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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

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 tests as given below:

Sl No	Product(s) / Material of test	Specific tests performed	Test Method / Standard against which tests are performed	Range of testing/ Limits of detection
01	Jaggery	Moisture (%)	SLS 521:1981 (Appendix B)	0.2 - 20.0
		Total Ash (%)	SLS 521:1981 (Appendix C)	0.2 - 5.0
		Matter Insoluble in Water (%)	SLS 521:1981 (Appendix E)	0.05 - 5.0
		Total Sugar (%)	By calculation SLS 521:1981 (Appendix F & G)	51 - 90
		Reducing Sugar (%)	SLS 521:1981 (Appendix F)	5 - 16
		Sugars (Non Reducing) (%)	SLS 521:1981 (Appendix G)	46 - 90
		Calcium (%)	Vogel, A.I. : Textbook of Quantitative Chemical Analysis, 5 th Edition, Longman Scientific and Technical, New York, USA (Methods 10.60)	0.01 - 1.0
		Phosphorus (mg/100g)	Official method of Analysis of AOAC International (2016), 20 th Edition, AOAC International, Maryland, USA (Methods 37.1.28)	0.05 - 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
01	Jaggery	Protein (%)	Official method of Analysis of AOAC International (2016), 20 th Edition, AOAC International, Maryland, USA (Methods 44.1.06)	0.05 - 16.0
		Total Fat (%)	Official method of Analysis of AOAC International (2016), 20 th Edition, AOAC International, Maryland, USA (Methods 44.3.03)	0.05 - 5.0
02	Treacle	Water Content (%)	SLS 772:1987 (Appendix B)	1 - 40
		Total Sugar Content as Invert Sugar (%)	SLS 772:1987 (Appendix C)	31 - 90
		Acidity Expressed as Acetic Acid (%)	SLS 772:1987 (Appendix D)	0.01 - 0.50
		Total Ash (%)	SLS 772:1987 (Appendix E)	0.2 - 3.0
		Acid Insoluble Ash (%)	SLS 772:1987 (Appendix F)	0.2 - 3.0
		Calcium (%)	Vogel, A.I. : Textbook of Quantitative Chemical Analysis, 5 th Edition, Longman Scientific and Technical, New York, USA (Methods 10.60)	0.01 - 1.0
03	Palmyrah ready to serve Fruit Drink	Phosphorus (mg/100g)	Official method of Analysis of AOAC International (2016), 20 th Edition, AOAC International, Maryland, USA (Methods 37.1.28)	0.05 - 1.0
		Protein (%)	Official method of Analysis of AOAC International (2016), 20 th Edition, AOAC International, Maryland, USA (Methods 44.4.06)	0.05 - 16.0
04	Palmyrah Fruit Cordial	Acidity (As Citric Acid) (%)	SLS 729:2010 (Appendix C)	0.01 - 0.50
05	Palmyrah Fruit Pulp	Acidity (As Citric Acid) (%)	SLS 214:2010 (Appendix C)	0.01 - 1.0