



National Accreditation Board for Testing and Calibration Laboratories

(A Constituent Board of Quality Council of India)



SCOPE OF ACCREDITATION

Laboratory Geo-Chem Laboratories Pvt. Ltd., Pragati, Kanjur Marg (East), Mumbai, Maharashtra

Accreditation Standard ISO/IEC 17025: 2005

Certificate Number TC-7284 (in lieu of T-0570 & T-0370) **Page 197 of 504**

Validity 15.05.2018 to 14.05.2020 **Last Amended on** 18.05.2018

Sl.	Product / Material of Test	Specific Test Performed	Test Method Specification against which tests are performed	Range of Testing / Limits of Detection
		Tert-Butylhydroquinone (TBHQ)	GCKJM/QS/CA/5.4/18 Issue No. 5 Date 07.11.2017	1mg/kg - 1000 mg/kg
		Fill of Container	FSSAI Manual for Fruits & Vegetables:1.3	80 %– 100 %
		Drained weight	FSSAI Manual for Fruits & Vegetables:1.4 IS 2860	45% – 70 %
		Head Space	IS 2860	1 mm – 50 mm
		Total Soluble Solid	FSSAI Manual for Fruits & Vegetables:1.6	0.1% – 80%
		Sodium Chloride (NaCl) Salt /in Brine	FSSAI Manual for Fruits & Vegetables:1.6	0.1% – 10.0 %
		pH of Syrup/Sample	FSSAI Manual for Fruits & Vegetables:2.2 IS 2860	1 – 5
		Acidity/Titrable Acidity of Syrup/Sample	FSSAI Manual for Fruits & Vegetables:2.4 IS 2860 IS 4079	0.1% – 2.0 %
		Volatile Acid	FSSAI Manual for Fruits & Vegetables:2.5	0.1% – 2.0 %
		Total Sugar as Reducing Sugar	FSSAI Manual for Fruits & Vegetables:2.6	0.1% – 90 %
		Essential Oil/Volatile Oil	FSSAI Manual for Fruits & Vegetables:2.7	0.1% – 2.0 %
		Vitamin – C (Ascorbic Acid)	FSSAI Manual for Fruits & Vegetables:2.8	1.0mg/100gm to 50.0 mg/100gm
		Mineral Impurities	FSSAI Manual for Fruits & Vegetables:2.10	Qualitative (Present/Absent)
		Total Soluble Solid on Salt free basis	FSSAI Manual for Fruits & Vegetables:2.12	0.1% – 60 %
		Total Solids Exclusive of added sugar	FSSAI Manual for Fruits & Vegetables:3.5	0.1% – 40 %

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