**Food Testing**

Food Testing Laboratory is fully equipped with modern analytical equipments and competent staff with post graduate qualifications

Food Laboratory undertakes testing of

* Food additives and colours
* Sugars, carbohydrates and preserves
* Fruit and fruit products
* Cereals and flour
* Starch products
* Beverages, alcoholic and non-alcoholic
* Spices and condiments
* Fermented products
* Dairy products
* Pasta products
* Edible oils and fats
* Meat and meat products, etc.

Above products are tested according to national, international, company standards and / or clients own specifications. More details on product categories and Tests.  
Items tested

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| **Product** | **Tests / Standards** |
| **Artificial vinegar** | SLS 625 : 1983 Colouring matter Acidity Formic acid Iron content |
| **Chilli sauce** | SLS 581 : 1982 Colouring matter Total solids Total soluble solids Acidity Total sugars Benzoic acid |
| **Coconut oil** | SLS 32 : 1979 Colour Refractive index Relative density Matter volatile and insoluble impurities Free fatty acids Iodine value Saponification value Unsaponifiable matter Mineral acidity |
| **Frozen poultry** | SLS 1161 : 1997 Total volatile nitrogen |
| SLS 1161 : 1997 Fluid content |
| **Hard boiled sweets** | SLS 585 Part 3 Colouring matter Moisture Sulphated ash Reducing sugars Sulphur dioxide |
| **Gelatine based products** | SLS 585 Part4 Colouring matter Sulfated ash Acid insoluble ash Reducing sugars Total sugars Gelatine content Sulfur dioxide |
| **Margarine** | SLS 277 : 1987 Acidity Fat Moisture |
| **Margarine** | SLS 277 : 1987 Acidity Fat Moisture Salt |
| **Carbonated beverages** | SLS 183 : 1997 Appearance Flavour and odour Carbonation value Sugar content Sulfur dioxide Benzoic acid |
| **Jam/Jellies** | SLS 265 : 1985 Appearance Flavour Colouring matter Sugar content |
| **Jam/Jellies** | SLS 265 : 1985 Appearance Flavour Colouring matter Sugar content Fill of the container Sulfur dioxide content |
| **Jelly crystals** | SLS 885 : 1990 Appearance Flavour and odour Gel strength Colouring matter Moisture Gelatine content Total sugars Total ash Acidity |
| **Ready To-Serve Fruit Drinks** | SLS 729 : 1985 Colouring matter Acidity |
| **Ready To-Serve Fruit Drinks** | SLS 729 : 1985 Colouring matter Acidity Sulfur dioxide Benzoic acid Total sugar content |
| **Tomato sauce** | SLS 260 : 1989 Colouring matter Acidity |
| **Tomato sauce** | SLS 260 : 1989 Colouring matter Acidity Sulfur dioxide Soluble solids Total solids Benzoic acid content |
| **Beer** | SLS 234 : 1985 Colouring matter Ethyl alcohol PH Carbon dioxide |
| **Butter** | SLS 279 ; 1988 Colour Extraneous matter Moisture Milk fat Salt content Milk solids non-fat Refractive index Acidity |
| **Chilli powder** | SLS 117 : 1988 Moisture Total ash Acid insoluble ash Non-volatile ether extract Crude fibre |
| **Chilli sauce** | SLS 581 : 1982 Flavour Freedom from defects Colouring matter Total solids Total soluble solids Acidity Total sugars Benzoic acid Sulfur dioxide |
| **Coconut water vinegar** | SLS 168 : 1999 General requirements Total acidity Total solids Permanganate oxidation value Alkaline oxidation value Iodine value Residual ethyl alcohol |
| **Condensed milk** | SLS 179 : 1985 Total milk solids Milk fat Sucrose Titratable acidity Total ash |
| **Oil. Vegetable** | SLS 960 , SLS 961 ,  SLS 862 ,SLS 946 , SLS 947 As given in Coconut oil above Plus some additional tests |
| **Cordials** | SLS 214 , SLS 221 , SLS 730 Colouring matter Sugar content Sulfur dioxide Benzoic acid Acidity Total soluble solids Total preservative content |
| **Curry powder** | SLS 134 : 1972 Freedom from mould and insects Acid insoluble ash Crude fibre Non-volatile ether extract Volatile oil |
| **Ground coffee** | SLS Full analysis |
| Caffeine as per ISO |
| **Ice cream** | SLS 223 : 1989 Total solids Fat Sucrose Milk solids non fat Acidity |
| **Milk added drinks** | SLS 917 full analysis |
| **Rice Noodles** | SLS 858 : 1989 Moisture, Total ash Acid insoluble ash Cooking test |
| **Pasta products Dry Noodles** | SLS 420 : 1989 Broken and misshapen units Cooking time, Moisture Total ash Acid insoluble ash Total protein, Cooking test |
| **Lozenges** | SLS 585 Part 2 : 1982 Moisture, Sulfated ash Sulfur dioxide, Sucrose Acid insoluble ash |
| **Toffees** | SLS 585 Part 1 :1982 Moisture, Sulfated ash Acid insoluble ash Reducing sugars, Sucrose, Fat Sulfur dioxide |
| **Tea , Black tea** | SLS 135 and/or ISO 3720 |
| Caffeine |
| **Turmeric powder SLS 613 : 11983** | Freedom from moulds and insects, Freedom from adulteration Fineness, Colouring matter Moisture, Total ash Acid insoluble ash |
| **Yoghurt** | 824 Part 2 :1989 Milk fat Milk solids not fat Titratable acidity, Preservatives |
| **Milk powder** | SLS 731 : 1986 Fat, Titratable acidity |
| **Milk powder** | SLS 731 : 1986 Fat, Moisture Titratable acidity Solubility |
| **Brown sugar** | SLS 883 : 1990 Loss on drying Polarization value Colour ICUMSA |
| **Biscuits** | SLS 251 : 1991 Moisture Acid insoluble ash Acidity of extracted fat |
| **Biscuits** | SLS 251 : 1991 Organoleptic requirements Moisture |
| **Oil** | SLS 960 ,SLS 961 , SLS 293 SLS 946, SLS 862, SLS 947 Peroxide value, Acidity, Colour , Refractive index |
| **Rice noodles, Rice vermicelli** | SLS 858 : 1989 Moisture, Total ash Acid insoluble ash Cooking test |
| **Pasta products Noodles** | SLS 420 : 1989 Broken and misshapen units Cooking time, Moisture Total ash Acid insoluble ash Total protein, Cooking test |
| **Pectin based products** | SLS 585 Part 5 :  Moisture, Sulfated ash Sulfur dioxide, Sucrose Acid insoluble ash, pectin content |
| **Comminuted meat products Sausages,meat balls** | SLS 1218 Lean meat , starch,total solids, Total meat ,Sodium chloride, Fat content,Sulfur dioxide and acid insoluble ash |

**Accreditation status:**  
  
The Food Laboratory has been accredited for testing of Tea, Milk powder, Edible oils fats, and Sugar by the Swedish Board for Accreditation and conformity Assessment (SWEDAC) of SWEDEN and Accreditation Board for Conformity Assessment (SLAB) Sri Lanka based on ISO / IEC 17025: 2005 requirements.   
  
More details on the accreditation status from **SWEDAC**   
[http://search.swedac.se/omfattning/1793-01 Ackr omfattning 091021.pdf](http://search.swedac.se/omfattning/1793-01%20Ackr%20omfattning%20091021.pdf)

More details on the accreditation status from **SLAB**   
[http://www.slab.lk/Support/AccreditedOrganizations/chemical/SLSI Food Laboratory/Scope - Food Lab of SLSI.pdf](http://www.slab.lk/Support/AccreditedOrganizations/chemical/SLSI%20Food%20Laboratory/Scope%20-%20Food%20Lab%20of%20SLSI.pdf)  
**Other Services Offered:**

* Assistance to upgrade the quality of food products in industry
* Training of industry and laboratory personnel