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

Valid from 10 February 2024
to 09 February 2028
Issued on 02 December 2024

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, Kaithadi
Jaffna

Scope of Accreditation: Performing Chemical testing on Food & Agricultural products (Ice cream, Yoghurt, Frozen confectionaries, Freeze drinks, Rice flour, Processed cereal based foods, Biscuits, Buns, Cakes, White bread, Oil) and Arrack as per SLS 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
01	Ice cream	Total solids (%)	SLS 223:2017 & SLS 735: part 5	20.0 - 60.0
		Fat (%)	SLS 223:2017 (Appendix C)	0.01 - 30.0
		Sucrose (%)	SLS 223:2017 & SLS 735: part 6	10.0 - 50.0
		Milk solids, not fat (%)	SLS 223:2017 (Appendix D)	5.0 - 45.0
		Acidity as Lactic acid (%)	SLS 223:2017 & SLS 735: part 2	0.01 -5.0
02	Yoghurt	Milk Fat (%)	SLS 824 PART 2:2018 & SLS 735: part 1/section 6	0.5 - 50.0
		Milk solid not fat (%)	SLS 824 PART 2:2018 (Appendix B)	8.0 – 60.0
		Milk protein (%)	SLS 824 PART 2:2018 & SLS 735: part 7/section 1	0.1 – 35.0
		Added sugar (%)	SLS 824 PART 2:2018 (Appendix D)	10.0 - 50.0
		pH	SLS 824 PART 2:2018 (Appendix C)	4.0 –5.0
03	Frozen Confectionaries and Freeze drinks	Soluble solid content as ^{o}Brix	SLS 967:1992 & SLS 214 (Appendix B)	5.0 - 35.0
		Acidity as Citric Acid (%)	SLS 967:1992 & SLS 214 (Appendix C)	0.01 - 0.5

SI No.	Product(s) / Material of test	Specific tests performed	Test method / Standard against which tests are performed	Range of testing / Limits of detection
04	Rice flour	Moisture (%)	SLS 913:2020 (Appendix D)	0.5 – 20.0
		Starch on dry basis (%)	SLS 913:2020 (Appendix E)	10.0 – 100.0
		pH value	SLS 913:2020 (Appendix F)	0.5 – 10.0
		Total ash on dry basis (%)	SLS 913:2020 (Appendix G)	0.1 – 5.0
		Acid insoluble ash, on dry basis (%)	SLS 913:2020 (Appendix H)	0.01 - 3.0
05	Processed cereal – based foods	Moisture (%)	SLS 1036:2011 & SLS 735: part 3	0.5 – 20.0
		Acid insoluble ash (%)	SLS 1036:2011 & SLS 735: part 8	0.01- 2.0
06	Biscuits	Moisture (%)	SLS 251:2010 (Appendix B)	0.1 – 30.0
		Acid Insoluble Ash on dry basis (%)	SLS 251:2010 (Appendix C)	0.05 – 5.0
		Acidity of extracted fat (as Oleic acid) (%)	SLS 251:2010 (Appendix D)	0.05 - 2.0
07	Buns	Total Solid Content (%)	SLS 737:1986 & SLS 141 (Appendix C)	20.0 - 95.0
		pH	SLS 737:1986 & SLS 141 (Appendix D)	0.5 -10.0
		Acid insoluble ash, on dry basis (%)	SLS 737:1986 &SLS 141(Appendix E)	0.01 - 5.0
08	Cakes	Moisture (%)	SLS 1074 :2019 & SLS 251:1991 (Appendix B)	0.5 – 50.0
		Acid insoluble ash, on dry basis (%)	SLS 1074 :1995 & SLS 251:1991 (Appendix C)	0.01 – 3.0
		Acidity of extracted fat (as Palmitic acid) (%)	SLS 1074 :1995 & SLS 251:1991 (Appendix D)	0.1 - 5.0
09	White bread	Water content in any part of the loaf (%)	SLS 141:1992 (Appendix C)	1.0 – 50.0
		pH of the aqueous extract	SLS 141:1992 (Appendix D)	1.0 – 10.0
		Acid insoluble ash, on dry basis (%)	SLS 141:1992 (Appendix E)	0.01 – 3.0
10	Oil	Relative density at 30^{o} C	SLS 231:2013 & SLS 313:part 1/section 2	0.915 – 0.919
		Matter volatile at 105 ^{o} C (%)	SLS 231:2013 & SLS 313:part 3/section 5	0.05 - 0.5
		Insoluble impurities (%)	SLS 231:2013 & SLS 313:part 3/section 4	0.05 - 5.0
		Saponification Value	SLS 231:2013 & SLS 313:part 2/section 1	181 - 195
		Unsaponifiable matter	SLS 231:2013 & SLS 313:part 4/section 3	0 – 10.0
11	Arrack	Total solids of absolute alcohol (g/100 l)	SLS 919:2020 (Appendix C)	100- 1000
		Total acids as acetic acid of absolute Alcohol (g/100 l)	SLS 919:2020 (Appendix D)	5.0 - 100
		Fixed acids as acetic acid of absolute Alcohol (g/100 l)	SLS 919:2020 (Appendix E)	0.5 - 10.0
		Esters as ethyl acetate of absolute alcohol (g/100 l)	SLS 919:2020 (Appendix F)	10.0 - 300
		Higher alcohol as Amyl alcohol of absolute alcohol (g/100 l)	SLS 919:2020 (Appendix G)	1.0 – 250.0

SI No.	Product(s) / Material of test	Specific tests performed	Test method / Standard against which tests are performed	Range of testing / Limits of detection
12	Jaggery	Moisture (%)	SLS 521:1981 (Appendix B)	0.3 - 20.0
		Total Ash (%)	SLS 521:1981 (Appendix C)	0.2 - 5.0
		Matter Insoluble in Water (%)	SLS 521:1981 (Appendix E)	0.08 - 5.0
		Total Sugar (%)	SLS 521:1981 (Appendix F & G)	0.5 – 90
		Reducing Sugar (%)	SLS 521:1981 (Appendix F)	0.5 – 16
		Sugars (Non-Reducing) (%)	SLS 521:1981 (Appendix G)	0.5 – 90
		Phosphorus (mg/ 100g)	Laboratory developed Spectrophotometric Molydovanadate method based on Official method of Analysis of AOAC International (2019), 20th Edition, (Section 37.1.28)	4.0 - 200.0
		Protein (%)	Official method of Analysis of AOAC International (2019), 20th Edition, (Section 44.1.06)	0.01 - 16.0
		Total Fat (%)	Official method of Analysis of AOAC International (2019), 20th Edition, (Section 44.3.03)	0.0002 - 5.0
13	Treacle	Water Content (%)	SLS 772:1987 (Appendix B)	0.2 – 40
		Total Sugar Content as Invert Sugar (%)	SLS 772:1987 (Appendix C)	0.3 – 90
		Acidity Expressed as Acetic Acid (%)	SLS 772:1987 (Appendix D)	0.02 – 1.0
		Total Ash (%)	SLS 772:1987 (Appendix E)	0.001 - 5.0
		Acid Insoluble Ash (%)	SLS 772:1987 (Appendix F)	0.001 - 3.0
		Phosphorus (mg/100g)	Laboratory developed Spectrophotometric Molydovanadate method based on Official method of Analysis of AOAC International (2019), 20th Edition, (Section 37.1.28)	2 – 200
		Protein (%)	Official method of Analysis of AOAC International (2019), 20th Edition, (Section 44.4.06)	0.01 - 16.0
14	Ready to Serve Fruit Drink	Acidity (As Citric Acid) (%)	SLS 729:2010 (Appendix C)	0.01 - 0.50
15	Fruit Cordial	Acidity (As Citric Acid) (%)	SLS 214:2010 (Appendix C)	0.01 - 0.50
16	Fruit pulp	Acidity (As Citric Acid) (%)	SLS 214:2010 (Appendix C) SLS 730:2010 (Appendix C)	0.01 - 1.0

Acting Director / CEO
Sri Lanka Accreditation Board for Conformity Assessment