

	<b>ACCREDITATION DOCUMENT</b>	<b>F-06/02 Issue Date: 18/08/2020 Rev. No: 09 LAB 085</b>
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## **Accreditation No: LAB 085**

### **Awarded to**

**M/s Defence Science & Technology Organization (DESTO).  
Food Health & Safety Analysis Lab (FHSAL)  
34- 37 PNH Lines, Karachi Cantt, Pakistan.**

The scope of accreditation is in accordance with the standard specifications outlined in the following page(s) of this document. The accredited scope shall be visible and legible in areas such as customer service, sample-receiving section etc and shall not mislead its users.

The accreditation was first time granted on **06-04-2015** by Pakistan National Accreditation Council.

The laboratory complies with the requirements of **ISO/IEC 17025:2017**.

The accreditation requires regular surveillance, and is valid until **13-09-2021**.

The decision of accreditation made by Pakistan National Accreditation Council implies that the organization has been found to fulfill the requirements for accreditation within the scope.

The organization however, itself is responsible for the results of performed measurements/tests.

**PAKISTAN NATIONAL ACCREDITATION COUNCIL**

**18-05-2021**

Date

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Director General

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### Testing Laboratory.

**Accreditation Scope of Food Health & Safety Analysis Lab (FHSL)**  
34- 37 PNH Lines, Karachi Cantt, Pakistan.

Permanent laboratory premises

Materials/Products tested	Testing field (e.g. environmental testing or mechanical testing)	Types of test/ Properties measured	Reference to standardized method (e.g. ISO 14577-1:2003)/ Internal method reference
Food / Plant material Food	Food Testing	GMOs Testing (Qualitative Analysis by GMO event Cry1A(b))	ISO 21571:2005 (E) (Modified) for Nucleic acid extraction  ISO 21569:2005 (E) (Modified) for Qualitative PCR Analysis
Food / Plant material Food	Food Testing	GMOs Testing (Qualitative Analysis by GMO event Bt11)	ISO 21571:2005 (E) (Modified) for Nucleic acid extraction  ISO 21569:2005 (E) (Modified) for Qualitative PCR Analysis
Food / Plant material Food	Food Testing	GMOs Testing (Qualitative Analysis by GMO event MON810)	ISO 21571:2005 (E) (Modified) for Nucleic acid extraction  ISO 21569:2005 (E) (Modified) for Qualitative PCR Analysis
Food / Plant material Food	Food Testing	GMOs Testing (Qualitative Analysis)	ISO 21571:2005 (E) (Modified) for Nucleic Acid Extraction  ISO 21569:2005 (E) (Modified) for Qualitative PCR Analysis
Food (Grains, Spices, Nuts etc)	Food Testing	Total Aflatoxins	AOAC 19 <sup>th</sup> Edition 991.31 / Afla Test Instruction Manual Method # 4.6 page # 28-29 Method # 4.5 page # 26-27 Method # 4.7 page 30 Method # 4.21 page 49 Method # 4.23 page 52
Betel nut	Food Testing	Total Aflatoxins	Afla Test Instruction Manual Method # 4.18 page 46
Cereal, ginger	Food Testing	Total Aflatoxins	ELISA kit method
Wheat, corn Germ	Food Testing	Total Aflatoxins	Afla Test Instruction Manual Method #

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Meal, Corn Bran, Dried Distillers Grains & Rough Rice			4.35 page 68
Water (drinking & sea water)	Water Testing	pH	AOAC, 19 <sup>th</sup> Ed.(2012) ,973.41, (11.1.03), Pg # 2. pH meter
		Chloride	Titration method with Silver Nitrate Water & waste Analysis,S.N. Kaul Ashutosh Gauta, 2002page 54. pH meter
		Hardness	Titrametric method AOAC, 19 <sup>th</sup> Ed.(2012), 973.52, (11.1.21)
		TDS	Drying oven Method AOAC, 19 <sup>th</sup> Ed.(2012), 920.193, (11.1.09) Modified / via Multimeter
		Conductivity	Multimeter / AOAC Official Method of Analysis, 19 <sup>th</sup> Edition (2012) 973.40, (11.01.2).
Cereal Based Products (Wheat Flour, Bran, Rice, Bread etc.)	Food Testing	Moisture	Oven Drying Method AOAC Official Method of Analysis, 19 <sup>th</sup> Edition (2012) 925.10, (32.1.03). <b>Modified</b> Hot Air Oven, Analytical Balance
		Fat	Soxhlet Apparatus Method AOAC Official Method of Analysis 19 <sup>th</sup> Edition (2012) 945.38 (32.2.01) (F 4.5.01) (920.39). <b>Modified</b> Soxhlet Apparatus Hot Air Oven, Water bath, Analytical Balance
		Ash	Muffle furnace method AOAC Official Method of Analysis, 19 <sup>th</sup> Edition (2012)) 923.03, (32.1.05) Muffle Furnace, Analytical Balance
		Protein(By Nitrogen Estimation)	Macro Kjeldhal Method AOAC Official Method of Analysis, 19 <sup>th</sup> Edition (2012) 920.87 (32.1.22).

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			AOAC Official Method of Analysis, 19 <sup>th</sup> Edition (2012) 991.20 (33.2.11) <b>Modified</b> Kjeldhal Apparatus, Analytical Balance
		Total Carbohydrate in cereal food (by difference method)	Chapter 10 page # 151 Food Analysis 4 <sup>th</sup> Edition 2010, by S.SUZANNE NIELSEN
		Total Energy value / Calorific Value	Chapt 1 page 9, “The Composition of Foods” MacCance & Widdowson’s, 7 <sup>th</sup> Ed.
Milk powder	Food Testing	Moisture	PSI Standards: 363-82
		Ash	Muffle furnace method AOAC Official Method of Analysis, 19 <sup>th</sup> Edition (2012)) 923.03, (32.1.05) Muffle Furnace, Analytical Balance

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