

	<b>ACCREDITATION DOCUMENT</b>	<b>F-06/02 Issue Date: 18/08/2020 Rev. No: 09 LAB 042</b>
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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 17025:2017**.

The accreditation requires regular surveillance and is valid until **29-05-2024**.

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**

**13-02-2023**

Date

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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 <sup>th</sup> , 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 <sup>th</sup> , Revised on 2011)
Recipe masala, Spices whole & Ground & Desserts	Chemical	Ash Content	ASTA manual Method 3.0 Page#11
Ketchups, paste & Sauces	Chemical	Bostwick	Method#M262.0 McCormick 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 <sup>th</sup> , Revised on 2011)
Red Chili whole, /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 <sup>th</sup> , Revised on 2011)

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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
Red Chili whole/Ground, Green Chili	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 <sup>th</sup> , Revised on 2011)
Jam & Jellies, Ketchups, Vinegar, Mayonnaise	Chemical	Free Acidity	AOAC 942.15 Chapter#37 Page #10 locator# 37.1.37/ Titration method (Edition 18 <sup>th</sup> , 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 <sup>th</sup> , Revised on 2011)
Jam & Jellies, Ketchups, Sauces, Syrups, Juices, Cooking paste, Plain Spices, Recipes Masalas, Pickles, Fresh Fruits & Vegetables, Dessert, Tomato paste / puree, Drinks, Pulps	Chemical	Metabisulphite	AOAC 990.28 Chapter#47 Page#29 Locator# 47.3.43 (Edition 18 <sup>th</sup> , Revised on 2011)

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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, Plain Spices, Recipes Masalas, Pickles, Fresh Fruits & Vegetables, Dessert, Tomato paste / puree, Drinks, Pulps, Mayonnaise	Chemical	Benzoate	Journal of Food Composition and Analysis 20 (2007) 220–225 Page#504 to508
Jam & Jellies, Ketchups, Sauces, Syrups, Juices, Cooking paste, Plain Spices, Recipes Masalas, Pickles, Fresh Fruits & Vegetables, Dessert, Tomato paste / puree, Drinks, Pulps, Mayonnaise	Chemical	Sorbate	Journal of Food Composition and Analysis 20 (2007) 220–225 Page#504 to508
Ketchups, paste, Mayonnaise, pulps, Starch, Gums & Sauces	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, Juices, Cooking paste, Plain Spices, Recipes Masalas, Pickles, Fresh Fruits & Vegetables, Dessert, Tomato paste / puree, Drinks, Pulps, Mayonnaise	Chemical	Water activity	AOAC 978.18 Chapter#42 Page# 1 locator#42.1.03 (Edition 18 <sup>th</sup> , Revised on 2011)
Spice Recipes, Spices whole & Ground, Desserts, Rice	Chemical	Acid Insoluble Ash	ASTA Method 4.0/ Pasge#15 Ignition method

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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
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")
Tap Water, Mineral Water, Drinking Water RO Water	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
Plain spices and Recipes Mixes	Chemical	Sudan 1	Lab Validated method. High performance Liquid Chromatography
Spice Recipes, Spices whole & Ground, Pickle, Mayonnaise	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	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

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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, 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
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
Raw material, Egg Liquid, Mayonnaise, Red Chili Mayo, Mayo chup	Microbiology	Listeria monocytogenes	VIDAS UP User Manual Salmonella REF 30 704 Salmonella BAM Chapter 10 Appendix 1 Rapid methods for detection of Food Borne Pathogens
Mayonnaise, Vermicelli, Snacks	Microbiology	Clostridium perfringes	BAM Chapter 16 Clostridium Perfringes / ISO 7937 Horizontal colony count method for Clostridium perfringes

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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
Tomato ketchup, Raw material Egg liquid, Ready to Eat Sauces, Soy sauce,	Microbiology	Enterobacteriaceae	ISO 21528-2 Horizontal method for detection and enumeration of Enterobacteriaceae.

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