-6	5 to 740 µg/m <sup>3</sup>
		Carbon Monoxide	IS 5182:Part-10	0.2 to 1000 mg/m <sup>3</sup>
		Carbon Dioxide	RIMS/SOP/ENV/Air/24	10 to 10000 mg/m <sup>3</sup>

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		Chlorine	IS 5182:Part-19	3.0 to 2900 µg/m <sup>3</sup>
		Ammonia	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air (Indophenol Method) Method No.401	1 to 1000 μg/m <sup>3</sup>
		Lead	IS 5182:Part-22	0.1 to 20 µg/m <sup>3</sup>
		Arsenic	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA-Air Method No.822/ CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	0.2 to 100 ng/ m <sup>3</sup>
		Nickel	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air Method No.822/ CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	0.5 to 100 ng/ m <sup>3</sup>
6.	Work Zone	PM <sub>2.5</sub>	RIMS/SOP/ENV/Air/25	10 to 500 µg/m <sup>3</sup>
	Monitoring	PM <sub>10</sub>	RIMS/SOP/ENV/Air/26	10 to 1000 µg/m <sup>3</sup>
		Total Suspended Particulate Matter	RIMS/SOP/ENV/Air/27	10 to 1000 µg/m <sup>3</sup>
		Sulphur Dioxide	IS 5182:Part-2	5 to 1000 μg/m <sup>3</sup>
		Nitrogen Oxides	IS 5182:Part-6	5 to 740 μg/m <sup>3</sup>
		Carbon Monoxide	IS 5182:Part-10	0.2 to 1000 mg/m <sup>3</sup>
		Carbon Dioxide	RIMS/SOP/ENV/Air/28	10 to 10000 mg/m <sup>3</sup>
		Chlorine	IS 5182:Part-19	3.0 to 2900 µg/m <sup>3</sup>
		Ammonia	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air (Indophenol Method) Method No.401	0.5 to 1000 μg/m <sup>3</sup>
		Lead	IS 5182:Part-22	0.1 to 20 μg/m <sup>3</sup>
		Arsenic	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA-Air Method No.822/ CPCB Guideline for the	0.2 to 100 ng/ m <sup>3</sup>

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			measurement of Ambient Air Pollutant Volume I	
		Nickel	Methods of Air Sampling & Analysis (3 <sup>rd</sup> Edition) APHA Air Method No.822/ CPCB Guideline for the measurement of Ambient Air Pollutant Volume I	0.5 to 100 ng/m <sup>3</sup>
7.	Noise	Noise Level (Ambient)	IS15575 (Part-1)	34 to 134 dB
		Noise Levels Source	IS15575 (Part-1)	34 to 134 dB
8.	Light	Code of Light intensity	IS 6685	1-2000 Lux
		Code of Interior Illumination	IS 3646	1-2000 Lux

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SI.	Product / Material	Specific Test	Test Method Specification	Range of Testing /
	of Test	Performed	against which tests are	Limits of Detection
			performed	

## ELECTRICAL TESTING

I.	CABLES AND ACCI	ESSORIES		
1.	PVC Insulated unsheathed and sheathed cables	A. Tests on Conductor Annealing test (for Copper)	IS:10810:(Pt-1)	0.1to 30%/ 0.1% 0 to 400mm/1mm
	with rigid and flexible conductor	Tensile test (for Aluminum)	IS:10810: (Pt-2)	0 to 800N/mm <sup>2</sup> /1N/mm <sup>2</sup>
	for rated voltage up to and	Wrapping test (for Aluminum)	IS:10810 :(Pt-3)	Qualitative
	including 450/750 Volts	Persulphate test ( for Tinned copper )	IS 10810(Pt-4)	0.1to 8 g/m <sup>2</sup> / 0.1 g/m <sup>2</sup>
		Conductor Resistance tests	IS:10810: (Pt-5)	0.02to 25Ω/km / 0.02m Ω/km
		B. Test for Overall dimension, thickness of insulation & sheath	IS:10810: (Pt-6)	0.01 to 30mm/ 0.01mm
		C. Physical test on insulation & sheath		
		Tensile strength & Elongation at break	IS:10810: (Pt-7)	0.1 to 30Nmm <sup>2</sup> /0.1N/mm <sup>2</sup> 0 to 700%/1%
		Ageing in air oven After ageing Tensile strength & Elongation at break	IS:10810: (Pt-11)	0.1 to 30Nmm²/0.1N/mm² 0 to 700%/1%
		Loss of mass in air oven	IS:10810 :(Pt-10)	0 to 3 mg/cm <sup>2</sup> / 0.0001mg/cm <sup>2</sup>
		Shrinkage tests	IS:10810: (Pt-12)	0 to 8%/0.1%
		Hot deformation tests	IS:10810 :(Pt-15)	0 to 80%/0.1%
		Heat shock tests	IS:10810: (Pt-14)	Qualitative Rt to 300°C/ 1°C
		Thermal stability test	IS:10810 :(P-60)	0 to 5 hour/0.1Sec

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Cold bend test	IS:10810 : (Pt-20)	Qualitative -20°C to 50°C/0.1°C
		Cold impact test	IS:10810 : (Pt-21)	Qualitative -20°C to 50°C/0.1°C
		Insulation Resistance Test	IS:10810: (Pt-43)	1 X 10 <sup>18</sup> ohm-cm/10 <sup>10</sup> ohm- cm
		High voltage (water immersion AC test)	IS:10810: (Pt-45)	Qualitative 0 to 10kV/0.2kV
		High voltage (water immersion D.C. test)	IS:10810: (Pt-45)	Qualitative 0.05 to 3 kV/ 0.05kV
		A.C. High voltage (At room temp.)	IS:10810 : (Pt-45)	Qualitative 0 to 10kV/0.2kV
		Flammability test	IS:10810 : (Pt-53)	0 to 30min /0.1Sec 0 to 600mm/1mm
2.	PVC Insulated	Tests on conductor		
	electric cables for working voltage up to and including	Annealing test (for copper)	IS:10810:(Pt-1)	0.1to 30%/ 0.1%
		Tensile test (for Aluminum)	IS:10810: (Pt-2)	0 to 800N/mm <sup>2</sup> /1N/mm <sup>2</sup>
	1100Volts	Wrapping test (for Aluminum)	IS:10810 :(Pt-3)	Qualitative
		Conductor Resistance tests	IS:10810: (Pt-5)	0.02to 25Ω/km/ 0.02m Ω/km
		B. Physical test on insulation & sheath		
		Test for overall dimension, Thickness of insulation& sheath	IS:10810: (Pt-6)	0.01 to 25mm/ 0.01mm
		Tensile strength & Elongation at break	IS:10810: (Pt-7)	0.1 to 30Nmm²/0.1N/mm² 0 to 700%/1%
		Ageing in air oven After ageing Tensile strength & Elongation at break	IS:10810: (Pt-11)	0.1 to 30Nmm <sup>2</sup> /0.1N/mm <sup>2</sup> 0 to 700%/1%
		Loss of mass in air oven	IS:10810 :(Pt-10)	0.0001 to 5 mg/cm <sup>2</sup> / 0.0001mg/cm <sup>2</sup>

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
[		Shrinkage tests	IS:10810: (Pt-12)	0 to 8%/0.1%
		Hot deformation tests	IS:10810 :(Pt-15)	0 to 80%/0.1%
		Heat shock tests	IS:10810: (Pt-14)	Qualitative Rt to 300°C/ 1°C
		Thermal stability test	IS:10810 :(P-60)	0 to 5 hour/0.1Sec
		Insulation resistance test	IS:10810: (Pt-43)	1 to 1 X 10 <sup>18</sup> ohm- cm/10 <sup>10</sup> ohm-cm
		A.C. High voltage at room temp.	IS:10810: (Pt-45)	Qualitative 0 to 10kV/0.2kV
		High voltage (water immersion A.C. test)	IS:10810: (Pt-45)	Qualitative 0 to 10kV/0.2kV
		High voltage (water immersion D.C. test)	IS:10810 : (Pt-45)	Qualitative 0.05 to 3 kV/ 0.05kV
		Flammability test	IS:10810 : (Pt-53)	0.1 to 30min /0.1Sec 0 to 600mm/1mm
		Cold bend test	IS:10810 : (Pt-20)	Qualitative -20°C to 50°C/0.1°C
		Cold impact test	IS:10810 : (Pt-21)	Qualitative -20°C to 50°C/0.1°C
		Test on armoured wire	e/Formed wire	
		Dimensions	IS:10810 (Pt-36)	0.01 to 15mm/ 0.001mm 0.02
		Tensile test	IS:10810 (Pt-37)	0 to 700N/mm <sup>2</sup> / 1N/mm <sup>2</sup>
		Elongation test	IS:10810 (Pt-37)	0 to 20%/0.1%
		Torsion test	IS:10810 (Pt-38)	Qualitative (Pass/Fail) Visual test
		Mass of Zinc coating	IS:10810 (Pt-41)	0 to 500mg/cm <sup>2</sup> / 0.1mg/cm <sup>2</sup>
		Uniformity of zinc coating	IS:10810 (Pt-40)	Qualitative (Pass/Fail) Visual test
		Armoured coverage percentage	IS:1554 (Pt-1) Cl.13.1.2 IS 7098	0 to 100%/1%
		Resistance test	IS:10810 (P-42)	0.02 to 25Ω/km/0.02m Ω/km

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
3.	Cross Linked	Tests on conductor		
	Polyethylene Insulated PVC	Annealing test (for copper)	IS:10810:(Pt-1)	0 to 30%/0.1%
	Sheathed Cables for Working	Tensile test (for Aluminium)	IS:10810: (Pt-2)	0 to 800N/mm <sup>2</sup> /1N/mm <sup>2</sup>
	voltage up to and including	Wrapping test (for Aluminum)	IS:10810 :(Pt-3)	Qualitative
	1100 Volts	Conductor Resistance tests	IS:10810: (Pt-5)	0.02to 25Ω/km/ 0.02m Ω/km
		B. Physical test on insulation and sheath		
		Test for Thickness of insulation& sheath	IS:10810: (Pt-6)	0.01 to 30mm/ 0.01mm
		Tensile strength & Elongation at break	IS:10810: (Pt-7)	0.1- 30Nmm²/0.1N/mm² 0 to 700%/1%
		Ageing in air oven After ageing Tensile strength & Elongation at break	IS:10810: (Pt-11)	0.1- 30Nmm²/0.1N/mm² 0 to 700%/1%
		Hot Set Test	IS:10810: (Pt-30)	0 to 60%/0.1%
		Shrinkage tests	IS:10810: (Pt-12)	0 to 8%/0.1%
		Water Absorption Test	IS:10810: (Pt-33)	0 to mg/cm <sup>2</sup> /0.015mg/cm <sup>2</sup>
		Hot deformation tests	IS:10810: (Pt-15)	0 to 80%/0.1%
		Heat shock tests	IS:10810: (Pt-14)	Qualitative Rt to 300°C/1°C
		Thermal stability test	IS:10810: (Pt-60)	0 to 5 hour/0.1Sec
		Insulation resistance test	IS:10810: (Pt-43)	1 X 10 <sup>18</sup> ohm-cm/10 <sup>10</sup> ohm- cm
		High voltage test (Room Temp.)	IS:10810: (Pt-45)	Qualitative 0 to 10kV/0.2kV
		Flammability test	IS:10810: (Pt-53)	0 to 30min /0.1Sec 0 to 600mm/1mm
		Cold bend test (outer Sheath)	IS:10810: (Pt-20)	Qualitative -20°C to 50°C/0.1°C
		Cold impact test (outer sheath)	IS:10810: (Pt-20)	Qualitative (Pass/Fail) -20°C to 50°C/0.1°C

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Test on armoured wire/Formed wire		
		Dimensions	IS:10810 (Pt-36)	0.001 to 15mm/0.001mm
		Tensile test	IS:10810 (Pt-37)	0 to 700N/mm <sup>2</sup> / 1N/mm <sup>2</sup>
		Elongation test	IS:10810 (Pt-37)	0 to 20%/0.1%
		Torsion test	IS:10810 (Pt-38)	Qualitative
		Winding test	IS:10810 (Pt-39)	Qualitative
		Mass of Zinc coating	IS:10810 (Pt-41)	0 to 500g/m <sup>2</sup> /0.1 g/m <sup>2</sup>
		Uniformity of zinc coating	IS:10810 (Pt-40)	Qualitative
		Armoured coverage percentage	CI.13.1.2 of IS 7098 (Pt-1)	0 to 100%/ 1%
		Resistance test	IS:10810 (P-42)	0.02 to 25Ω/km/0.02 m Ω/km
4.	Aerial Bunched	Test on phase Conductor		
	Cables for Working Voltage	Tensile test (for Aluminium)	IS:10810: (Pt-2)	0.1 to 800N/mm²/0.1 N/mm²
	Upto and Including 1100Volts	Wrapping test (for Aluminium)	IS:10810: (Pt-3)	Qualitative
		Conductor Resistance test	IS:10810: (Pt-5)	0.02 to 25Ω/km/0.02 Ω/km
		Test on messenger Conductor		
		Breaking load	IS:10810: (Pt-2)	1 to 30kN/1N
		Elongation Test	IS:14255 CI.11.3	0 to 15%/1%
		Resistance test	IS:10810: (Pt-5)	0.02 to 25Ω/km/0.02 Ω/km
		Physical test for XLPE and PE insulation		
		Test for Thickness of insulation& sheath	IS:10810: (Pt-6)	0.01-30mm/0.01mm
		Tensile strength & Elongation at break	IS:10810: (Pt-7)	0.1-30N/mm <sup>2</sup> /0.1N/mm <sup>2</sup> 0 to 700%/1%
		Ageing in air oven After ageing Tensile strength & Elongation at break	IS:10810: (Pt-11)	0.1-30N/mm²/ 0.1N/mm² 0 to 700%/1%

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Hot Set Test	IS:10810: (Pt-30)	0 to 60%/1%
		Shrinkage tests	IS:10810: (Pt-12)	0-8%/0.1%
		Water Absorption Test	IS:10810: (Pt-33)	0 to 5mg/cm <sup>2</sup> /0.1 mg/cm <sup>2</sup>
		Insulation resistance test	IS:10810: (Pt-43)	1 X 10 <sup>18</sup> ohm-cm/10 <sup>10</sup> ohm- cm
		High voltage test (Room Temp.)	IS:10810: (Pt-45)	Qualitative 0.2 to 5/10 kV/ 0.2 kV

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are	Range of Testing / Limits of Detection
			performed	

## MECHANICAL TESTING

Ι.	BUILDING MATERI	ALS		
1.	Ordinary Portland Cement (33, 43 & 53 Grade	Fineness by Blaine Air Soundness - Le Chatelier	IS 4031 (Part 2) IS 4031 (Part 3)	100 m <sup>2</sup> /kg to 500 m <sup>2</sup> /kg 0.5 mm to 10 mm
	Portland Pozzolona Cement Portland Slag Cement	Soundness- Autoclave Consistency Initial Setting Time Final Setting Time Compressive Strength Drying Shrinkage	IS 4031 (Part 3) IS 4031 (Part 4) IS 4031 (Part 5) IS 4031 (Part 5) IS 4031 (Part 5) IS 4031 (Part 6) IS 4031 (Part 10)	0.01 % to 3.0 % 15 % to 50 % 5 min to 300 min 30 min to 650 min 10 N/mm <sup>2</sup> to 75 N/mm <sup>2</sup> 0.01 % to 0.5 %
2.	Concrete Cubes	Density /Sp. Gravity Compressive Strength Permeability Test	IS 4031 (Part 11) IS 516 DIN: 1048 (Part 5)	1.0 gm/cc to 3.8 gm/cc 10 N/mm <sup>2</sup> to 70 N/mm <sup>2</sup> 1 mm to 25 mm
3.	Precast Concrete Block for Paving	Compressive Strength Water Absorption	IS 15658 IS 15658	10 N/mm <sup>2</sup> to70 N/mm <sup>2</sup> 1 % to10 %
4.	Ceramic Tiles	Water Absorption Scratch Hardness of Surface on Mohr's Scale	IS 13630 (Part 2) IS 13630 (Part 2)	0.01 % to 25 % 1 to 9
		Modulus of Rupture	IS 13630 (Part 6)	2.0 N/mm <sup>2</sup> to 60.0 N/mm <sup>2</sup>
5.	Fresh Concrete	Slump	IS 1199	1 mm to 200 mm
6.	Timber	Moisture content Specific Gravity	IS 1708(Part 1) IS 1708(Part 2)	1 % to 30 % 0.1 to 3.0
7.	Fine Aggregate	Sieve Analysis Total Deleterious Materials except 75 micron passing	IS 2386 (Part 1) IS 2386(Part 1 & 2)	1 % to 100 % 0.2 % to 8.0 %
		Specific Gravity Water Absorption Bulk Density	IS 2386 (Part 3) IS 2386 (Part 3) IS 2386 (Part 3)	1.5 % to 3.0 % 0.1 % to 5.0% 1.0 kg/l to 2.0 kg/l

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SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Soundness	IS 2386 (Part 5)	1 % to 20 %
8.	Burnt Clay Bricks, Pulverised Fuel Ash Lime Bricks,	Dimensions	IS 1077 IS 12894 IS 13757	L: 4000 mm to 5000 mm W: 2100 mm to 2400 mm H: 1300 mm to 1600 mm
	Burnt Clay Fly Ash Bricks	Water Absorption Compressive Strength Efflorescence	IS 3495 (Part 2) IS 3495(Part 1) IS 3495(Part 3)	1 % to 30 % 3 N/mm <sup>2</sup> to 60 N/mm <sup>2</sup> Qualitative
9.	Coarse Aggregate	Sieve Analysis	IS 2386(Part 1)	1 % to 100%
5.		Water Absorption Specific Gravity Total Deleterious	IS 2386(Part 3) IS 2386(Part 3) IS 2386 (Part 3) IS 2386 (Part 1 & 2)	0.1 % to 5% 1.5 to 3.0 0.2 to 8.0
		Materials except 75 micron passing		
		Bulk Density	IS 2386(Part 3)	1.0 kg/l to 2.0 kg/l
		Elongation Index	IS 2386(Part 1)	5 % to 40 %
		Flakiness Index	IS 2386(Part 1)	5% to 40 %
		Soundnees	IS 2386(Part 5)	1% to 20 %
		Abrasion Value	IS 2386(Part 4 )	5% to 55%
		Crushing Value	IS 2386(Part 4)	5 % to 50%
		Impact Value	IS 2386(Part 4)	5 % to 50%
		10% Fine Value	IS 2386(Part 4)	10KN to 1500 KN
10.	Bitumen	Penetration	IS 2386(Part-3)	30 to 100
		Specific Gravity	IS 1202	1.0 to 2.0
		Ductility	IS 1208	70 cm to 100 cm
		Softening Point	IS 1205	30 °C to 100 °C
		Bitumen Binder Content	IRC SP 11-1984	3 % to 10 %
		Marshal Stability value	ASTM D 6927, MS 2	5 kN to 15 kN
		Marshal Flow	ASTM D 6927, MS 2	2 mm to 4 mm
		Bulk Density	ASTM D 2726	1 g/cc to 3 g/cc
II.	SOIL & ROCK			
1.	Soil	Moisture Content	IS 2720 (Part 2, Sec-1)	0.1 % to 30 %
		Specific Gravity	IS 2720 (Part 3/ Sec I)	1.5 to 3.0

Laboratory	The Research Institute of Material Sciences, Plot No. 22 & 23, Ranaji Enclave, Nangli Sakrawati, New Delhi		
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Validity	07.03.2017 to 06.03.2019	Last Amended on 08.05.2017	

SI.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Light Compaction	IS 2720 (Part 7)	MDD 1 g/cc to 3 g/cc OMC 1 % to 20 %
		Heavy Compaction	IS 2720 (Part 8)	MDD 1 g/cc to 3 g/cc OMC 1 % to 20 %
		Liquid Limit	IS 2720 (Part 5)	20 % to 70 %
		Plastic Limit	IS 2720 (Part 5)	10 % to 30 %
		California Bearing Ratio (CBR)	IS 2720 (Part 16)	1 % to 60 %
		Free Swell Index	IS 2720 (Part 40)	0 to 50 %
III.	MECHANICAL PRO	PERTIES OF METALS		
1.	Hot Rolled Medium & High	Tensile Strength	IS 1608	10 kN to 950 kN
	Tensile Structural Steel,	Yield Stress	IS 1608	10 kN to 950 kN
	Steel Tubes for Structural	Elongation	IS 1608	0.5 % to 50 %
	Purpose, Hollow Steel Section for Structural Use	Bend Test	IS 1599	Qualitative (Mandrel Dia: 8, 10, 12,16, 20, 25, 32, 36, 40 mm)
2.	High Strength Deformed Steel Bar & Wire	Rebend Test	IS 1786	Qualitative (Mandrel Dia: 8, 10, 12,16, 20, 25, 32, 36, 40 mm)
		Mass	IS 1786	0.05 kg/m to 25 kg/m

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## NON – DESTRUCTIVE TESTING

I.	BUILDING MATERIALS			
1.	Hardened Concrete	Rebound Hammer Test Ultrasonic Pulse	IS 13311 (Part 2) IS 13311 (Part 1)	10 N/mm <sup>2</sup> to 70 N/mm <sup>2</sup> 1.0 Km/s to 6 Km/s
		Velocity		