

	ACCREDITATION DOCUMENT	F-06/02 Issue Date: 18/08/2020 Rev. No: 09 LAB 272
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Accreditation No: LAB 272

**Awarded to
Quality Control Laboratory
National Foods Limited
Office A-13, Northwestern Industrial Zone, Bin Qasim,
Karachi-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 **20-12-2022** by Pakistan National Accreditation Council.

The laboratory complies with the requirements of **ISO/IEC 17025:2017**.

The accreditation requires regular surveillance, and is valid until **19-12-2028**.

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

17-03-2026
Date

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Director General

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Testing Laboratory.

Accreditation Scope of **National Foods Limited, Office A-13, North
Western, Industrial Zone, Bin Qasim, Karachi-Pakistan**

Permanent laboratory premises

Materials/Products tested	Testing field (e.g. environmental testing or mechanical testing)	Types of test/ Properties measured /technique	Reference to standardized method (e.g. ISO 14577-1:2003)/ Internal method reference
Crystal Jellies, Export Recipes & Starch	Chemical	pH	AOAC 981.12 Chapter 42 Page#2 locator # 42.1.04 pH (Edition 18th , Revised on 2011)
Raw and Ground spices, Cerals and Recipes	Chemical	Moisture	i. AACC/Moisture using convection oven/ Method# A1.1 Page # 1 to4 ii. AOAC 986.21Chapter 43 pg 1 locator # 43.1.04 using for spices /Distillation Method (Edition 18th , Revised on 2011)
Recipe masala, Spices whole & Ground & Desserts	Chemical	Ash Content	ASTA manual Method 3.0 Page#11
Garam masala & Recipe	Chemical	Acid Insoluble Ash	ASTA Method 4.0/ Page#15 Ignition method
Red Chili whole /Ground & Spices, Recipes	Chemical	Aflatoxin	ASTA manual Method 24.1 Page#143 - 145
Starch	Chemical	Viscosity	Appendix V H. Determination of viscosity (Ph. Eur. general text 2.2.8) Page#76 of 78
Sugar	Chemical	Brix Value	AOAC 932.14 Chapter#44 pg 1 locator# 44.1.04/ Brix meter (Edition 18th , Revised on 2011)

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Acetic Acid	Chemical	Assay (Acidity)	AOAC 942.15 Chapter#37 Page #10 locator# 37.1.37/ Titration method (Edition 18th , Revised on 2011)
Spices, Pickle, Chutneys Recipes, Sauces, Dessert	Microbiology	Total Aerobic Plate Count	FDA U.S. Food and Drug Administration BAM: Aerobic Plate count January 2001 Chapter#3
Spices, Pickle, Chutneys Recipes, Sauces, Dessert	Microbiology	Enumeration of Escherichia coli and the Coliform Bacteria	FDA U.S. Food and Drug Administration BAM: Enumeration of E. coli and Coliform September 2002 Chapter#4
Spices, Pickle, Chutneys Recipes, Sauces, Dessert	Microbiology	Enumeration of Mold & Yeast	FDA U.S. Food and Drug Administration BAM: Yeasts & Mold Jan 2001, Chapter#18
Spices, Pickle, Chutneys Recipes, Sauces, Dessert	Microbiology	Salmonella	FDA U.S. Food and Drug Administration BAM: Salmonella December 2007 Edition Chapter#5
Spices, Pickle, Chutneys Recipes, Sauces, Dessert	Microbiology	Salmonella on Vidas	VIDAS UP User Manual Salmonella REF 30 707 Salmonella BAM Chapter 5 Appendix 1 Rapid methods for detection of Food Borne Pathogens
Spices, Pickle, Chutneys Recipes, Sauces, Dessert	Microbiology	Staphylococcus aureus Detection	Bacteriological Analytical Manual Chapter 12
Water	Microbiology	Isolation & enumeration of Pseudomonas aeruginosa	ASTM International D5246 Pages#1-5

17-03-2026
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Director