National Accreditation Board for Testing and Calibration Laboratories

SCOPE OF ACCREDITATION

Laboratory Name : PUBLIC HEALTH LABORATORY, VADODARA MUNICIPAL CORPORATION, 1ST AND 2ND FLOOR OLD VUDA BUILDING, FATEHGUNJ, VADODARA, GUJARAT, INDIA

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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	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Asafetida, Compounded Asafetida, Ginger (Powder)	Alcoholic Extract	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.010:2021)
2	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Bakery & Bakery Product, Biscuits, cakes, pastry, brownie, muffin, chips, wafers, bread, bun, khari, cookies, rusk, toast	Acid Insoluble ash	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 14 & 15
3	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Bakery & Bakery Product, Biscuits, cakes, pastry, brownie, muffin, chips, wafers, bread, bun, khari, cookies, rusk, toast	Acidity of extracted fat (as oleic acid)	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 14.5
4	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Bakery & Bakery Product, Biscuits, cakes, pastry, brownie, muffin, chips, wafers, bread, bun, khari, cookies, rusk, toast	Added coloring matter	FSSAI Manual Method for Analysis of Foods (Food Additives), 2016, Method 4.0
5	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Bakery & Bakery Product, Biscuits, cakes, pastry, brownie, muffin, chips, wafers, bread, bun, khari, cookies, rusk, toast	Moisture	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 14.3 & 15.2
6	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Bakery & Bakery Product, Biscuits, cakes, pastry, brownie, muffin, chips, wafers, bread, bun, khari, cookies, rusk, toast	Total Ash	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 14 & 15
7	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Bakery & Bakery Product, Biscuits, cakes, pastry, brownie, muffin, chips, wafers, bread, bun, khari, cookies, rusk, toast	Total Fat	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 14.0
8	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Bread	Alcoholic Acidity (with 90% Alcohol)	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 15.3
9	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Chillies Powder and Coriander Powder	Test for Turmeric	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.036:2021)
10	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Acid Value	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.009:2021

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11	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Argemone Oil	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.032:2021
12	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Butyro Refractometer Reading at 40 deg Cen	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.003:2021
13	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Castor Oil	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.031:2021
14	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Cotton Seed Oil (Halphens Test)	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.014:2021
15	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Free Fatty acid as oleic acid	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.009:2021
16	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Mineral Oil	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.029:2021 & FSSAI 02.030:2021
17	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Moisture	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.001:2021
18	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Saponification Value	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.007:2021
19	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Sesame Oil (Baudouine Test)	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.013:2021
20	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Test for Synthetic Oil Soluble Colors	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.046:2021

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21	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Edible Oils (Raw & Refined), Edible Fats, Blended Edible vegetable oil, Interesterified Vegetable Fat/Oil, Hydrogenated & Partially Hydrogenated oils, Vanaspati, Margarine and Fat spreads, Bakery shortening	Unsaponifiable Matter	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.008:2021
22	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food Grains & Pulses	Extraneous matter / Foreign matter	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 1.2
23	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food Grains & Pulses	Moisture	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 2.0
24	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food Grains & Pulses & flours	Added Coloring matter	FSSAI Manual Method for Analysis of Foods (Food Additives), 2016, Method 4.0
25	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food Grains , Pulses & flours	Rodent Hair & Excreta	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 1.5
26	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses	Damaged grains/pulses	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 1.4
27	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses	Discolored grains/pulses/seeds	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 1.4
28	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses	Immature & Shrivelled grains	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 1.4
29	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses	Other edible pulses/grains	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 1.4
30	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses	Weevilled grains	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 1.4
31	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses and their flours, custard powder, Corn flakes, macaroni products, vermicelli Malted food products Paddy, Rye, rolled oats, daliya , Starchy food, Expeller pressed flour, solvent extracted flour	Alcoholic acidity expressed as H2SO4	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 8.5

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32	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses and their flours, custard powder, Corn flakes, macaroni products, vermicelli Malted food products Paddy, Rye, rolled oats, daliya , Starchy food, Expeller pressed flour, solvent extracted flour	Ash insoluble In dilute HCl	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 8.3
33	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses and their flours, custard powder, Corn flakes, macaroni products, vermicelli Malted food products Paddy, Rye, rolled oats, daliya , Starchy food, Expeller pressed flour, solvent extracted flour	Total Ash	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 8.2
34	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains and pulses and their flours, custard powder, Corn flakes, macaroni products, vermicelli, Malted food products Paddy, Rye, rolled oats, daliya , Starchy food, Expeller pressed flour, solvent extracted flour	Moisture	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 8.1
35	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Food grains Flour	Gluten	FSSAI Manual Method for Analysis of Foods (Cereal and Cereal Products) 2016, Method 8.4
36	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.010:2021	Iodine Value	FSSAI Manual of methods of Analysis of Foods of (Oilsand Fats), Method FSSAI 02,010
37	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee	Iodine Value	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.095:2022)
38	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee	Saponification value	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.096:2022)
39	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil	Added colouring matter	FSSAI Manual Method for Analysis of Foods (Food Additives), 2016, Method 4.0
40	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil	Free fatty acid as oleic acid	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.089:2022)
41	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil	Moisture	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.086:2022)
42	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil	Polenske Value	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.090:2022)

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43	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil	Test for Turmeric	FSSAI Manual Method for Analysis of Foods (Food Additives), 2016, Method 4.0
44	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil, Extracted Fat	Baudouin Test	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.091:2022)
45	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil, Extracted Fat	Butyro-refrectometer Reading at 40 deg. cen.	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.088:2022)
46	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Ghee, Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil, Extracted Fat	Reichert Meissl Value	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.090:2022)
47	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Milk Fat, Butter Oil, Anhydrous Milk Fat, Anhydrous Butter Oil	Peroxide value	FSSAI Manual of Method of Analysis of Foods (Dairy and Dairy Products) Method (FSSAI 01.094:2022)
48	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Raw and Refined Coconut oil	Iodine value	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.010:2021
49	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Raw and Refined Coconut Oil	Polenske Value	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.011:2021
50	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Raw and refined Palmolein Oil	Cloud Point	FSSAI Manual of Method of Analysis of Foods (Oil and Fats), Method : FSSAI 02.015:2021
51	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Acid Insoluble Ash	FSSAI Manual Method for Analysis of Foods (Beverages (coffee, tea, cocoa, chicory) Sugar and sugar products & confectionery products) 2015, Method 5.5
52	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Added Colouring Matter	FSSAI Manual Method for Analysis of Foods (Food Additives) 2016, Method 4.0

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53	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Alkalinity of Water Soluble Ash expressed as KOH (m/m)	FSSAI Manual Method for Analysis of Foods (Beverages (coffee, tea, cocoa, chicory) Sugar and sugar products & confectionery products) 2015, Method 5.7
54	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Iron Filling (mg/kg)	FSSAI Manual Method for Analysis of Foods (Beverages (coffee, tea, cocoa, chicory) Sugar and sugar products & confectionery products) 2015, Method 5.9
55	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Moisture	FSSAI Manual Method for Analysis of Foods (Beverages (coffee, tea, cocoa, chicory) Sugar and sugar products & confectionery products) 2015, Method 5.2
56	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Total Ash	FSSAI Manual Method for Analysis of Foods (Beverages (coffee, tea, cocoa, chicory) Sugar and sugar products & confectionery products) 2015, Method 5.3
57	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Water Extract	FSSAI Manual Method for Analysis of Foods (Beverages (coffee, tea, cocoa, chicory) Sugar and sugar products & confectionery products) 2015, Method 5.6
58	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Tea – Green Tea, Black Tea, Tea (raw, processed, instant) , Tea Leaves	Water Soluble Ash	FSSAI Manual Method for Analysis of Foods (Beverages (coffee, tea, cocoa, chicory) Sugar and sugar products & confectionery products) 2015, Method 5.4
59	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Turmeric Powder	Test for Lead Chromate	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.033:2021)
60	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder Mustard, Chllies Powder	Test for Argemone	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.015:2021)

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61	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Black/Green/White pepper	Test for Mineral oil	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.023:2021)
62	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Added Colouring Matter	FSSAI Manual Method for Analysis of Foods (Food Additives), 2016, Method 4.0
63	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Ash insoluble in dilute HCl or Acid-insoluble Ash	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.007:2021)
64	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Damaged or Broken or Shrivelled seeds	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
65	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Edible seeds other than (spices, herbs, condiments)	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)

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66	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Extraneous Matter	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
67	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Insect damaged matter	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
68	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Insect Fragments and Rodent contamination	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
69	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Live and Dead Insects	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
70	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Microscopic Examination	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.039:2021)

SCOPE OF ACCREDITATION

Laboratory Name : PUBLIC HEALTH LABORATORY, VADODARA MUNICIPAL CORPORATION, 1ST AND 2ND FLOOR OLD VUDA BUILDING, FATEHGUNJ, VADODARA, GUJARAT, INDIA

Accreditation Standard ISO/IEC 17025:2017

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Validity 31/05/2023 to 30/05/2025 **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
71	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Moisture	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.003:2021)
72	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Non-volatile ether extract	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.012:2021)
73	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Total Ash	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.006:2021)
74	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Caraway, Cardamom, Chillies, Cinnamon, cassia, Cloves, Coriander, Cumin, Fennel, Fenugreek, Ginger, Mace, Mustard, Nutmeg, black and white Pepper, Poppy, Saffron, Turmeric, Curry powder, Aniseed, Ajwain, Mixed Masala, Dried Mango Powder, Dehydrated Onion, Dehydrated Garlic,), Asafoetida, Compounded Asafoetida, seasoning power, Tejpat, Star Anis, Dried Oregano, Dried Mint, Dried Rosemary, Dried Sweet Basil leaves, Pickle masala, Garam Masala	Volatile oil content	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.013:2021)
75	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole and powder of Methi, Ginger powder, Dehydrated Garlic	Cold Water Soluble Extract	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.009:2021)
76	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole black pepper	Pinheads	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)

SCOPE OF ACCREDITATION

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Validity 31/05/2023 to 30/05/2025 **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
77	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole Black/Green/White pepper	Insect defiled berries	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
78	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole Black/Green/White pepper	Moldy berries	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
79	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole black/white pepper	Light berries	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.019:2021)
80	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole cloves	Headless cloves	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
81	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole cloves	Khoker cloves	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
82	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole cloves	Tendrils, Mother cloves	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)
83	CHEMICAL- FOOD & AGRICULTURAL PRODUCTS	Whole Green/White Berries	Broken berries	FSSAI Manual Method for Analysis of Foods (Spices Herbs and Condiments), Method:(FSSAI 10.002:2021)