National Accreditation Board for Testing and Calibration Laboratories

SCOPE OF ACCREDITATION

Laboratory Name : QUALITY CONTROL LABORATORY OF AVT MCCORMICK INGREDIENTS (P) LTD, PLOT #225/I, A5-7, KAIPOORIKKARA, MARAMPILLY POST, SOUTH VAZHAKULAM, ERNAKULAM, KERALA, INDIA

Accreditation Standard ISO/IEC 17025:2017

Certificate Number TC-5441 **Page No** 1 of 11

Validity 01/02/2022 to 31/01/2024 **Last Amended on** -

S.No	Discipline / Group	Materials or Products tested	Component, parameter or characteristic tested / Specific Test Performed / Tests or type of tests performed	Test Method Specification against which tests are performed and / or the techniques / equipment used
Permanent Facility				
1	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aerobic mesophilic spore forming bacilli	McCormick Technical procedures and methods manual M0760
2	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Anaerobic mesophilic spore forming bacteria	McCormick Technical procedures and methods manual M0762
3	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Bacillus cereus	McCormick Technical procedures and methods manual M0765
4	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Clostridium perfringens	McCormick Technical procedures and methods manual M0766
5	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Coagulase positive Staphylococcus	McCormick Technical procedures and methods manual M0750
6	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	E.coli count using petrifilm 35±1°C for 24±2 hrs	McCormick Technical procedures and methods manual M0710
7	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	E.coli Enumeration - Fluorogenic (MUG) Assay	McCormick Technical procedures and methods manual M0731

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Accreditation Standard	ISO/IEC 17025:2017		
Certificate Number	TC-5441	**Page No**	2 of 11
Validity	01/02/2022 to 31/01/2024	**Last Amended on**	-

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8	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	E.coli, 44.5±0.2°C for 48±2 hrs	McCormick Technical procedures and methods manual M0721
9	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Enterobacteriaceae count at 37±1°C for 24±2 hrs	McCormick Technical procedures and methods manual M0720
10	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Enterobacteriaceae count using petrifilm, 37±1°C for 24± 2 hrs	McCormick Technical procedures and methods manual M0710
11	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Fecal coliforms, 44.5±0.2°C for 48±2 hrs	McCormick Technical procedures and methods manual M0721
12	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Lactic acid bacteria	McCormick Technical procedures and methods manual M0755
13	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Listeria monocytogenes (LMO2) – VIDAS ASSAY	McCormick Technical procedures and methods manual M0771
14	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Listeria monocytogens/ 25g	McCormick Technical procedures and methods and manual M0770

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Laboratory Name : QUALITY CONTROL LABORATORY OF AVT MCCORMICK INGREDIENTS (P) LTD, PLOT #225/I, A5-7, KAIPOORIKKARA, MARAMPILLY POST, SOUTH VAZHAKULAM, ERNAKULAM, KERALA, INDIA

Accreditation Standard ISO/IEC 17025:2017

Certificate Number TC-5441 **Page No** 3 of 11

Validity 01/02/2022 to 31/01/2024 **Last Amended on** -

S.No	Discipline / Group	Materials or Products tested	Component, parameter or characteristic tested / Specific Test Performed / Tests or type of tests performed	Test Method Specification against which tests are performed and / or the techniques / equipment used
15	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Mold count at 25±1°C for 3 days	McCormick Technical procedures and methods manual M0715
16	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Salmonella in 25/50/125/250/375 g	McCormick Technical procedures and methods manual M0740
17	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Salmonella in 25/50/125/250/375 g, by Vidas Assay	McCormick Technical procedures and methods manual M0743
18	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Sulfite-reducing bacteria	ISO 15213
19	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Total Coliforms - Colony count technique 30°C for 24± 2 hrs	ISO 4832
20	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Total coliforms count using petrifilm at 35±1°C for 24±2 hrs	McCormick Technical procedures and methods manual M0710
21	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Total coliforms, 35±0.5°C for 48±2 hrs	McCormick Technical procedures and methods manual M0721

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Accreditation Standard	ISO/IEC 17025:2017		
Certificate Number	TC-5441	**Page No**	4 of 11
Validity	01/02/2022 to 31/01/2024	**Last Amended on**	-

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22	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Total plate count or Aerobic plate count at 35±1°C for 48± 2 hrs	McCormick Technical procedures and methods manual M0705
23	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Total plate count using Petrifilm at 35±1°C for 48±3 hrs	McCormick Technical procedures and methods manual M0710
24	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Yeast & mold at 25±1°C for 3 days	McCormick Technical procedures and methods manual M0715
25	BIOLOGICAL- FOOD AND AGRICULTURAL PRODUCTS	Whole and ground spices, spice blends and seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Yeast count at 25±1°C for 3 days	McCormick Technical procedures and methods manual M0715
26	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Bulk Density	ASTA Analytical Method 25.1,DCQI029G
27	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Gluten-Qualitative	AMLQMSWI 31 In house Method RIDA(R)QUICK Gliadin R-biopharm test kit Art.No. –R7003vid test kit Art.No.R7003.
28	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Relative Humidity	McCormick method M180
29	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	"Ground Turmeric Turmeric whole, cut and ground"	Lead Chromate	I.S 3576-1994 Specification for Turmeric whole and Ground

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Accreditation Standard ISO/IEC 17025:2017

Certificate Number TC-5441 **Page No** 5 of 11

Validity 01/02/2022 to 31/01/2024 **Last Amended on** -

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30	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Chillies, Capsicum(Lal Mirchi) – Crushed	Stem Length	AMLQMSWI 55 In house Method
31	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Seasoning blends, Curry blends	pH	IS 3015 (Part II)
32	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Seasonings and Curry Blends	Sodium Chloride	AMLQMSWI 40 In house Method
33	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Seasonings and Curry Blends	Sodium Chloride/Total Chloride By Argentometric Titration	McCormick method M0250
34	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Seasonings and Curry Blends	Total Acidity	AMLQMSWI 39 In house Method
35	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Seasonings and Curry Blends	Total Acidity	AMLQMSWI 59 In house Method
36	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole & ground Black Pepper, White Pepper & Dehydated Green Pepper	Light Berries & Extraneous matter	McCormick method M629
37	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole & ground Black Pepper, White Pepper & Dehydated Green Pepper	Piperine	McCormick method M0300,
38	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground Cinnamon & Cassia	Coumarin	McCormick method M0429
39	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground Chilli and Spice & Curry blends containing Chilli	ASTA colour	McCormick method M0310
40	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground Chilli and Spice & Curry blends containing Chilli	Total Capsaicinods	McCormick method M0401
41	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices and spice blends	Foreign Iron	AMLQMSWI 54 In house Method
42	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices and spice blends -Chilli,	Seed / Pod ratio	AMLQMSWI 53 In house Method
43	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices and spice blends -Chilli, Turmeric	Determination of Color by Hunter Colorflex 'a' value	McCormick Method M0325 , Issue Date: Dec-13

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Accreditation Standard ISO/IEC 17025:2017

Certificate Number TC-5441 **Page No** 6 of 11

Validity 01/02/2022 to 31/01/2024 **Last Amended on** -

S.No	Discipline / Group	Materials or Products tested	Component, parameter or characteristic tested / Specific Test Performed / Tests or type of tests performed	Test Method Specification against which tests are performed and / or the techniques / equipment used
44	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices and spice blends -Chilli, Turmeric	Determination of Color by Hunter Colorflex b value	McCormick Method M0325
45	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices and spice blends -Chilli, Turmeric	Determination of Color by Hunter Colorflex-L value	McCormick Method M0325
46	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices and spice blends -Ginger, White pepper, Cinnamon, Cassia, Dehydrated Green Pepper	Sulfite residue	McCormick method M0290
47	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Acid insoluble ash	McCormick method M0265
48	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin B1	ASTA Analytical Method – 24.2
49	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin- B1	AMLQMSWI 25 In house method based on DCQI 129J
50	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin B2	ASTA Analytical Method 24.2
51	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin G1	ASTA Analytical Method 24.2
52	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin- G1	AMLQMSWI 25 In house method based on DCQI 129J

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Accreditation Standard	ISO/IEC 17025:2017		
Certificate Number	TC-5441	**Page No**	7 of 11
Validity	01/02/2022 to 31/01/2024	**Last Amended on**	-

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53	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin G2	ASTA Analytical Method 24.2
54	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin-B2	AMLQMSWI 25 In house method based on DCQI 129J
55	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Aflatoxin-G2	AMLQMSWI 25 In house method based on DCQI 129J
56	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Almond - Qualitative	AMLQMSWI-34,Lateral flow Almond BIOAVID test kit Art.No. –BL601-25.
57	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Almond - Quantitative	AMLQMSWI 35 In house Method R-biopharm test kit Art.no R6901
58	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Ash	McCormick method M0265
59	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Bulk Index	McCormick method M120

SCOPE OF ACCREDITATION

Laboratory Name : QUALITY CONTROL LABORATORY OF AVT MCCORMICK INGREDIENTS (P) LTD, PLOT #225/I, A5-7, KAIPOORIKKARA, MARAMPILLY POST, SOUTH VAZHAKULAM, ERNAKULAM, KERALA, INDIA

Accreditation Standard ISO/IEC 17025:2017

Certificate Number TC-5441 **Page No** 8 of 11

Validity 01/02/2022 to 31/01/2024 **Last Amended on** -

S.No	Discipline / Group	Materials or Products tested	Component, parameter or characteristic tested / Specific Test Performed / Tests or type of tests performed	Test Method Specification against which tests are performed and / or the techniques / equipment used
60	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Crude fiber	ASTA Method No 7 Revised.
61	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Extraneous matter in spices (Excluding black and white pepper)	McCormick Method M600
62	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Gluten-Quantitative	AMLQMSWI 22 In house Method Ridascreen® Gliadin R7001
63	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Granulation	McCormick method M110
64	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Heavy Filth	McCormick Method M602
65	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Loss On Drying (LOD) Using a Moisture Balance	AMLQMSWI 58
66	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Loss On Drying(LOD) by air oven	McCormick method M0205

SCOPE OF ACCREDITATION

Laboratory Name :	QUALITY CONTROL LABORATORY OF AVT MCCORMICK INGREDIENTS (P) LTD, PLOT #225/I, A5-7, KAIPOORIKKARA, MARAMPILLY POST, SOUTH VAZHAKULAM, ERNAKULAM, KERALA, INDIA		
Accreditation Standard	ISO/IEC 17025:2017		
Certificate Number	TC-5441	**Page No**	9 of 11
Validity	01/02/2022 to 31/01/2024	**Last Amended on**	-

S.No	Discipline / Group	Materials or Products tested	Component, parameter or characteristic tested / Specific Test Performed / Tests or type of tests performed	Test Method Specification against which tests are performed and / or the techniques / equipment used
67	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Loss On Drying(LOD) by Vacuum Oven	McCormick method M0201
68	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Milk protein - Qualitative	AMLQMSWI 37 In house Method Lateral flow Milk BIOAVID test kit Art.No. –BL613-25
69	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Milk Proteins - Quantitative	AMLQMSWI 51 In house Method R biopharm kit art.no.R4652
70	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Moisture	McCormick Method M0200
71	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Mustard -Quantitative	AMLQMSWI 36In house Method RIDASCREEN® fast Mustard R-biopharm test kit - Art.no-R6152.
72	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Non volatile ether extract	McCormick method M0220
73	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Ochratoxin A	AMLQMSWI 24 In house method based on DCQI 183

SCOPE OF ACCREDITATION

Laboratory Name : QUALITY CONTROL LABORATORY OF AVT MCCORMICK INGREDIENTS (P) LTD, PLOT #225/I, A5-7, KAIPOORIKKARA, MARAMPILLY POST, SOUTH VAZHAKULAM, ERNAKULAM, KERALA, INDIA

Accreditation Standard ISO/IEC 17025:2017

Certificate Number TC-5441 **Page No** 10 of 11

Validity 01/02/2022 to 31/01/2024 **Last Amended on** -

S.No	Discipline / Group	Materials or Products tested	Component, parameter or characteristic tested / Specific Test Performed / Tests or type of tests performed	Test Method Specification against which tests are performed and / or the techniques / equipment used
74	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Peanut - Qualitative	AMLQMSWI 32 In house Method Lateral flow Peanut BIOAVID test kit Art.No. –BL606-25
75	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Peanut -Quantitative	AMLQMSWI 33 In house Method R biopharm test kit Art no R6811
76	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Sensory (Aroma, Colour,Taste)	AMLQMSWI 57 In house Method based on Paired_Comparison
77	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Sesame - Quantitative	AMLQMSWI 43 In house Method RIDASCREEN® fast Sesame R-biopharm test kit - Art.no-R7202
78	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Soy proteins - Quantitative	AMLQMSWI 47 In house Method R biopham Kit Art no R7102
79	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Total Aflatoxin	AMLQMSWI-25- In house method,based on DCQI 121J
80	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Total Aflatoxin	ASTA Analytical Method 24.2

SCOPE OF ACCREDITATION

Laboratory Name :	QUALITY CONTROL LABORATORY OF AVT MCCORMICK INGREDIENTS (P) LTD, PLOT #225/I, A5-7, KAIPOORIKKARA, MARAMPILLY POST, SOUTH VAZHAKULAM, ERNAKULAM, KERALA, INDIA		
Accreditation Standard	ISO/IEC 17025:2017		
Certificate Number	TC-5441	**Page No**	11 of 11
Validity	01/02/2022 to 31/01/2024	**Last Amended on**	-

S.No	Discipline / Group	Materials or Products tested	Component, parameter or characteristic tested / Specific Test Performed / Tests or type of tests performed	Test Method Specification against which tests are performed and / or the techniques / equipment used
81	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Volatile oil	McCormick method M0 210,
82	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices, spice blends and Seasonings (Chilli, Black pepper, White pepper, Ginger, Turmeric, Fennel, Cumin, Fenugreek, Cinnamon, Cassia, Cardamom, Coriander, Star anise, Ajwain, Celery, Clove, Dill seed, Dehydrated green pepper, Nutmeg, Kalonji, Aniseed, Mace, Allspice, Dehydrated Onion, Dehydrated Garlic)	Water Activity	McCormick method M180
83	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices- Chilli, Turmeric, Cinnamon, Fenugreek, Dill Seed, Black Pepper, Curry Powder	Light filth	McCormick method M0604, M0614, M0615,M0613, M0608,M0612,M0609,M0616,M0617,M0622,M620
84	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and Ground spices- Turmeric and Spice blends	Curcumin	McCormick method M0320