



Valid from 12 December 2022
to 11 December 2025
Issued on 27 September 2024

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



ISO/IEC 17025
TL 003-02

Schedule of Accreditation

Accreditation Scheme for Testing Laboratories
Sri Lanka Accreditation Board for Conformity Assessment
Accreditation Number: TL 003-02

Microbiology Laboratory
SGS Lanka (Pvt) Limited
No 141/7, Vauxhall Street,
Colombo 02.

Scope of Accreditation: Performing Biological Testing of Food and Agricultural Products, Water, Cosmetics, Swabs & Sampling as per the test methods appearing in this schedule.

The laboratory is accredited for the tests appear from page 02 to 16;

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 Food and Agricultural Products				
1.1	Raw Milk & Dairy Products (not heat treated) (Raw milk, Fermented & acidified milks -Yogurts, Curd, Raw dairy based drinks Raw milk base products, with high fat content butter, creams, cheese Pasteurized dairy products- Milk based desserts, ice cream, drinks, creams, fermented /acidified pasteurized milk, yogurt, butter, cream, cheese Sterilized or UHT dairy products UHT milks, canned milks Dry dairy products Milk powders, Powder based desserts	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (SLS 516-3.1:2013) (MPN technique)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516 -3:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (SLS 516-12:2013) (MPN technique)	
		<i>Staphylococcus aureus</i>	ISO 6888 -1:2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	10 CFU per g or 1 CFU per ml
			ISO 21528 – 2:2017 (Colony count method)	0 MPN per g or ml Minimum
		<i>Salmonella spp.</i>	“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/099:2019 rev 06	Presence or absence in 750g or ml
			“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100 rev 03	Presence or absence in 25g or ml,
				Presence or absence in 125g or ml,
			ISO 6579-1:2017	Presence or absence in 25g or ml
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
<i>Faecal Streptococci</i>	CMMEF of APHA: 5 th Ed. Chapter 10			

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	Raw Milk & Dairy Products (not heat treated) (Raw milk, Fermented & acidified milks -Yogurts, Curd, Raw dairy based drinks Raw milk base products, with high fat content butter, creams, cheese Pasteurized dairy products- Milk based desserts, ice cream, drinks, creams, fermented /acidified pasteurized milk, yogurt, butter, cream, cheese Sterilized or UHT dairy products UHT milks, canned milks Dry dairy products Milk powders, Powder based desserts	Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum 100 CFU per g or 10 CFU per ml	
			ISO 21527-1:2008 (SLS 516-2.1:2013)		
			ISO 21527-2:2008 (SLS 516-2.2:2013)		
			ISO 6611:2004		
			<i>Listeria monocytogenes/ Listeria spp</i>	ISO 11290 -1:2017	Presence or absence in 25 g or ml
			<i>Listeria spp</i> in 125g	LMIB/TM/SOP/102:2019 /Rev 08, SOLUS ELISA	
			<i>Listeria spp</i> in 25g		
			<i>Clostridium perfringens</i>	ISO 7937:2004	Minimum 10 CFU per g or 1 CFU per ml
	Spores of Sulfite reducing bacteria / Thermophilic sulfite reducing bacteria	ISO 15213:2023			
	β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml		

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.2	Vegetable & Vegetable products Cut ready to eat vegetables bagged pre-cut leafy vegetables, Salads, juices leafy greens Basil, cilantro, onions, lettuce ,parsley Produce grown in or in contact with the ground potatoes, Yams, cruciferous vegetables Sprouts & grains Soy, Mung, fenugreek, cassava, sweet potatoes Unprocessed crops Heat process vegetables, blanched, spinach, frozen ,cooked vegetables Fermented & acidified vegetables Pickle. Chutney Dried cereals ,nuts, seeds & vegetables seasonings- spices, Herbs, peppers Nuts & seeds Nuts, Nutmeats, Nut butters, seeds Dried /Freeze dried vegetables Dried cereal , (corn,oat,break fast cereal) Coconut products (desiccated coconut powder, coconut chips) Flour Wheat, rice flour, Kurakkan flour, coconut flour	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	MPN technique ISO 4831: 2006 (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	MPN technique ISO 7251:2005 (SLS 516-12:2013)	
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	Minimum10 CFU per g or 1CFU per ml
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 MPN technique	0 MPN per g or ml
			ISO 21528 – 2: 2017 (Colony count method)	Minimum10 CFU per g or 1CFU per ml
		<i>Salmonella spp</i>	ISO 6579-1:2017 “SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100 Rev 03	Presence or absence in 25 g or ml
		Spores of Sulfite reducing bacteria/Thermophilic sulfite reducing bacteria	ISO 15213:2023	Minimum10 CFU per g or 1CFU per ml
<i>Listeria monocytogenes/Listeria spp</i>	ISO 11290 -1:2017	Presence or absence in 25 g or ml		

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.2	Vegetable & Vegetable products Cut ready eat vegetables bagged pre-cut leafy vegetables, Salads, juices leafy greens Basil, cilantro, onions, lettuce ,parsley Produce grown in or in contact with the ground potatoes, Yams, cruciferous vegetables Sprouts & grains Soy, Mung, fenugreek, cassava, sweet potatoes Unprocessed crops Heat process vegetables, blanched, spinach, frozen ,cooked vegetables Fermented & acidified vegetables Pickle. Chutney Dried cereals ,nuts, seeds & vegetables seasonings- spices, Herbs, peppers Nuts & seeds Nuts, Nutmeats, Nut butters, seeds Dried /Freeze dried vegetables Dried cereal , (corn,oat,break fast cereal) Coconut products (desiccated coconut powder, coconut chips) Flour Wheat, rice flour, Kurakkan flour, coconut flour	<i>Clostridium perfringens</i>	ISO 7937:2004	Minimum 10 CFU per g or 1 CFU per ml
		Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	100 CFU per g or 10 CFU per ml
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
			ISO 21527-2:2008 (SLS 516-2.2:2013)	
		Vibrio cholerae/Vibrio spp	ISO 21872-1:2017	Presence or absence in 25 g or ml 0
		Vibrio parahaemolyticus/vibrio spp	ISO 21872-1:2017	
β glucuronidase- positive Escherichia coli	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml		

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.3	Tea (Black & green ,flavored, herbal tea, tea concentrate)	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (SLS 516-3.1:2013) (MPN technique)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (SLS 516-12:2013) (MPN technique)	
		<i>Salmonella spp</i>	ISO 6579-1:2017 "SOLUS" <i>Salmonella</i> ELIS test LMIB/TM/SOP/100.rev 03	
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum10 CFU per g or CFU 1per ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2: 2017 (Colony count method)	Minimum 10 CFU per g 1 CFU per ml

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.3	Tea (Black & green , flavored, herbal tea, tea concentrate)	Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum 100 CFU per g or 10 CFU per ml
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
			ISO 21527-2:2008 (SLS 516-2.2:2013)	
		<i>Listeria monocytogenes/ Listeria spp</i>	ISO 11290 -1:2017	Presence or absence in 25 g or ml
		<i>Bacillus cereus</i>	ISO 7932: 2004 SLS 516-8.1:2013	Minimum 10 CFU per g or 1 CFU per ml
		<i>Faecal Streptococci</i>	APHA: 5 th Ed. Chapter 10	Minimum 10 CFU per g or 1 CFU per ml
1.4	Multicomponent foods or meat components Composite foods with substantial raw ingredients Refrigerated pasta salads, sandwiches, chocolate mousse, bavaois, desserts Composite process foods(cooked) hot meals, appetizers, starters ,snacks Ready to reheat food (refrigerated) cooked chilled food ,boiled rice or pasta, Vol-au-vent in vacuum , Ready to reheat (frozen) Frozen fries, pizza, stuffed croissants, Ready to reheat-ambient stable(canned) ready to heat (dry) Instant soup Ambient stable acid foods Ketchup, sauces, puree, dressings, Sandwich, spreads, Mayonnaise Food Additives, colourings & flavors, Food supplements /Nutritional powder mixes oil, coconut oil. Olive oil, sunflower oil, canola oil, vegetable oil, virgin coconut oil, Infant formula & breakfast cereal	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (SLS 516-3.1:2013) (MPN technique)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)	

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.4	Multicomponent foods or meat components Composite foods with substantial raw ingredients Refrigerated pasta salads, sandwiches, chocolate mousse, bavarois, desserts Composite process foods(cooked) hot meals, appetizers, starters ,snacks Ready to reheat food (refrigerated) cooked chilled food ,boiled rice or pasta, Vol-au-vent in vacuum , Ready to reheat (frozen) Frozen fries, pizza, stuffed croissants, Ready to reheat-ambient stable(canned) ready to heat (dry) Instant soup Ambient stable acid foods Ketchup, sauces, puree, dressings, Sandwich, spreads, Mayonnaise Food Additives, colourings & flavors, Food supplements /Nutritional powder mixes oil, coconut oil. Olive oil, sunflower oil, canola oil, vegetable oil, virgin coconut oil, Infant formula & breakfast cereal	<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Salmonella spp</i>	ISO 6579-1:2017	Presence or absence in 25 g or ml
			“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100.rev 03	
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Listeria monocytogenes/Listeria spp</i>	ISO 11290 -1:2017	Presence or absence in 25 g or ml
		<i>Clostridium perfringens</i>	ISO 7937:2004	Minimum 10 CFU per g or 1 CFU per ml
		Spores of Sulfite reducing bacteria/Thermophilic sulfite reducing bacteria	ISO 15213:2023	Minimum 10 CFU per g or 1 CFU per ml
		Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum 10 CFU per g or 1 CFU per ml
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
			ISO 21527-2:2008 (SLS 516-2.2:2013)	
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2: 2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml
β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2: 2001	Minimum 10 CFU per g or 1 CFU per ml		

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.5	Herbs And Spices (cardamom, pepper, chili whole & powder , cinnamon, turmeric, curry leaves, coriander, sesame, cumin seeds, fennel seeds, nutmeg, mustard, ginger, garlic, cloves, curry powder, lemon grass, vanilla, fenugreek, garcinia, tamarind)	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)	
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2: 2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Salmonella spp.</i>	ISO 6579-1:2017	Presence or absence in 25 g or ml
			“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100 rev 03	
		Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum 10 CFU per g or 1 CFU per ml
ISO 21527-1:2008 (SLS 516-2.1:2013)				
ISO 21527-2-2008 (SLS 516-2.2:2013)				

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.5	Herbs And Spices (cardamom, pepper, chili whole & powder, cinnamon, turmeric, curry leaves, coriander, sesame, cumin seeds, fennel seeds, nutmeg, mustard, Ginger, garlic, cloves, curry powder, lemon grass, vanilla, fenugreek, garcinia, tamarind)	<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Clostridium perfringens</i>	ISO 7937:2004	Minimum 10 CFU per g or 1 CFU per ml
		Listeria monocytogenes/ <i>Listeria spp</i>	ISO 11290-1:2017	Presence or absence in 25g or ml
		Spores of sulfite reducing clostridium	ISO 15213:2023	Minimum 10 CFU per g or 1 CFU per ml
		β glucuronidase- positive Escherichia coli	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml
1.6	Meat & Meat Products Raw meat & ready cook meat products fresh meats -Carcasses ,meat cuts, carpaccio's, minced meat ,meat preparations ready to cook processed frozen burger patties ,marinated meat ready to eat & ready to reheat meat products Cooked meat, ham Fermented or dried meat products Salami, Sausages, meat balls Raw cured(smoked) - ham ,bacon canned meat (ambient stable) -corned beef	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013) USFDA BAM: Chapter 3:2001	Minimum 10 CFU per g or 1 CFU per ml
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (SLS 516-12:2013) (MPN technique)	
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Faecal Streptococci</i>	APHA: 5 th Ed. Chapter 10	Minimum 10 CFU per g or 1 CFU per ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2: 2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Salmonella spp.</i>	ISO 6579-1:2017	Presence or absence in 25 g or ml
			“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100. Rev 03	
		<i>Listeria monocytogenes/ Listeria spp</i>	ISO 11290 -1:2017	Presence or absence in 25 g or ml
		<i>Clostridium perfringens</i>	ISO 7937:2004	Minimum 10 CFU per g or 1 CFU per ml
		β glucuronidase- positive Escherichia coli	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.7	Poultry & Poultry Products Raw poultry and ready to cook poultry products fresh meats- carcasses, meats, cuts, Minced meat, meat preparation Ready to cook(processed) seasoned chicken breast Ready to eat, Ready to reheat meat poultry products cooked meat products-cooked turkey filet fermented or dried – sausages Raw cured – smoked turkey, Canned poultry, Canned duck pate	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)	
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Salmonella spp.</i>	ISO 6579-1:2017 “SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100 rev 03	Presence or absence in 25 g or ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2: 2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Faecal Streptococci</i>	CMMEF of APHA APHA: 5 th Ed. Chapter 10	
		<i>Listeria monocytogenes/Listeria spp</i>	ISO 11290 -1:2017	Presence or absence in 25 g or ml
β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml		

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection	
1.8	Raw and ready to cook fish & sea food Fish (unprocessed) Shell fish unprocessed -oyster, clams, callop, mussel Crustaceans (unprocessed) shrimp, crab & crab meat, lobster Ready to cook fish & sea food frozen fish sticks Ready to eat, ready to reheat fishery products cooked fishery products Shelled and shucked products of cooked crustaceans. Fish & sea food terrines, cooked fish & seafood Acidified and marinated fishery products Roll herring anchovy smoked or cured and other processed products smoked sea food smoked fish, dried (salted fish, maldivian fish) Canned (ambient stable fish) canned fish, canned crab	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml	
			USFDA BAM: Chapter 3:2001		
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml	
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml	
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml	
		<i>Escherichia coli</i>	(SLS 516-12:2013) (MPN technique)		
			<i>Staphylococcus aureus</i>	ISO 7251:2005	Minimum 10 CFU per g or 1 CFU per ml
			<i>Salmonella spp.</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Presence or absence in 25 g or ml
	ISO 6579-1:2017				
		“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100 rev 03			

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.8	Raw and ready to cook fish & sea food Fish (unprocessed) Shell fish unprocessed -oyster, clams, callop, mussel Crustaceans (unprocessed) shrimp, crab & crab meat, lobster Ready to cook fish & sea food frozen fish sticks Ready to eat, ready to reheat fishery products cooked fishery products Shelled and shucked products of cooked crustaceans. Fish & sea food terrines, cooked fish & seafood, Acidified and marinated fishery products Roll herring anchovy smoked or cured and other processed products smoked sea food smoked fish, dried (salted fish, maldives fish) Canned (ambient stable fish) canned fish, canned crab	<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2:2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Faecal Streptococci</i>	APHA: 5 th Ed. Chapter 10	
		<i>Listeria monocytogenes/ Listeria spp</i>	ISO 11290 -1:2017	Presence or absence in 25 g or ml
			ISO 11290 -2:2017	Minimum 10 CFU per g or 1 CFU per
		<i>Vibrio cholerae</i>	ISO 21872 -1:2017	Presence or absence in 25 g or ml
		<i>Vibrio parahaemolyticus</i>	ISO 21872 -1:2017	
		<i>Vibrio spp</i>	ISO 21872 -1:2017	
		Spores of Sulfite reducing bacteria/ Thermophilic sulfite reducing bacteria	ISO 15213:2023	Minimum 10 CFU per g or 1 CFU per ml
		<i>Clostridium perfringens</i>	ISO 7937:2004	
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	
		Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum 10 CFU per g or 1 CFU per ml
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
			ISO 21527-2:2008 (SLS 516-2.2:2013)	
β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml		

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	Fruits & Fruit Products Cut ready to eat fruits-fruit salads, fruit mixtures. Raw fruit juices (unpasteurized) fruit juices, smoothies Fruits & Fruit products processed fruits Heat process fruit juices pasteurized apple juice fermented & acidified fruits canned fruits (ambient stable) Canned mangoes, canned pineapple Heat processed fruits Low IMF fruits syrups, concentrates, Jams, semi dried prunes, dried cereals, fruits ,nuts & seeds	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	(SLS 516-12:2013) (MPN technique) ISO 7251:2005	
		<i>Salmonella spp</i>	ISO 6579-1:2017 "SOLUS" <i>Salmonella</i> ELISA test LMIB/TM/SOP/100	Presence or absence in 25 g or ml
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		Yeast & Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum 10 CFU per g or 1 CFU per ml
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
			ISO 21527-2-2008 (SLS 516-2.2:2013)	
		<i>Clostridium perfringens</i>	ISO 7937:2004	Minimum 10 CFU per g or 1 CFU per ml
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
ISO 21528 – 2: 2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml			
β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml		

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.10	Canned and bottled Products (fruits, vegetables, fish, meat, sauces, jam)	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2: 2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)	
		<i>Salmonella spp.</i>	ISO 6579-1:2017	Presence or absence in 25 g or ml
			“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100	
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 1999 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		Spores of Sulfite reducing bacteria/ Thermophilic sulfite reducing bacteria	ISO 15213:2023	
<i>Clostridium perfringens</i>	ISO 7937:2004			
β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml		

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.11	Carbohydrates (starch, lactose, liquid glucose)	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3.2:2013)	Minimum10 CFU per g or 1 CFU per ml
		<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)	0 MPN per g or ml
		Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum10 CFU per g or 1 CFU per ml
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
ISO 21527-2:2008 (SLS 516-2.2:2013)				
<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum10 CFU per g or 1 CFU per ml		
β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	Minimum10 CFU per g or 1 CFU per ml		
1.12	Chocolate, bakery products and confectionery) pastries bakery products with custard, confectioneries dry powders cake mixtures low moisture crackers, breads, cookies, buns dry and sugared low moisture Cake, pralines, marzipan biscuit, chocolate, confectionery, (soft candy, hard candy) honey, sugar, candy syrups, cocoa powder	Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
			USFDA BAM: Chapter 3:2001	

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
	Chocolate, bakery products and confectionery) pastries bakery products with custard, confectioneries dry powders cake mixtures low moisture crackers, breads, cookies, buns dry and sugared low moisture Cake, pralines, marzipan biscuit, chocolate, confectionery, (soft candy, hard candy) honey, sugar, candy syrups, cocoa powder	Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
			ISO 4832:2006 (SLS 516-3-2:2013)	Minimum 10 CFU per g or 1CFU per ml
		Faecal coliform	LMIB/TM/SOP/107	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)	
		Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	Minimum 10 CFU per g or 1 CFU per ml
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
			ISO 21527-2:2008 (SLS 516-2.2:2013)	
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		<i>Salmonella spp.</i>	ISO 6579-1:2017 “SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100	Presence or absence in 25 g or ml
		<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2:2017 (Colony count method)	Minimum 10 CFU per g or 1CFU per ml
		<i>Listeria monocytogenes/Listeria spp</i>	ISO 11290 -1:12017	Presence or absence in 25 g or ml
			LMIB/TM/SOP/102:2019 /Rev 08 ,SOLUS ELISA	
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	β glucuronidase-positive <i>Escherichia coli</i>		
1.13	Pet food & Animal feed Animal origin ingredients Plant origin ingredients other ingredients Animal feed Poultry Animal feed Bovine, ovine, pig Animal feed fish	<i>Salmonella spp.</i>	ISO 6579-1:2017 “SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100	Presence or absence in 25 g or ml

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.13	Pet food & Animal feed Animal origin ingredients Plant origin ingredients other ingredients Animal feed Poultry Animal feed Bovine, ovine, pig Animal feed fish	Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique) ISO 21527-1:2008 (SLS 516-2.1:2013) ISO 21527-2:2008 (SLS 516-2.2:2013)	Minimum 10 CFU per g or 1 CFU per ml
		Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013)	0 MPN per g or ml
		<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)	0 MPN per g or ml
		<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)	Minimum 10 CFU per g or 1 CFU per ml
		Aerobic Plate Count	ISO 4833-1: 2013 (SLS 516-1.1:2013)	Minimum 10 CFU per g or 1 CFU per ml
		β glucuronidase- positive <i>Escherichia coli</i>	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml
		1.14	Beverages (fruit juice, cordials & nectars, alcoholic & nonalcoholic beverages, carbonated & noncarbonated beverages, herbal drinks, coffee, coconut drink/coconut water, king coconut water, tea	Aerobic Plate Count
Total Coliform	ISO 4831: 2006 (MPN technique) (SLS 516-3.1:2013) ISO 4832:2006 (SLS 516-3-2:2013)			0 MPN per g or ml Minimum 10 CFU per g or 1 CFU per ml
Faecal coliform	LMIB/TM/SOP/107			0 MPN per g or ml
<i>Escherichia coli</i>	ISO 7251:2005 (MPN technique) (SLS 516-12:2013)			0 MPN per g or ml
<i>Staphylococcus aureus</i>	ISO 6888 -1: 2021 (SLS 516-6:2022)			Minimum 10 CFU per g or 1 CFU per ml
<i>Listeria monocytogenes/Listeria spp</i>	ISO 11290 -1:2017			Presence or absence in 25 g or ml

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
1.14	Beverages (fruit juice, cordials & nectars, alcoholic & nonalcoholic beverages, carbonated & noncarbonated beverages, herbal drinks, coffee, coconut drink/coconut water, king coconut water, tea)	<i>Enterobacteriaceae</i>	ISO 21528 – 1:2017 (MPN technique)	0 MPN per g or ml
			ISO 21528 – 2:2017 (Colony count method)	Minimum 10 CFU per g or 1 CFU per ml
		Yeast and Mould count	USFDA BAM; April 2001; Chapter 18 (Dilution Plating Technique)	
			ISO 21527-1:2008 (SLS 516-2.1:2013)	
			ISO 21527-2:2008 (SLS 516-2.2:2013)	
		Spores of Sulfite reducing bacteria/ Thermophilic sulfite reducing bacteria	ISO 15213:2023	Minimum 10 CFU per g or 1 CFU per ml
		<i>Clostridium perfringens</i>	ISO 7937:2004	Minimum 10 CFU per g or 1 CFU per ml
		<i>Bacillus cereus</i>	ISO 7932: 2004 (SLS 516-8.1:2013)	
		β glucuronidase- positive Escherichia coli	ISO 16649-2:2001	Minimum 10 CFU per g or 1 CFU per ml
<i>Salmonella spp.</i>	ISO 6579-1:2017	Presence or absence in 25 g or ml		
	“SOLUS” <i>Salmonella</i> ELISA test LMIB/TM/SOP/100 rev 03			

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
02 Water				
2.1	Drinking water, potable water, processing water, well water, rain water, raw water, desalinated water, bottles drinking water, waste water, ice, RO water	Total plate count	ISO 6222: 1999 (37 ⁰ C) (SLS1461-2: section 1:2017)	Minimum 01 CFU per ml
			ISO 6222: 1999 (22 ⁰ C) (SLS 1461-2: section 1:2014)	
		Total coliform	ISO 9308 – 1:2014 MFT	Minimum 1 CFU per ml
			SLS 1461-1: Section 3:2013(MPN technique)	
			LMIB/TM/SOP/106 adopted ISO 9308-2:1990	Minimum <1 MPN/ml
			ISO 9308-2: 2012 (MPN) Colilert method	Minimum <1 MPN/ml
		Faecal coliform	APHA 9221E:2017	Minimum<1.8 MPN per 100ml
			LMIB/TM/SOP/106 adopted ISO 9308-2:1990	
		<i>Escherichia coli</i>	SLS1461-1: Section 3:2013 (MPN technique)	0 MPN per ml
			ISO 9308 – 1:2014 MFT	Minimum 1 CFU per ml
			LMIB/TM/SOP/106 as per ISO 9308-2:1990	Minimum<1.8 MPN per 100ml
			ISO 9308-2: 2012 (MPN) Colilert method	Minimum <1 MPN/ml
		Sulfite reducing bacteria/Sulfite reducing spores	ISO 6461-2:1986 MFT	Minimum 1 CFU per ml
		Faecal streptococci/ Intestinal enterococci	ISO 7899-2:2000 MFT	Minimum 1 CFU per ml
<i>Pseudomonas aeruginosa</i>	ISO 16266:2006	Minimum 1 CFU per ml		
<i>Salmonella spp.</i>	ISO 19250:2010	Presence or Absence in 100ml		
2.2	Bathing waters (Swimming Pool), Industrial Water, Natural Water, Water Used For Washing, Treated Water, Domestic Water Systems (Hot & Cold),Waste Water, Cooling Towers water	<i>Legionella spp.</i>	ISO 11731-2017	Presence or absence in x ml
				Minimum cfu/ml

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
03 Cosmetics				
3.1	Skin cream & lotions, baby cream, skin powder, baby powder, face powder, baby oil, hair oil, liquid toilet soap, hair shampoo, shaving cream baby shampoo, face wash, Lipstick, liquid & powder detergent	Aerobic mesophilic Bacteria	ISO 21149:2017 SLS1349:2018	Minimum 10 CFU per g or ml
		<i>Staphylococcus aureus</i>	ISO 22718:2015 SLS1351:2016	Presence or absence in 1g or 1 ml
		<i>Pseudomonas aeruginosa</i>	ISO 22717:2015 SLS1350:2016	
		<i>Escherichia coli</i>	ISO21150:2015 SLS 1489:2016	
		Yeast and Mould count	ISO16212:2017 (SLS1445:2018)	Minimum 10 CFU per g or 1CFU per ml
04 Swabs				
4.1	Food Sampling	Test Mentioned in this scope	ISO/TS 17726:2015 LMIB/TM/SOP/001 Rev 04:2014	-
	Water sampling		ISO 19458:2006 LMIB/TM/SOP/001 Rev 04:2014	-
	Swab sampling-Equipment or production environment, hygiene swabs		ISO 18593: 2018 LMIB/TM/SOP/001 Rev 04:2014	-
	Air monitoring	Aerobic Plate Count	ISO 7218.3.6:2007	-
		Yeast and Mould count		-
	Food Sampling	Test Mentioned in this scope	ISO 17726:2015 LMIB/TM/SOP/001 Rev 04:2014	-

Chairmen
Sri Lanka Accreditation Board for Conformity Assessment