

As an accredited laboratory, this laboratory is entitled to use the following accreditation symbol.



Valid until 31 January 2014
Issued on 01 February 2011



ISO/ IEC 17025
TL 032- 01

Schedule of Accreditation

Accreditation Scheme for Testing Laboratories
Sri Lanka Accreditation Board for Conformity Assessment

Accreditation Number: TL 032 – 01

Chemical Testing Laboratory
Fonterra Brands Lanka (Pvt) Ltd
No 100, Delgoda Road, Biyagama

Scope of Accreditation: Performing Chemical Testing on Product Category of Food and Agricultural Products (Milk Products-Milk Powder) as per the test methods appearing in this schedule.

The laboratory is accredited for the following tests.

| Sl | Product(s) / Material of test | Specific tests performed | Test Method / Standard against which tests are performed | Range of testing/ Limits of detection | Uncertainty (±) |
|---------------------------------------|--------------------------------|---|--|---------------------------------------|-----------------|
| Food and Agricultural Products | | | | | |
| 01 | Milk products- milk powder) | Moisture by Gravimetric using an oven for milk powder | NZTM 3.12.8 Issue 15.0: October 2008 | 0 - 6 % | ± 0.04 % |
| | | Pack Bulk density by the Niro method for milk powder | NZTM 4.2.3 Issue 13.1: March 2007 | 0.4 – 0.7 g/ml | ± 0.14 % |
| | | Fat by Gerber method for milk powder | NZTM 3.6.2 Issue 7.0: June 2000 | 0 – 32 % | ± 1.02% |
| | | Titration Acidity for milk powder | NZTM 3.2.3 Issue 12.1: November 2005 | 0 – 0.3 as lactic acid % by mass | ± 0.63 % |
| | | Insolubility Index by the IDF method for milk powder | NZTM 4.6.3 Issue 14.00: September 2008 | 0 – 1 ml | ± 0.20 % |
| | | pH | NZTM 3.2.8 Issue 14.0: May 2008 | 3.00 – 9 .00 | ± 0.98 % |

Note : NZTM 3= New Zealand Dairy Industry Chemical methods Manual
NZTM 4= New Zealand Dairy Industry physical methods Manual

