



**ACCREDITATION
DOCUMENT**

F-06/02
Issue Date: 18/08/2020
Rev. No: 09
LAB 042

Accreditation No: LAB 042

Awarded to

Quality Control Laboratory,
National Foods Limited,
F/133, F/160-C, S.I.T.E.
Karachi, 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 **06-09-2010** 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 **29-11-2021**.

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

30-08-2021

Date

SD

Director General



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Testing Laboratory.

Accreditation Scope of Quality Control Laboratory, National Foods Limited, F-133, F-160/C
 SITE, Karachi, 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
Jam & Jellies, Ketchups, Vinegar, Mayonnaise, Egg, Snacks	Chemical	pH	AOAC 981.12 Chapter 42 Page#2 locator # 42.1.04 pH (Edition 18 th , Revised on 2011)
i. Salt, Snacks, Chemicals ii. Ground spices & recipes	Chemical	Moisture	i. AACC/Moisture using convection oven/ Method# A1.1 Page # 1 to4 ii. AOAC 986.21Chapter 43 pg 1 locator # 43.1.04 using for spices /Distillation Method (Edition 18 th , Revised on 2011)
Recipe masala, Spices whole, & Ground, Snacks & Desserts	Chemical	Ash Content	ASTA manual Method 3.0 Page#11

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Ketchups, paste & Sauces	Chemical	Bostwick	Method#M262.0 Mc.Cormick Page#1 / Bostwick meter
Jams, Jellies, Ketchups & Sauces	Chemical	Brix (Refractive Index)	AOAC 932.14 Chapter#44 pg 1 locator# 44.1.04/ Brix meter (Edition 18 th , Revised on 2011)
Red Chili whole, Snacks /Ground & Spices	Chemical	Aflatoxin	ASTA Manual Analysis of Aflatoxin Method#24.2 Pg.149-152 Lab validated/HPLC
Red Chili whole/Ground, Green Chili & Spices	Chemical	Pungency	AOAC 995.03 Chapter#43 Page#14 locator# 43.1.43/ HPLC (Edition 18 th , Revised on 2011)
Red Chili whole/Ground, Green Chili & Spices	Chemical	ASTA Color value	ASTA manual/ Spectroscopy Method 20.1 Page#89
Salt variants	Chemical	Salt Purity	Vogel's Textbook 5th addition/ Titration method X78, page 349
Iodized salt variants	Chemical	Iodine content	AOAC 925.55 Chapter# 11 Page#31 locator#11.2.02 Titration method (Edition 18 th , Revised on 2011)

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Jam & Jellies, Ketchups, Vinegar, Mayonnaise	Chemical	Free Acidity	AOAC 942.15 Chapter#37 Page #10 locator# 37.1.37/ Titration method (Edition 18 th , Revised on 2011)
Pickle, Oils	Chemical	Iodine value	BS 68 (I SO 3961) IUPAC 2.205; AOCS Cd 1.25
Pickle, Oils	Chemical	Free Fatty Acid	S. Ranganna Handbook of Analysis and Quality Control/ Titration method Page#224
Pickle, Oils	Chemical	Peroxide value	AOAC 965.33 Chapter#41 Page#11 locator#41.1.16/ Titration method (Edition 18 th , Revised on 2011)
Jam & Jellies, Ketchups, Sauces, Syrups, Juices, Cooking paste, Ready to Eat Foods, Plain Spices, Recipes Masalas, Pickles, Fresh Fruits & Vegetables, Rice, Dessert, Snack foods, Sprinkles, Tomato paste/puree, Drinks, Pulps, Fried onion.	Chemical	Metabisulphite	AOAC 990.28 Chapter#47 Page#29 Locator# 47.3.43 (Edition 18 th , Revised on 2011)
Jam & Jellies, Ketchups, Sauces, Syrups, Juices, Cooking paste, Ready to Eat Foods, Plain Spices, Recipes Masalas, Pickles, Fresh Fruits & Vegetables, Rice, Dessert, Snack foods, Sprinkles, Tomato paste/puree, Drinks, Pulps, Fried onion. Mayonnaise	Chemical	Benzoate	Journal of Food Composition and Analysis 20 (2007) 220–225 Page#504 to508

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Jam & Jellies, Ketchups, Sauces, Syrups, Juices, Cooking paste, Ready to Eat Foods, Plain Spices, Recipes Masalas, Pickles, Fresh Fruits & Vegetables, Rice, Dessert, Snack foods, Sprinkles, Tomato paste/puree, Drinks, Pulps, Fried onion. Mayonnaise	Chemical	Sorbate	Journal of Food Composition and Analysis 20 (2007) 220–225 Page#504 to508
Ketchups, paste, Mayonnaise, pulps, Starch, Gums & Sauces, Mayonnaise	Chemical	Viscosity	Appendix V H. Determination of viscosity (Ph. Eur. general text 2.2.8) Page#76 of 78
Chemicals, organic salts, oleoresins.	Chemical	Purity Index by FTIR	British Pharmacopeia method Appendix II A. Infrared spectrophotometry (Ph. Eur. method 2.2.24) Page#778 of 871
Jam & Jellies, Ketchups, Sauces, Syrups, Cooking paste, Ready to Eat Foods, Spices, Recipes Masalas, Pickles, Fruits & Vegetables, Rice, Dessert, Snack foods, Sprinkles, Tomato paste/puree, Pulps, Fried onion. Mayonnaise	Chemical	Water activity	AOAC 978.18 Chapter#42 Page# 1 locator#42.1.03 (Edition 18 th , Revised on 2011)
Spice Recipes, Spices whole & Ground, Desserts, Rice, Instant Drink powder, Snack	Chemical	Acid Insoluble Ash	ASTA Method 4.0/ Pasge#15 Ignition method
Tap Water, Mineral Water, Drinking Water RO Water/Sugar/Syrup	Chemical	Conductance	Lab Validated nonstandard method/Instrumental NFL/QC/3/045 Reference (Operating manual “ba75927e05 12/2017”)

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Tap Water, Mineral Water, Drinking Water RO Water/ Brine Solution	Chemical	Total Dissolve Solid	Lab Validated nonstandard method/Instrumental NFL/QC/3/045 Reference (Operating manual “ba75927e05 12/2017”)
Table Salt/ Raw Salt Tap Water, Mineral Water, Drinking Water RO Water	Chemical	Calcium	Arthur I. Vogel Textbook of Quantitative Inorganic Analysis/ Titration method X,62 Page #325
Table Salt/ Raw Salt Tap Water, Mineral Water, Drinking Water RO Water	Chemical	Magnesium	Arthur I. Vogel Textbook of Quantitative Inorganic Analysis/ Titration method X,62 Page# 325
Spice Recipes, Spices whole & Ground, Pickle, Mayonnaise, Snacks	Microbiology	Total Coliform	FDA U.S. Food and Drug Administration BAM: Enumeration of E. coli and Coliform September 2002 Chapter#4
Spice Recipes, Spices whole & Ground, All Export Recipes, Mayonnaise, Snacks	Microbiology	Salmonella Qualitative test	FDA U.S. Food and Drug Administration BAM: Salmonella December 2007 Edition Chapter#5
Jam & Jellies, Ketchups, Cooking paste, Spice Recipes, Spices whole & Ground, Pickle, Raw material paste, pulp, Mayonnaise, Snacks	Microbiology	Total plate count	FDA U.S. Food and Drug Administration BAM: Aerobic Plate count January 2001 Chapter#3
Jam & Jellies, Ketchups, Cooking paste, Spice Recipes, Spices whole & Ground, Pickle, Raw material paste, pulp, Mayonnaise, Snacks	Microbiology	Mold/Yeast count	FDA U.S. Food and Drug Administration BAM: Yeasts & Mold Jan 2001 Chapter#18

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Spice Recipes, Spices whole & Ground, All Export Recipes, Mayonnaise	Microbiology	Salmonella on Vidas	VIDAS UP User Manual Salmonella REF 30 707 Salmonella BAM Chapter 5 Appendix 1 Rapid methods for detection of Food Borne Pathogens
Water (All sources)	Microbiology	Isolation & enumeration of Pseudomonas aeruginosa	ASTM International D5246 Pages#1-5
Egg and egg-based products, Mayonnaise	Microbiology	Staphylococcus aureus Detection	Bacteriological Analytical Manual Chapter 12 Direct Plate Count Method (A-E, G)
Egg and egg-based products, Mayonnaise	Microbiology	Lactobacillus	Horizontal method of Enumeration of Lactic Acid Bacteria ISO-15214:1998 Page# 1-8

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