

	ACCREDITATION DOCUMENT	F-06/02 Issue Date: 10/08/15 Rev. No: 07 LAB 047
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Accreditation No: LAB 047

Awarded to

Grain Quality Testing Laboratory,

Food Science & Product Development Institute, National Agricultural
Research Centre, Park Road, Chack Shahzad, Islamabad, 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 **08-01-2013** 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 **24-03-2019**.

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

Date

Director General

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Testing Laboratory.

Grain Quality Testing Laboratory, Food Science & Product Development
Institute, National Agricultural Research Centre, Park Road, Chack Shahzad,
Islamabad, 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
<u>Cereal Chemistry Lab</u> Cereal Grain and flour	a) Proximate Composition b) Flour Rheology	<u>Proximate Composition</u> <ul style="list-style-type: none"> • Moisture • Ash • Crude Fat • Crude Fibre <u>Flour Rheology</u> <ul style="list-style-type: none"> • Gluten • Falling No. • Farinograph 	<u>Proximate Composition</u> <ul style="list-style-type: none"> • AOAC-925.10 (2010) • AOAC.923.03 (2010) • AOAC.2003.06(2010) • Cereal chem. 59(4):318(1982) <u>Flour Rheology</u> <ul style="list-style-type: none"> • AACC 38-12(2000) • AACC 56-81B(2000) • AACC 54-24 (2000)
<u>Food Microbiology Lab</u> 1. Food Grains 2. Flour 3. Raw, Cooked and semi-cooked foods 4. Vegetables 5. Fruits	General microbial quality assurance of food and food products	<ul style="list-style-type: none"> • Aerobic Plate Count, CFU /g, • Total Coliforms MPN/g, • Faecal Coliforms MPN/g • E.coli MPN/g • Yeast, CFU/g. • Mould, CFU/g 	<ul style="list-style-type: none"> • Chapter 2 and 3 In Manual of food quality control micro biological analysis 14/4. Rev.1. FAO Rome 1992. • Chapter 19 In Manual of food quality control micro biological analysis 14/4.Rev.1. FAO Rome 1992

Date

Director