



Valid from 10 February 2021  
to 09 February 2024  
Issued on 10 February 2021

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



ISO/ IEC 17025  
TL 061-01

# Schedule of Accreditation

Accreditation Scheme for Testing Laboratories  
Sri Lanka Accreditation Board for Conformity Assessment  
Accreditation Number: TL 061-01

**Chemical Laboratory**  
**Palmyrah Research Institute**  
Kandy Road, Kaithady  
Jaffna

**Scope of Accreditation:** Performing Chemical Testing on Jaggery, Treacle, Palmyrah ready to serve fruit drink, Palmyrah fruit cordial and Palmyrah fruit pulp based on SLS, AOAC and Vogel, A.I., Textbook of Quantitative Chemical Analysis methods.

The laboratory is accredited for the following tests.

SI No.	Product(s) / Material of test	Specific tests performed	Test method / Standard against which tests are performed	Range of testing / Limits of detection
1.1	Jaggery	Moisture (%)	SLS 521:1981 (Appendix B)	0.3 - 20.0
1.2		Total Ash (%)	SLS 521:1981 (Appendix C)	0.2 - 5.0
1.3		Matter Insoluble in Water (%)	SLS 521:1981 (Appendix E)	0.08 - 5.0
1.4		Total Sugar (%) By calculation	SLS 521:1981 (Appendix F & G)	0.5 - 90
1.5		Reducing Sugar (%)	SLS 521:1981 (Appendix F)	0.5 - 16
1.6		Sugars (Non-Reducing) (%)	SLS 521:1981 (Appendix G)	0.5 - 90
1.8		Phosphorus (mg/100g)	Official method of Analysis of AOAC International (2016), 20th Edition, AOAC International, Maryland, USA (Methods 37.1.28)	4.0 - 200.0

SI No.	Product(s) / Material of test	Specific tests performed	Test method / Standard against which tests are performed	Range of testing / Limits of detection
1.9	Jaggery	Protein (%)	Official method of Analysis of AOAC International (2016), 20th Edition, AOAC International, Maryland, USA (Methods 44.1.06)	0.01 - 16.0
1.10		Total Fat (%)	Official method of Analysis of AOAC International (2016), 20th Edition, AOAC International, Maryland, USA (Methods 44.3.03)	0.0002 - 5.0
2.1	Treacle	Water Content (%)	SLS 772:1987 (Appendix B)	0.2 - 40
2.2		Total Sugar Content as Invert Sugar (%)	SLS 772:1987 (Appendix C)	0.3 - 90
2.3		Acidity Expressed as Acetic Acid (%)	SLS 772:1987 (Appendix D)	0.02 – 1.0
2.4		Total Ash (%)	SLS 772:1987 (Appendix E)	0.001 – 5.0
2.5		Acid Insoluble Ash (%)	SLS 772:1987 (Appendix F)	0.001 - 3.0
2.7		Phosphorus (mg/100g)	Official method of Analysis of AOAC International (2016), 20th Edition, AOAC International, Maryland, USA (Methods 37.1.28)	2.0 - 200
2.8		Protein (%)	Official method of Analysis of AOAC International (2016), 20th Edition, AOAC International, Maryland, USA (Methods 44.4.06)	0.01 - 16.0
3.1	Palmyrah ready to serve Fruit Drink	Acidity (As Citric Acid) (%)	SLS 729:2010 (Appendix C)	0.01 - 0.50
4.1	Palmyrah Fruit Cordial	Acidity (As Citric Acid) (%)	SLS 214:2010 (Appendix C)	0.01 - 0.50
5.1	Palmyrah Fruit Pulp	Acidity (As Citric Acid) (%)	SLS 214:2010 (Appendix C)	0.01 - 1.0

Director / CEO

Sri Lanka Accreditation Board for Conformity Assessment