

TESTING SERVICES OF LEAFY VEGETABLES SAMPLE ANALYSIS



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TC-8242



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Sr. No.	Sample type	Description of job
1.	Leafy vegetables (Spinach, coriander etc.) and legumes (French beans etc.)	Total Nitrogen
		Phosphorus
		Potassium as K
		Sodium as Na
		Copper as Cu
		Zinc as Zn
		Iron as Fe
		Manganese as Mn
		Boron as B
		Molybdenum as Mo
		Calcium as Ca
		Magnesium as Mg
		2.
Ash		
Crude Protein		
Fat		
Crude fiber		
3.	Groundnut kernel, Dates	Moisture
		Damaged kernel including slightly damaged kernel
		Aflatoxin content
4.	Raisins	Moisture
		Damaged Raisins (m/m)
		Sugared Raisins (m/m)
5.	Pistachio Nuts	Moisture (m/m)
		Unopened Shells (m/m)
		Empty Shells (m/m)
6.	Dates	Moisture (m/m)
		Ash insoluble in dil Hcl
		Blemished / Damaged Units
		Extraneous matter
7.	Dry Fruits and Nuts	Extraneous Vegetable matter (m/m)
		Damaged/ Discoloured units (m/m)
		Acidity of extracted fat expressed as oleic Acid

TESTING SERVICES OF MILK & MILK PRODUCTS ANALYSIS

Sr. No.	Sample type	Description of job
1.	MILK of following class 1. Buffalo Milk 2. Cow Milk 3. Goat or Sheep Milk 4. Mixed Milk 5. Standardized milk 6. Recombined Milk 7. Toned Milk 8. DOUBLE TONED MILK 9. Skimmed Milk 10. Full Cream Milk	Fat %
		SNF %
		CLR %
		Protein %
		Carbohydrates %
		Acidity as lactic acid %
		pH
		Total Nitrogen
		Crud Protein
		True Protein
		Casein
		Albumin
		Non Protein Nitrogen
		Lactose
		Sucrose
		Chloride
		Ash
		Calcium
		Magnesium
		Phosphorous
Copper		
Nitrates		
Phosphatase test		
Homogenization Index		
2.	Detection of Adultrations in milk	Cane Sugar
		Starch
		Cellulose
		Urea
		Ammonium Compound
		Sulphates
		Glucose
		Sodium Cholride
		Saccharin
		Foreign fat
		Neutralizers
		Skimmed milk powder
		Hydrogen Peroxide
3.	Cream of following types 1.Low fat cream 2. Medium fat 3. High fat cream 4.Cream Powder 5. MALAI	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Thickness of cream
		Ash %



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Sr. No.	Sample type	Description of job
4.	DAHI OR CURD	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
5.	CHHANA OR PANEER	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
6.	CHEESE of all class	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
7.	DAIRY BASED DESSERTS/ CONFECTIONS Ice Cream, Kulfi, Chocolate Ice Cream or Softy Ice Cream	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
		Solubility Index
8.	EVAPORATED/ CONDENSED MILK & MILK PRODUCTS	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
		Solubility Index
		Sucrose %
9.	CHAKKA AND SHRIKHAND	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
Sugar %		

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Sr. No.	Sample type	Description of job
10.	BUTTER	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
		Curd
		Salt
		pH
		Copper
		Iron
		11.
TS %		
Protein %		
Carbohydrates %		
Moisture %		
Acidity as lactic acid %		
Ash %		
Colour		
Butyro Refractometer reading		
Titre		
Melting Point		
Insoluble Impurities		
Acidity		
Soluble and insoluble volatile acids		
Saponification Value		
Iodine Value		
Unsaponifiable matter		
Vitamin A		
Tocopherol		
Antioxidant		
Vegetable fat in ghee		
Presence of sesame oil		
Peroxide value		
Iron Content		
12.	FERMENTED MILK PRODUCTS 1.Yoghurt 2.Skimmed Yoghurt 3.Sweetened Flavoured Yoghurt 4.Partly Skimmed Yoghurt 5.Lassi	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
		Sugar %



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TESTING SERVICES OF MILK & MILK PRODUCTS ANALYSIS

Sr. No.	Sample type	Description of job
13.	WHEY PRODUCTS Acid Whey Whey Powder	Fat %
		TS %
		Protein %
		Carbohydrates %
		Moisture %
		Acidity as lactic acid %
		Ash %
		pH
		Lactose content
		14.
TS %		
Protein %		
Carbohydrates %		
Moisture %		
Acidity as lactic acid %		
Ash including P2O5		
pH Value in 10% solution		
Lactose content		
Free fatty Acid ml/0.1N NaOH/gm		
Casein in Protein		



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TESTING SERVICES OF OIL & FATS ANALYSIS



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Sr. No.	Sample type	Description of job
1.	OILS:	Refractive Index at 40oC
		Saponification value
		Iodine value (Wij's method)
		Polenske Value
		Unsaponifiable matter
		Acid value
		Bellier test (Turbidity temperature Acetic acid method)
		Test for Argemone oil
		Test for Hydrocyanic Acid
		Semi-Siccative oil test
		Olive pomace oil test
		Cotton seed oil test
		Teaseed oil test
		Sesame seed oil test
Cloud Point		
Flash Point (Pensky Marten Closed method)		
2.	EDIBLE FATS:	Percentage of free fatty acids(calculated as oleic acid)
		Iodine value
		Melting point
		Butyro refractometer reading at 40oC
		Saponification value
		Acid value
		9:10 epoxy and 9:10 Dihydroxy stearic acid
		Flash point (Pensky Marten closed method)
3.	MARGARINE AND FAT SPREADS:	Fat
		Moisture
		Vitamin A
		Melting point of extracted fat (Capillary Slip Method)
		Unsaponifiable matter of extracted fat
		Free fatty acids (as oleic acid)
		Acid Value
4.	HYDROGENATED VEGETABLE OILS	Test for Argemone oil
		Colour test
		Flavour test
		Diacetyl test
		Moisture
		Melting point
		Free fatty acid (as oleic acid)
		Synthetic Vitamin 'A':
		Residual Nickel:
		Test for argemone oil
the melting point		



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TESTING SERVICES OF THERMALLY PROCESSED VEGETABLES ANALYSIS

Sr. No.	Sample type	Description of job
1.	Thermally Processed Fruits , Thermally Processed Fruit Cocktail / Tropical Fruit Cocktail ,	Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		TSS %
		Acidity as Citric Acid %
		Ash %
		Moisture %
2.	Thermally Processed Vegetables, Thermally Processed Curried Vegetables / Ready to Eat Vegetables,	Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		TSS %
		Acidity as Citric Acid %
		Ash %
		Moisture %
3.	Thermally Processed Vegetable soups, Thermally Processed Fruits Juices, Thermally Processed Vegetable Juices, Thermally Processed Tomato Juice:	Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		TSS %
		Acidity as Citric Acid %
		Ash %
		Moisture %
4.	Thermally Processed Fruit Nectars:	TSS %
		Acidity as Citric Acid %
		Min. Fruit Juice Content (%)
5.	Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages	Total Soluble solid (m/m)
		Fruit juice content (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
Moisture %		
6.	Thermally Processed Mango Pulp / Puree and Sweetened Mango Pulp / Puree	Total Soluble solid (m/m)
		Fruit juice content (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
Moisture %		



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Sr. No.	Sample type	Description of job
7.	Thermally Processed Fruit Pulp / Puree And Sweetened Fruit Pulp / Puree other than Mango	Total Soluble solid (m/m)
		Fruit juice content (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		Moisture %
		Total Soluble solid (m/m)
8.	Thermally Processed Concentrated Fruit / Vegetable Juice Pulp/ Puree	Fruit juice content (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
Moisture %		
9.	Thermally Processed Tomato Puree And Paste	Total Soluble solid (m/m)
		Fruit juice content (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
Ash %		
Moisture %		
10.	Concentrated Fruit Vegetable Juice /Pulp / Puree With Preservatives For Industrial Use Only:	Total Soluble solid (m/m)
		Fruit juice content (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
Ash %		
Moisture %		
11.	Tamarind Pulp/Puree and Concentrate:	Total Soluble solid (m/m)
		Fruit juice content (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
Ash %		
Moisture %		

TESTING SERVICES OF THERMALLY PROCESSED VEGETABLES ANALYSIS

Sr. No.	Sample type	Description of job
12.	Soup Powders:	Moisture (m/m)
		Total soluble solids (m/m) (on dilution on ready to serve basis)
		Ash Insoluble in dilute HCl Percent (Maximum)
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		13.
Total soluble solids (m/m) (on dilution on ready to serve basis)		
Ash Insoluble in dilute HCl Percent (Maximum)		
Fruit content (m/m)		
Fat %		
Protein %		
Carbohydrates %		
Added Sugar %		
Ash %		
14.	Fruit/Vegetable, Cereal Flakes, Squashes, Crushes, Fruit Syrups/Fruit Sharbats and Barley Water, Ginger Cocktail:	Moisture (m/m)
		Acid insoluble Ash (m/m)
		Starch (m/m)
		Acidity as Citric Acid %
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
15.	SYNTHETIC SYRUP or SHARBAT , Synthetic Syrup for use in Dispensers for carbonated water:	Total soluble solids
		Fruit contents (m/m)
		The percentage of total sugar (w/w)
		Percentage of reducing Sugar to total sugar
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
16.	Candied, Crystallized And Glazed Fruit / Vegetable / Rhizome / Fruit Peel:	Moisture %
		Total soluble solids
		Fruit contents (m/m)
		The percentage of total sugar (w/w)
		Percentage of reducing Sugar to total sugar
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
Ash %		
Moisture %		



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Sr. No.	Sample type	Description of job
17.	Tomato Ketchup and Tomato Sauce:	Total Soluble solids (m/m)
		Acidity as acetic acid
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		Moisture %
18.	Culinary Pastes / Fruits and Vegetable Sauces Other Than Tomato Sauce and Soya Sauce	Total Soluble solids (m/m)
		Acidity as acetic acid
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		Moisture %
19.	Soyabean Sauce:	Total Soluble solids (m/m)
		Acidity as acetic acid
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		Moisture %
20.	Carbonated Fruit Beverages or Fruit Drinks:	Total Soluble solids (m/m)
		Fruit content (m/m)
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		Moisture %
21	Jam, Fruit Jelly, Fruit Cheese	Total soluble solids (m/m)
		Fruit percent
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		Moisture %



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Sr. No.	Sample type	Description of job
22.	Marmalades:	Total soluble solids (m/m)
		Fruit content except peel (m/m)
		Peel in suspension
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		Ash %
		Moisture %
		23.
Sulphur Dioxide		
Total ash		
Ash insoluble dilute HCl		
Peroxidase Test		
Fat %		
Protein %		
Carbohydrates %		
Added Sugar %		
24.	Frozen Fruits/Fruit Products/ Frozen Vegetables / Frozen Curried Vegetables/Ready-to-Eat Vegetables	
		Sulphur Dioxide
		Total ash
		Ash insoluble dilute HCl
		Peroxidase Test
		Fat %
		Protein %
		Carbohydrates %
		Added Sugar %
		25.
Fruit juice content (m/m)		
Fat %		
Protein %		
Carbohydrates %		
Added Sugar %		
26.	Fruits and Vegetable Chutney:Mango Chutney:	Total Soluble solids (m/m)
		Fruits and Vegetable content (m/m)
		pH
		Total ash %
		Ash insoluble in hydrochloric acid %
		Fat %
		Protein %
		Carbohydrates %
Added Sugar %		
Moisture (m/m)		



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Sr. No.	Sample type	Description of job		
27.	Pickles: Pickles in Citrus juice or Brine , Pickles in Oil, Pickles in Vinegar	Drained Weight		
		Sodium Chloride content when packed in Brine		
		Acidity		
		PH of brine		
		Fat %		
		Protein %		
		Carbohydrates %		
		Added Sugar %		
		Ash %		
		Moisture %		
		28.	Table Olives: Green olives treated /untreated, Seasoned green olives, Black Olives	Sodium Chloride in brine
PH of brine				
Acidity of brine as lactic acid				
Fat %				
Protein %				
Carbohydrates %				
Added Sugar %				
Ash %				
Moisture %				
29.	Grated Desiccated Coconut:			Extraneous Vegetable matter
				Moisture (m/m)
		Total Ash (m/m)		
		Oil Content (m/m)		
		Acidity of extracted fat pressed as Lauric Acid (m/m)		
		Sulphur Dioxide		
		Fat %		
		Protein %		
		Carbohydrates %		
		Added Sugar %		
		30.	VINEGAR: Synthetic Vinegar , Brewed Vinegar	Moisture %
Total Solids (m/v)				
Total ash content				
Turbidity				
Nitrogen				
Phosphorous Pentoxide				
Soluble Solid				
Total Acid Content (as acetic acid)				
Test for Mineral Acids				
Residual Alcohol content				
Synthetic Colour				
Fat %				
Protein %				
Carbohydrates %				
Energy Value				



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TESTING SERVICES OF CEREALS AND CEREAL PRODUCTS ANALYSIS

Sr. No.	Sample type	Description of job		
1.	ATTA/Fortified atta/Protein rich/MAIDA/SEMOLINA (Suji or Rawa)/BESAN/Pearl Barley (Jau)/Whole meal barley powder	Moisture		
		Total ash		
		Ash insoluble in dilute HCl		
		Gluten (on dry weight basis)		
		Alcoholic acidity (with 90 per cent alcohol)		
		Calcium carbonate		
		Iron		
		Thiamine		
		Riboflavin		
		Niacin		
		Total Protein (N x 6.25)		
		Crude Fibre		
		Particle distribution / Granulation		
		Fat %		
		Protein %		
Carbohydrates %				
2.	Food grains: Wheat / MAIZE / JAWAR AND BAJRA / RICE / MASUR WHOLE / URD WHOLE / MOONG WHOLE / CHANA WHOLE / SPLIT PULSE (DAL) ARHAR / SPLIT PULSE (DAL) MOONG / SPLIT PULSE (DAL) URD DAL CHANA / SPLIT PULSE MASUR/ other food grains not specified above	Moisture		
		Foreign matter		
		Other edible grains		
		Damaged grains		
		Weevilled grains		
		Uric acid		
		Aflatoxin		
		Deoxynivalenol (DON)		
		Fat %		
		Protein %		
		Carbohydrates %		
		Crude Fibre		
		Ash %		
		3.	CORN FLOUR (Maize starch):	Moisture
				Total ash
Ash insoluble in dilute HCl				
Alcoholic acidity (with 90 per cent alcohol)				
Fat %				
Protein %				
Carbohydrates %				
Crude Fibre				
4.	CORN FLAKES:	Moisture		
		Total ash excluding salt		
		Ash insoluble in dilute HCl		
		Alcoholic acidity (with 90 per cent alcohol)		
		Fat %		
		Protein %		
		Carbohydrates %		
		Crude Fibre		



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TESTING SERVICES OF CEREALS AND CEREAL PRODUCTS ANALYSIS

Sr. No.	Sample type	Description of job
5.	CUSTARD POWDER:	Moisture
		Total ash excluding added common salt (on dry basis)
		Ash insoluble in dilute HCl (on dry basis).
		Fat %
		Protein %
		Carbohydrates %
		Crude Fibre
6.	MACARONI PRODUCTS: Macaroni, spaghetti, vermicelli, pasta	Moisture
		Total ash
		Ash insoluble in dilute HCl (on dry basis).
		Nitrogen
		Fat %
		Protein %
		Carbohydrates %
7.	MALTED AND MALT BASED FOODS	Moisture
		Total protein (N x 6.25) (on dry basis)
		Total fat (on Dry basis)
		Total ash (on dry basis)
		Acid insoluble ash (on dry basis) (in dilute HCl)
		Solubility
		Cocoa powder (on dry basis)
		Test for starch
		Fat %
		Protein %
		Carbohydrates %
8.	MALT BASED FOODS (MALT FOOD)	Moisture
		Total Protein (N x 6.25) (on dry basis)
		Total ash (on dry basis)
		Acid insoluble ash (in dilute HCl)
		Fat %
		Protein %
		Carbohydrates %
9.	ROLLED OATS:	Moisture
		Total ash
		Ash insoluble in dilute HCl (on dry basis).
		Nitrogen
		Crude Fibre
		Alcohol acidity (with 90 per cent alcohol)
		Fat %
		Protein %
Carbohydrates %		



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TESTING SERVICES OF CEREALS AND CEREAL PRODUCTS ANALYSIS

Sr. No.	Sample type	Description of job
10.	SOLVENT EXTRACTED FLOURS: SOYA FLOUR, GROUNDNUT FLOUR, SESAME FLOUR, COCONUT FLOUR	Moisture
		Total ash
		Ash insoluble in dilute HCl
		Protein (Nx6.25)
		Crude fibre
		Total Fiber
		Hexane (Food grade)
		Oxalic Acid
		Available lysine
		Free gossypol
		Total gossypol
		Fat %
		Carbohydrate %
11.	STARCHY FOODS: ARROWROOT, SAGO	Total ash (on dry basis)
		Ash insoluble in dilute hydrochloric acid (on dry basis).
		Fat %
		Protein %
		Carbohydrates %
		Moisture%
		fiber %
12.	BAKERY PRODUCTS:	Ash insoluble in dilute hydrochloric acid (on dry basis):
		Acidity of extracted fat (as oleic acid):-
		Alcoholic acidity (with 90 per cent alcohol)
		Fat %
		Protein %
		Carbohydrates %
		Moisture%
		fiber %
		Ash %



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TESTING SERVICES OF SWEETS & CONFECTIONERY ANALYSIS

Sr. No.	Sample type	Description of job
1.	Sugar boiled confectionery	Ash sulphated (on salt free basis)
		Ash insoluble (in dilute Hydrochloric acid)
		Total protein (N x 6.25)
		Fat content
		Carbohydrates %
		moisture%
		fiber %
		Ash %
2.	Lozenges	Sucrose content
		Ash Sulphated (salt free basis)
		Ash insoluble in dilute Hydrochloric acid
		Total protein (N x 6.25)
		Fat content
		Carbohydrates %
		moisture%
		fiber %
3.	Chewing gum and bubble gum	Gum
		Moisture
		Sulphated Ash
		Acid insoluble ash
		Reducing sugars (calculated as dextrose)
		Sucrose
		Fat content
		Carbohydrates %
4.	Chocolate	Total fat (on dry basis)
		Milk fat (on dry basis)
		Cocoa solids (on Moisture-free and fat free basis)
		Milk solids (on Moisture-free and fat free basis)
		Acid insoluble ash (on moisture fat and sugar free basis)
		Carbohydrates %
		Total protein (N x 6.25)
		fiber %
5.	ICE LOLLIES OR EDIBLE ICES	Total sugars expressed as Sucrose
		Fat %
		Protein %
		Carbohydrates %
		Crude Fibre
		Ash %
		Moisture



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TESTING SERVICES OF SWEETS & CONFECTIONERY ANALYSIS

Sr. No.	Sample type	Description of job
6.	SUGAR PLANTATION WHITE SUGAR REFINED SUGAR KHANDSARI SUGAR BURA SUGAR CUBE SUGAR ICING SUGAR MISRI	Moisture
		Sucrose
		Ash insoluble in dilute hydrochloric acid
		Total ash
		Starch
		Fat %
		Protein %
		Carbohydrates %
		Crude Fibre
		Loss on drying, percent by mass, Max
		Polarization,min
		Reducing sugar, percent by mass, Max
		Colour in ICUMSA units, Max
		Sulphur dioxide, mg/kg, MaX
		Lead, mg/kg. Mar
		Chromium, ug/kg, Min
		Conductivity ash, percent by mass, Max
		Safety factor, Min
		Crystal size, material to be retained on 500 micron IS sieve, percent, Min
		Water insoluble matter (on dry basis), percent by mass, Max
Sulphated ash (on dry basis), percent by mass, Max		
Calcium oxide (CaO), ml/100 g Max		
Specific conductivity (mhOS/cm ²)(10'), in 5 percent solution at 30dc, Max		
7.	HONEY	Specific gravity at 27oC
		Moisture
		Total reducing sugars
		Sucrose
		Fructose-glucose ratio
		Ash
		Acidity (Expressed as formic acid)
		Fiehe's test
		Hydroxy methyl furfural (HMF), mg/kg
		Total count of pollens and plant elements/g of honey, Mar
		Optical density, at 660 nm, percent, MUX
		Fat %
		Protein %
Carbohydrates %		
Crude Fibre		



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TESTING SERVICES OF SWEETS & CONFECTIONERY ANALYSIS

Sr. No.	Sample type	Description of job
8.	GUR OR JAGGERY	Total sugars expressed as invert sugar
		Extraneous matter insoluble in water
		Total ash
		Ash insoluble in hydrochloric acid (HCl)
		Sucrose (on dry basis), percent by mass, Min
		Reducing sugars (on dry basis), percent by mass, Max
		Sulphated ash (on dry basis), percent by mass, Max
		Sulphur dioxide (on dry basis) ppm, Max
		Moisture, percent by mass, Max
		Fat %
		Protein %
		Carbohydrates %
		Crude Fibre



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TESTING SERVICES OF SPICES, CONDIMENTS ANALYSIS

Sr. No.	Sample type	Description of job
1.	Chillies and Capsicum (Lal Mirchi) Capsicum (Lal Mirchi) whole Chillies and Capsicum (Lal Mirchi) powder	Extraneous matter
		Unripe and marked fruits
		Broken fruits, seed & fragments
		Moisture
		Total ash on dry basis
		Ash insoluble in dilute HCl on dry basis
		Insect damaged matter
		Crude fibre
		Non-volatile ether extract on dry basis
		edible vegetable oil
2.	Ginger (Sonth, Adrak) Ginger (Sonth, Adrak) whole Ginger (Sonth, Adrak) Powder	Extraneous matter
		Moisture
		Total ash on dry basis
		Calcium as Calcium oxide on dry basis
		Volatile oil content on dry basis
		Insect damaged matter
		Water soluble ash on dry basis
		Acid insoluble ash on dry basis
		Alcohol (90% v/w) soluble extract on dry basis
		Cold water soluble extract on dry basis
3.	Turmeric (Haldi) whole Turmeric (Haldi) powder	Extraneous matter
		Defective Rhizomes
		Moisture
		Insect damaged matter
		Test for lead chromate
		Total ash on dry basis
		Ash insoluble in dil. HCl on dry basis
		Colouring power expressed as curcuminoid content on dry basis
		Total Starch
		Test for lead chromate
4.	CURRY POWDER MIXED MASALA	Moisture
		Volatile oil
		Non-volatile ether extract
		Edible common salt
		Ash insoluble in dilute HCl
		Crude Fibre
		Lead
5.	Dried Mango Slices Dried Mango Powder (Amchur)	Moisture
		Seed Coatings
		Damaged slices
		Total ash (salt free basis)
		Ash insoluble in dilute HCl
		Crude fibre
Acidity as anhydrous tartaric acid		



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TESTING SERVICES OF SPICES, CONDIMENTS ANALYSIS

Sr. No.	Sample type	Description of job
6.	Chillies and Capsicum (Lal Mirchi) Capsicum (Lal Mirchi) whole Chillies and Capsicum (Lal Mirchi) powder	Extraneous matter
		Moisture
		Total ash on dry basis
		Ash insoluble in dil HCl
		Cold water soluble extract on dry basis
		Volatile organic sulphur compound on dry basis
		Peroxidase test



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