**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

|  |  |
| --- | --- |
| **Product** | **Tests / Standards** |
| **Artificial vinegar** | SLS 625 : 1983Colouring matterAcidityFormic acidIron content |
| **Chilli sauce** | SLS 581 : 1982Colouring matterTotal solidsTotal soluble solidsAcidityTotal sugarsBenzoic acid |
| **Coconut oil** | SLS 32 : 1979ColourRefractive indexRelative densityMatter volatile and insoluble impuritiesFree fatty acidsIodine valueSaponification valueUnsaponifiable matterMineral acidity |
| **Frozen poultry**  | SLS 1161 : 1997Total volatile nitrogen |
| SLS 1161 : 1997Fluid content |
| **Hard boiled sweets**  | SLS 585 Part 3Colouring matterMoistureSulphated ashReducing sugarsSulphur dioxide |
| **Gelatine based products** | SLS 585 Part4Colouring matterSulfated ashAcid insoluble ashReducing sugarsTotal sugarsGelatine contentSulfur dioxide |
| **Margarine** | SLS 277 : 1987AcidityFatMoisture |
| **Margarine** | SLS 277 : 1987AcidityFatMoistureSalt |
| **Carbonated beverages** | SLS 183 : 1997AppearanceFlavour and odourCarbonation valueSugar contentSulfur dioxideBenzoic acid |
| **Jam/Jellies** | SLS 265 : 1985AppearanceFlavourColouring matterSugar content |
| **Jam/Jellies** | SLS 265 : 1985AppearanceFlavourColouring matterSugar contentFill of the containerSulfur dioxide content |
| **Jelly crystals** | SLS 885 : 1990AppearanceFlavour and odourGel strengthColouring matterMoistureGelatine contentTotal sugarsTotal ashAcidity |
| **Ready To-Serve Fruit Drinks** | SLS 729 : 1985Colouring matterAcidity |
| **Ready To-Serve Fruit Drinks** | SLS 729 : 1985Colouring matterAciditySulfur dioxideBenzoic acidTotal sugar content |
| **Tomato sauce** | SLS 260 : 1989Colouring matterAcidity |
| **Tomato sauce** | SLS 260 : 1989Colouring matterAciditySulfur dioxideSoluble solidsTotal solidsBenzoic acid content   |
| **Beer** | SLS 234 : 1985Colouring matterEthyl alcoholPHCarbon dioxide |
| **Butter** | SLS 279 ; 1988ColourExtraneous matterMoistureMilk fatSalt contentMilk solids non-fatRefractive indexAcidity |
| **Chilli powder** | SLS 117 : 1988MoistureTotal ashAcid insoluble ashNon-volatile ether extractCrude fibre |
| **Chilli sauce** | SLS 581 : 1982FlavourFreedom from defectsColouring matterTotal solidsTotal soluble solidsAcidityTotal sugarsBenzoic acidSulfur dioxide |
| **Coconut water vinegar** | SLS 168 : 1999General requirementsTotal acidityTotal solidsPermanganate oxidation valueAlkaline oxidation valueIodine valueResidual ethyl alcohol |
| **Condensed milk** | SLS 179 : 1985Total milk solidsMilk fatSucroseTitratable acidityTotal ash |
| **Oil. Vegetable** | SLS 960 , SLS 961 , SLS 862 ,SLS 946 , SLS 947As given in Coconut oil abovePlus some additional tests |
| **Cordials** | SLS 214 , SLS 221 , SLS 730 Colouring matterSugar contentSulfur dioxideBenzoic acidAcidityTotal soluble solidsTotal preservative content |
| **Curry powder** | SLS 134 : 1972Freedom from mould and insectsAcid insoluble ashCrude fibreNon-volatile ether extractVolatile oil |
| **Ground coffee** | SLS Full analysis |
| Caffeine as per ISO |
| **Ice cream** | SLS 223 : 1989Total solidsFatSucroseMilk solids non fatAcidity |
| **Milk added drinks** | SLS 917 full analysis |
| **Rice Noodles** | SLS 858 : 1989Moisture, Total ashAcid insoluble ashCooking test |
| **Pasta productsDry Noodles** | SLS 420 : 1989Broken and misshapen unitsCooking time, MoistureTotal ashAcid insoluble ashTotal protein, Cooking test |
| **Lozenges** | SLS 585 Part 2 : 1982Moisture, Sulfated ashSulfur dioxide, SucroseAcid insoluble ash |
| **Toffees** | SLS 585 Part 1 :1982Moisture, Sulfated ashAcid insoluble ashReducing sugars, Sucrose, FatSulfur dioxide |
| **Tea , Black tea** | SLS 135 and/or ISO 3720 |
| Caffeine |
| **Turmeric powderSLS 613 : 11983** | Freedom from moulds and insects, Freedom from adulterationFineness, Colouring matterMoisture, Total ashAcid insoluble ash |
| **Yoghurt** | 824 Part 2 :1989Milk fatMilk solids not fatTitratable acidity, Preservatives |
| **Milk powder** | SLS 731 : 1986Fat, Titratable acidity |
| **Milk powder** | SLS 731 : 1986Fat, MoistureTitratable aciditySolubility |
| **Brown sugar** | SLS 883 : 1990Loss on dryingPolarization valueColour ICUMSA |
| **Biscuits** | SLS 251 : 1991MoistureAcid insoluble ashAcidity of extracted fat |
| **Biscuits** | SLS 251 : 1991Organoleptic requirementsMoisture |
| **Oil** | SLS 960 ,SLS 961 , SLS 293 SLS 946, SLS 862, SLS 947Peroxide value, Acidity, Colour , Refractive index |
| **Rice noodles, Rice vermicelli** | SLS 858 : 1989Moisture, Total ashAcid insoluble ashCooking test |
| **Pasta productsNoodles**  | SLS 420 : 1989Broken and misshapen unitsCooking time, MoistureTotal ashAcid insoluble ashTotal protein, Cooking test |
| **Pectin based products** | SLS 585 Part 5 : Moisture, Sulfated ashSulfur dioxide, SucroseAcid insoluble ash, pectin content |
| **Comminuted meat productsSausages,meat balls**  | SLS 1218Lean 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