

Testing & Analysis CAPABILITY

FOOD TESTING CAPABILITY

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TESTING & ANALYSIS CAPABILITY

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TESTING & ANALYSIS CAPABILITY

BAKERY & CONFECTIONERY

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	FSSAI Manual of Cereal & Cereal Products 2016, Clause 14.3	50gm
2.	Total solids	FSSAI 01.053:2022	50gm
3.	Total ash	FSSAI 01.077:2022	50gm
4.	Total fat	FSSAI Manual Of Cereal & Cereal Products 2016, Clause 14.5	50gm
5.	Total protein	FSSAI 01.054:2022	50gm
6.	Carbohydrates (Lactose)	Based on FSSAI 01.035:2022, IS 11766 : 1986 (Reaffirmed Year : 2022)	50gm
7.	Energy	SOP	50gm
8.	Total sugar	FSSAI 01.052:2022	50gm
9.	Natural sugar	FSSAI 01.052:2022	50gm
10.	Added sugar/ sucrose	FSSAI 01.075:2022	50gm
11.	Vitamin A D E K C	SOP	50gm
12.	Benzoic acid	SOP	50gm
13.	Sorbic acid	SOP	50gm
14.	Aspartame	SOP	50gm
15.	Saccharin	SOP	50gm
16.	Acesulfame	SOP	50gm
MICROBIOLOGY PARAMETERS			
17.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm
18.	Isolation of E.coli	IS:5887 part I	50gm
19.	Enumeration of coliform	IS:5401	50gm
20.	Isolation of S. Aureus	IS:5887 Part II	50gm
21.	Enumeration of yeast & mould	IS:5403	50gm
22.	Isolation of shigella	IS:5887 part VII-	50gm

TESTING & ANALYSIS CAPABILITY
BEVERAGES (ALCOHOLIC/NON-ALCOHOLIC)

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	FSSAI Manual for Fruits & Vegetables 2016, Section 2.1	50ml
2.	PH	FSSAI Manual for Fruits & Vegetables 2016, Section 15.2 (refer clause 2.3)	50ml
3.	Acidity	FSSAI Manual for Fruits & Vegetables 2016, Section 2.4	50ml
4.	Total solids	FSSAI Manual for Fruits & Vegetables 2016, Section 15.3 (refer clause 2.11)	50ml
5.	Total ash	SOP	50ml
6.	Total fat	SOP	50ml
7.	Total protein	SOP	50ml
8.	Carbohydrates	SOP	50ml
9.	Energy	SOP	50ml
10.	Total sugar	SOP	50ml
11.	Natural sugar	SOP	50ml
12.	Added sugar/ sucrose	SOP	50ml
13.	Vitamin A D E K C	SOP	50ml
14.	Benzoic acid	SOP	50ml
15.	Sorbic acid	SOP	50ml
16.	Aspartame	SOP	50ml
17.	Saccharin	SOP	50ml
18.	Acesulfame	SOP	50ml
	MICROBIOLOGY PARAMETERS		
19.	Enumeration Of Aerobic Plate Count	IS: 5402	50ml
20.	Isolation of E.coli	IS:5887 part I	50ml
21.	Enumeration of coliform	IS:5401	50ml
22.	Isolation of S. Aureus	IS:5887 Part II	50ml
23.	Enumeration of yeast & mould	IS:5403	50ml
24.	Isolation of shigella	IS:5887 part VII-	50ml

TESTING & ANALYSIS CAPABILITY

CANNED AND PROCESSED FOODS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	FSSAI Manual for Fruits & Vegetables 2016, Section 1.4	50gm/ml
2.	Ph	FSSAI Manual for Fruits & Vegetables 2016, Section 2.3	50gm/ml
3.	Acidity	FSSAI Manual for Fruits & Vegetables 2016, Section 2.4	50gm/ml
4.	Total solids	FSSAI Manual for Fruits & Vegetables 2016, Section 1.6	50gm/ml
5.	Total ash	SOP	50gm/ml
6.	Total fat	SOP	50gm/ml
7.	Total protein	SOP	50gm/ml
8.	Carbohydrates	SOP	50gm/ml
9.	Energy	SOP	50gm/ml
10.	Total sugar	FSSAI Manual for Fruits & Vegetables 2016, Section 2.6	50gm/ml
11.	Natural sugar	FSSAI Manual for Fruits & Vegetables 2016, Section 2.6	50gm/ml
12.	Added sugar/ sucrose	FSSAI Manual for Fruits & Vegetables 2016, Section 2.6	50gm/ml
13.	Vitamin A D E K C	SOP	50gm/ml
14.	Benzoic acid	SOP	50gm/ml
15.	Sorbic acid	SOP	50gm/ml
16.	Aspartame	SOP	50gm/ml
17.	Saccharin	SOP	50gm/ml
18.	Acesulfame	SOP	50gm/ml
	MICROBIOLOGY PARAMETERS		
19.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm/ml
20.	Isolation of E.coli	IS:5887 part I	50gm/ml
21.	Enumeration of coliform	IS:5401	50gm/ml
22.	Isolation of S. Aureus	IS:5887 Part II	50gm/ml
23.	Enumeration of yeast & mould	IS:5403	50gm/ml
24.	Isolation of shigella	IS:5887 part VII-	50gm/ml

TESTING & ANALYSIS CAPABILITY

CEREAL, PULSES & CEREAL PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	FSSAI Manual for Cereals & Cereals Products 2016, Clause 2.0	50gm
2.	Total solids		50gm
3.	Total ash	FSSAI Manual for Cereals & Cereals Products 2016, Clause 83 C	50gm
4.	Total fat	IS:1155: 2022 Annex	50gm
5.	Total acidity	FSSAI Manual for Cereals & Cereals Products 2016, Clause 2.0	50gm
6.	Total protein	FSSAI Manual for Cereals & Cereals Products 2016, Clause 8.7	50gm
7.	Gluten	FSSAI Manual for Cereals & Cereals Products 2016, Clause 8.4	50gm
8.	Carbohydrates	SOP	50gm
9.	Energy	SOP	50gm
10.	Total sugar	SOP	50gm
11.	Natural sugar	SOP	50gm
12.	Added sugar/ sucrose	SOP	50gm
13.	Vitamin A D E K C	SOP	50gm
14.	Benzoic acid	SOP	50gm
15.	Sorbic acid	SOP	50gm
16.	Aspartame	SOP	50gm
17.	Saccharin	SOP	50gm
18.	Acesulfame	SOP	50gm
MICROBIOLOGY PARAMETERS			
19.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm
20.	Isolation of E.coli	IS:5887 part I	50gm
21.	Enumeration of coliform	IS:5401	50gm
22.	Isolation of S. Aureus	IS:5887 Part II	50gm
23.	Enumeration of yeast & mould	IS:5403	50gm
24.	Isolation of shigella	IS:5887 part VII-	50gm

TESTING & ANALYSIS CAPABILITY

COCONUT & COCONUT PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	IS 966: 1999(RA:2018) Annex B	50gm
2.	Total acidity	IS 966: 1999(RA:2018) Annex F	50gm
3.	Total ash	IS 966: 1999(RA:2018) Annex C	50gm
4.	Total fat/ Total Oil	IS: 966: 1999 (RA:2018) Annex E	50gm
5.	Total protein	SOP	50gm
6.	Carbohydrates	SOP	50gm
7.	Energy	SOP	50gm
8.	Total sugar	SOP	50gm
9.	Natural sugar	SOP	50gm
10.	Added sugar/ sucrose	SOP	50gm
11.	Vitamin A D E K C	SOP	50gm
12.	Benzoic acid	SOP	50gm
13.	Sorbic acid	SOP	50gm
14.	Aspartame	SOP	50gm
15.	Saccharin	SOP	50gm
16.	Acesulfame	SOP	50gm
	MICROBIOLOGY PARAMETERS		
17.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm
18.	Isolation of E. coli	IS:5887 part I	50gm
19.	Enumeration of coliform	IS:5401	50gm
20.	Isolation of S. Aureus	IS:5887 Part II	50gm
21.	Enumeration of yeast & mould	IS:5403	50gm
22.	Isolation of shigella	IS:5887 part VII-	50gm

TESTING & ANALYSIS CAPABILITY

COFFEE & COCOA PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	IS: 16030:2012(RA:2022)	50gm
2.	Total solids	SOP	50gm
3.	Total ash	IS: 3077: 2022 Annex D	50gm
4.	Total fat	IS: 3077: 2022 Annex J	50gm
5.	Acid Insoluble ash	IS: 3077: 2022 Annex E	50gm
6.	Water soluble ash	IS: 3077: 2022 Annex E	50gm
7.	Energy	SOP	50gm
8.	Vitamin A D E K C	SOP	50gm
9.	Benzoic acid	SOP	50gm
10.	Sorbic acid	SOP	50gm
11.	Aspartame	SOP	50gm
12.	Saccharin	SOP	50gm
13.	Acesulfame	SOP	50gm
	MICROBIOLOGY PARAMETERS		
14.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm
15.	Isolation of E.coli	IS:5887 part I	50gm
16.	Enumeration of coliform	IS:5401	50gm
17.	Isolation of S. Aureus	IS:5887 Part II	50gm
18.	Enumeration of yeast & mould	IS:5403	50gm
19.	Isolation of shigella	IS:5887 part VII-	50gm

TESTING & ANALYSIS CAPABILITY

EDIBLE OIL & FATS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	SOP	50ml
2.	Ph	SOP	50ml
3.	Acid value	IS:548(Part1/Sec2) : 2021 Section 8.0	50ml
4.	FFA	IS:548(Part1/Sec 2) : 2021 Section 8.0	50ml
5.	Refractive index	IS:548(Part1/Sec2) : 2021 Section 11	50ml
6.	Iodine value	IS: 548 (Part 1/Sec 2) : 2021 Section 15	50ml
7.	Peroxide value	IS:548(Part1/Sec2) : 2021 Section 21	50ml
8.	Total ash	SOP	50ml
9.	Total fat	SOP	50ml
10.	Total protein	SOP	50ml
11.	Carbohydrates	SOP	50ml
12.	Energy	SOP	50ml
13.	Saponification value	IS:548(Part1/Sec2): 2021 Section 16	50ml
14.	Test for rancidity	FSSAI Manual for Oils and Fats 2016 Section	50ml
15.	Vitamin A D E K C	SOP	50ml
16.	Benzoic acid	SOP	50ml
17.	Sorbic acid	SOP	50ml
18.	Aspartame	SOP	50ml
19.	Saccharin	SOP	50ml
	MICROBIOLOGY PARAMETERS		
20.	Enumeration Of Aerobic Plate Count	IS: 5402	50ml
21.	Isolation of E.coli	IS:5887 part I	50ml
22.	Enumeration of coliform	IS:5401	50ml
23.	Isolation of S. Aureus	IS:5887 Part II	50ml
24.	Enumeration of yeast & mould	IS:5403	50ml
25.	Isolation of shigella	IS:5887 part VII-	50ml

TESTING & ANALYSIS CAPABILITY

FRUITS & FRUITS PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	SOP	50ml/50gm
2.	Ph	FSSAI Manual for Fruits & Vegetables 2016, Section 2.3	50ml/50gm
3.	Titration acidity	FSSAI Manual for Fruits & Vegetables 2016, section 2.4	50ml/50gm
4.	Total solids	FSSAI Manual for Fruits & Vegetables 2016, Section 1.6	50ml/50gm
5.	Total fat	SOP	50ml/50gm
6.	Total protein	SOP	50ml/50gm
7.	Carbohydrates	SOP	50ml/50gm
8.	Energy	SOP	50ml/50gm
9.	Total sugar	FSSAI Manual for Fruits & Vegetables 2016, section 2.6	50ml/50gm
10.	Natural sugar	FSSAI Manual for Fruits & Vegetables 2016, Section 2.6	50ml/50gm
11.	Added sugar/ sucrose	FSSAI Manual for Fruits & Vegetables 2016, section 2.6	50ml/50gm
12.	Vitamin A D E K C	SOP	50ml/50gm
13.	Benzoic acid	SOP	50ml/50gm
14.	Sorbic acid	SOP	50ml/50gm
15.	Aspartame	SOP	50ml/50gm
16.	Saccharin	SOP	50ml/50gm
17.	Acesulfame	SOP	50ml/50gm
	MICROBIOLOGY PARAMETERS		
18.	Enumeration Of Aerobic Plate Count	IS: 5402	50ml/50gm
19.	Isolation of E.coli	IS:5887 part I	50ml/50gm
20.	Enumeration of coliform	IS:5401	50ml/50gm
21.	Isolation of S. Aureus	IS:5887 Part II	50ml/50gm
22.	Enumeration of yeast & mould	IS:5403	50ml/50gm
23.	Isolation of shigella	IS:5887 part VII-	50ml/50gm

TESTING & ANALYSIS CAPABILITY

HERBS, SPICES & CONDIMENTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	IS: 1797:2017(RA:2021) Clause 9	50gm
2.	Total solids	SOP	50gm
3.	Total ash	IS: 1797:2017(RA:2021) Clause 6	50gm
4.	Total fat	IS: 1797: 2017 (RA:2021) Clause 14	50gm
5.	Total protein	IS :7219-1973(RA:2020)	50gm
6.	Carbohydrates	By calculation	50gm
7.	Energy	By calculation	50gm
8.	Vitamin A D E K C	SOP	50gm
9.	Benzoic acid	SOP	50gm
10.	Presence of chromate	IS: 3576:2010 Annex A	50gm
11.	Crude fibre	IS: 1797:2017(RA:2021) Clause 13	50gm
12.	Starch content	IS 4706: Part 2: 1978(Reaffirmed Year : 2020)	50gm
13.	Sorbic acid	SOP	50gm
14.	Aspartame	SOP	50gm
15.	Saccharin	SOP	50gm
16.	Acesulfame	SOP	50gm
	MICROBIOLOGY PARAMETERS		
17.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm
18.	Isolation of E.coli	IS:5887 part I	50gm
19.	Enumeration of coliform	IS:5401	50gm
20.	Isolation of S. Aureus	IS:5887 Part II	50gm
21.	Enumeration of yeast & mould	IS:5403	50gm
22.	Isolation of shigella	IS:5887 part VII-	50gm

TESTING & ANALYSIS CAPABILITY

JAM, JUICES & CONCENTRATE

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	FSSAI Manual for Fruits & Vegetables 2016, Section 17.2(Refer Clause 4.1)	50gm/50ml
2.	Ph	FSSAI Manual for Fruits & Vegetables 2016, Section 2.3	50gm/50ml
3.	Total solids	FSSAI Manual for Fruits & Vegetables 2016, Section 1.6	50gm/50ml
4.	Total ash	FSSAI Manual for Fruits & Vegetables 2016, Section 17.3 (refer clause 14.4)	50gm/50ml
5.	Total fat	SOP	50gm/50ml
6.	Total protein	SOP	50gm/50ml
7.	Carbohydrates	SOP	50gm/50ml
8.	Energy	SOP	50gm/50ml
9.	Total sugar	FSSAI Manual for Fruits & Vegetables 2016, Section 2.6	50gm/50ml
10.	Natural sugar	FSSAI Manual for Fruits & Vegetables 2016, Section 2.6	50gm/50ml
11.	Added sugar/ sucrose	FSSAI Manual for Fruits & Vegetables 2016, Section 2.6	50gm/50ml
12.	Vitamin A D E K C	SOP	50gm/50ml
13.	Benzoic acid	SOP	50gm/50ml
14.	Sorbic acid	SOP	50gm/50ml
15.	Aspartame	SOP	50gm/50ml
16.	Saccharin	SOP	50gm/50ml
17.	Acesulfame	SOP	50gm/50ml
	MICROBIOLOGY PARAMETERS		
18.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm/50ml
19.	Isolation of E.coli	IS:5887 part I	50gm/50ml
20.	Enumeration of coliform	IS:5401	50gm/50ml
21.	Isolation of S. Aureus	IS:5887 Part II	50gm/50ml
22.	Enumeration of yeast & mould	IS:5403	50gm/50ml
23.	Isolation of shigella	IS:5887 part VII-	50gm/50ml

TESTING & ANALYSIS CAPABILITY

MILK & DAIRY PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	FSSAI 01.086:2022; IS: 3508-1966(RA:2018) Section 4.0	50gm/50ml
2.	Total solids	FSSAI 01.072:2022	50gm/50ml
3.	Total ash	FSSAI 01.072:2022	50gm/50ml
4.	Total fat	FSSAI 01.087:2022; IS:3508-1966 (RA:2018)	50gm/50ml
5.	Total protein	FSSAI 01.208:2022	50gm/50ml
6.	Carbohydrates	SOP	50gm/50ml
7.	Energy	SOP	50gm/50ml
8.	Total sugar	SOP-T-04-006	50gm/50ml
9.	Natural sugar	SOP-T-04-006	50gm/50ml
10.	Added sugar/ sucrose	FSSAI 01.061:2022	50gm/50ml
11.	Vitamin A D E K C	SOP	50gm/50ml
12.	Benzoic acid	SOP	50gm/50ml
13.	Sorbic acid	SOP	50gm/50ml
14.	Aspartame	SOP	50gm/50ml
15.	Saccharin	SOP	50gm/50ml
16.	Acesulfame	SOP	50gm/50ml
	MICROBIOLOGY PARAMETERS		
17.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm/50ml
18.	Isolation of E.coli	IS:5887 part I	50gm/50ml
19.	Enumeration of coliform	IS:5401	50gm/50ml
20.	Isolation of S. Aureus	IS:5887 Part II	50gm/50ml
21.	Enumeration of yeast & mould	IS:5403	50gm/50ml
22.	Isolation of shigella	IS:5887 part VII-	50gm/50ml

TESTING & ANALYSIS CAPABILITY

NUTS & NUT PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	IS: 3579:1966(RA:2020) Section 4.0	50gm/50ml
2.	FFA	IS: 548 (Part 1/Sec 2): 2021 Section 8.0	50gm/50ml
3.	Total ash	IS:4624:1978(RA:2018)	50gm/50ml
4.	Total fat	SOP	50gm/50ml
5.	Total protein	SOP	50gm/50ml
6.	Carbohydrates	SOP	50gm/50ml
7.	Energy	SOP	50gm/50ml
8.	Vitamin A D E K C	SOP	50gm/50ml
9.	Benzoic acid	SOP	50gm/50ml
10.	Sorbic acid	SOP	50gm/50ml
11.	Preservatives	SOP	50gm/50ml
	MICROBIOLOGY PARAMETERS		
12.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm/50ml
13.	Isolation of E.coli	IS:5887 part I	50gm/50ml
14.	Enumeration of coliform	IS:5401	50gm/50ml
15.	Isolation of S. Aureus	IS:5887 Part II	50gm/50ml
16.	Enumeration of yeast & mould	IS:5403	50gm/50ml
17.	Isolation of shigella	IS:5887 part VII-	50gm/50ml
18.	Peroxide value	IS : 548 (PART1/SEC2) :2021Section 21	50gm/50ml

TESTING & ANALYSIS CAPABILITY

OILS SEEDS & BY PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	SOP-T-04-002	50ml/50gm
2.	Total solids	SOP	50ml/50gm
3.	Total ash	SOP-T-04-003	50ml/50gm
4.	Total fat	SOP-T-04-004	50ml/50gm
5.	Total protein	SOP-T-04-005	50ml/50gm
6.	Carbohydrates	SOP	50ml/50gm
7.	Energy	SOP	50ml/50gm
8.	Vitamin A D E K C	SOP	50ml/50gm
9.	Benzoic acid	SOP	50ml/50gm
10.	Sorbic acid	SOP	50ml/50gm
	MICROBIOLOGY PARAMETERS		
11.	Enumeration Of Aerobic Plate Count	IS: 5402	50ml/50gm
12.	Isolation of E.coli	IS:5887 part I	50ml/50gm
13.	Enumeration of coliform	IS:5401	50ml/50gm
14.	Isolation of S. Aureus	IS:5887 Part II	50ml/50gm
15.	Enumeration of yeast & mould	IS:5403	50ml/50gm
16.	Isolation of shigella	IS:5887 part VII-	50ml/50gm

TESTING & ANALYSIS CAPABILITY

TEA

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	IS: 13853:1994(RA:2019)	50gm
2.	Acid insoluble ash	IS: 13853:1993(RA:2019)	50gm
3.	Total ash	IS: 13853:1994(RA:2019)	50gm
4.	Water soluble ash	IS: 13855: 1994 (RA: 2019)	50gm
5.	Total protein	SOP	50gm
6.	Water extract	IS: 13862: 1999 (RA: 2019)	50gm
7.	Energy	SOP	50gm
8.	Total sugar	SOP-T-04-006	50gm
9.	Natural sugar	SOP-T-04-006	50gm
10.	Added sugar/ sucrose	SOP-T-04-006	50gm
11.	Vitamin A D E K C	SOP	50gm
12.	Benzoic acid	SOP	50gm
13.	Sorbic acid	SOP	50gm
14.	Crude fibre	IS: 16041: 2012 (RA: 2022)	50gm
15.	Iron filling	IS : 3636: 2003(RA:2018)Annex C	50gm
16.	Alkalinity of water insoluble ash	IS: 13856: 1993 (RA: 2019)	50gm
	MICROBIOLOGY PARAMETERS		
17.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm
18.	Isolation of E.coli	IS:5887 part I	50gm
19.	Enumeration of coliform	IS:5401	50gm
20.	Isolation of S. Aureus	IS:5887 Part II	50gm
21.	Enumeration of yeast & mould	IS:5403	50gm
22.	Isolation of shigella	IS:5887 part VII-	50gm

TESTING & ANALYSIS CAPABILITY

VEGETABLES & PRODUCTS

Sr. No.	Test Description	IS/ Other method	Sample Qty
1.	Moisture	FSSAI Manual for Fruits & Vegetables 2016, Section 1.4	50gm
2.	Total solids	FSSAI Manual for Fruits & Vegetables 2016, Section 2.3	50gm
3.	Ph	FSSAI Manual for Fruits & Vegetables 2016, Section 2.3	50gm
4.	Total ash	FSSAI Manual for Fruits & Vegetables 2016, Section 17.3 (refer clause 14.4)	50gm
5.	Titration acidity	FSSAI Manual for Fruits & Vegetables 2016, Section 2.4	50gm
6.	Total fat	SOP	50gm
7.	Total protein	SOP	50gm
8.	Carbohydrates	SOP	50gm
9.	Peroxidase test	FSSAI Manual for Fruits & Vegetables 2016, Section 17.4	50gm
10.	Total sugar	SOP	50gm
11.	Natural sugar	SOP	50gm
12.	Added sugar/ sucrose	SOP	50gm
13.	Vitamin A D E K C	SOP	50gm
14.	Benzoic acid	SOP	50gm
15.	Sorbic acid	SOP	50gm
16.	Aspartame	SOP	50gm
17.	Saccharin	SOP	50gm
18.	Acesulfame	SOP	50gm
MICROBIOLOGY PARAMETERS			
19.	Enumeration Of Aerobic Plate Count	IS: 5402	50gm
20.	Isolation of E.coli	IS:5887 part I	50gm
21.	Enumeration of coliform	IS:5401	50gm
22.	Isolation of S. Aureus	IS:5887 Part II	50gm
23.	Enumeration of yeast & mould	IS:5403	50gm
24.	Isolation of shigella	IS:5887 part VII-	50gm