 <p>PNAC Pakistan National Accreditation Council</p>	<p>ACCREDITATION DOCUMENT</p>	<p>F-06/02 Issue Date: 10/08/15 Rev. No: 07 LAB 085</p>
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Accreditation No: LAB 085

Awarded to

**M/s Defence Science & Technology Organization (DESTO),
Biochemistry Laboratory BRC (BLB)
34-37 PNH LINES, Karachi Cantt, 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 **06-04-2015** 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 **05-04-2018**.

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

08-12-2016

Date



Director General

Testing Laboratory.

Accreditation Scope of M/s Defence Science & Technology Organization (DESTO),
Biochemistry Laboratory BRC (BLB) 34-37 PNH LINES, Karachi Cantt, Pakistan

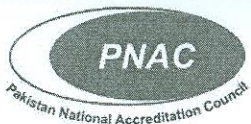
Permanent laboratory premises

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
Cereal Based Products (Wheat Flour, Bran, Rice, Bread etc.)	Food Testing	Moisture	Oven Drying Method AOAC Official Method of Analysis, 19 th Edition (2012) 925.10, (32.1.03). Modified Hot Air Oven, Analytical Balance
	Food Testing	Fat	Soxhlet Apparatus Method AOAC Official Method of Analysis 19 th Edition (2012) 945.38 (32.2.01) (F 4.5.01) (920.39). Modified Soxhlet Apparatus Hot Air Oven, Water bath, Analytical Balance
	Food Testing	Ash	Muffle furnace method AOAC Official Method of Analysis, 19 th Edition (2012)) 923.03, (32.1.05) Muffle Furnace, Analytical Balance
	Food Testing	Protein(By Nitrogen Estimation)	Macro Kjeldhal Method AOAC Official Method of Analysis, 19 th Edition (2012) 920.87 (32.1.22). AOAC Official Method of

08-12-2016

Date


Director



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			Analysis, 19 th Edition (2012) 991.20 (33.2.11) Modified Kjeldhal Apparatus, Analytical Balance
	Food Testing	Total Carbohydrate in cereal food (by difference method)	Chapter 10 page # 151 Food Analysis 4 th Edition 2010, by S.SUZANNE NIELSEN
	Food Testing	Total Energy value / caloric value.	Chapt 1 page 9, "The Composition of Foods" MacCance & Widdowson's, 7 th Ed.
Water and waste water	Water Testing	pH	AOAC, 19 th Ed.(2012) ,973.41, (11.1.03), Pg# 2. pH meter
	Water Testing	Chloride	Titration method with Silver Nitrate Water & waste Analysis, S.N. Kaul Ashutosh Gauta, 2002page 54. pH meter

08-12-2016

Date

Director