

	ACCREDITATION DOCUMENT	F-06/02 Issue Date: 10/08/15 Rev. No: 07 LAB 042
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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 17025:2005**.

The accreditation requires regular surveillance, and is valid until **29-05-2021**.

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

30-05-2018

Date

Director General

	ACCREDITATION DOCUMENT	F-06/02 Issue Date: 10/08/15 Rev. No: 07 LAB 042
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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	AOAC42.1.04/ pH
Salt, Snacks, Ground spices & recipes	Chemical	Moisture	AACC/Moisture using convection oven
Recipe masala, Spices whole, & Ground, Snacks & Desserts	Chemical	Ash Content	ASTA manual
Ketchups, paste & Sauces	Chemical	Bostwick	262.0 M.O Mc. Cormick / Bostwick meter

30-05-2018

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**ACCREDITATION
DOCUMENT**

F-06/02
Issue Date: 10/08/15
Rev. No: 07
LAB 042

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
Jams, Jellies, Ketchups & Sauces	Chemical	Brix (Refractive Index)	AOAC 44.1.04/ Brix meter
Red Chili whole, Snacks /Ground & Spices	Chemical	Aflatoxin	ASTA manual/HPLC
Red Chili whole/Ground, Green Chili & Spices	Chemical	Pungency	AOAC 43.1.43/ HPLC
Red Chili whole/Ground, Green Chili & Spices	Chemical	ASTA Color value	ASTA manual/ Spectroscopy
Salt variants	Chemical	Salt Purity	Vogel's Textbook 5 th addition/ Titration method
Iodized salt variants	Chemical	Iodine content	UNICEF SMP/PSI August
Jam & Jellies, Ketchups, Vinegar, Mayonnaise	Chemical	Free Acidity	AOAC 37.1.37/ Titration method

30-05-2018

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**ACCREDITATION
DOCUMENT**

F-06/02
Issue Date: 10/08/15
Rev. No: 07
LAB 042

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
Pickle, Oils	Chemical	Iodine value	BS 68 (ISO 3961) IUPAC 2.205; AOCS Cd 1.25
Pickle, Oils	Chemical	Free Fatty Acid	S. Ranganna Handbook of Analysis and Quality Control/ Titration method
Pickle, Oils	Chemical	Peroxide value	AOAC 41.1.16/ Titration method
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 47.3.44 (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

30-05-2018

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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, 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
Ketchups, paste, Mayonnaise, pulps, Starch, Gums & Sauces, Mayonnaise	Chemical	Viscosity	Brook field viscometer method
Chemicals, organic salts, oleoresins.	Chemical	Purity Index by FTIR	British Pharmacopeia method
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 (c)

30-05-2018

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	ACCREDITATION DOCUMENT	F-06/02 Issue Date: 10/08/15 Rev. No: 07 LAB 042
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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
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
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
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
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

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