



Valid from 10 October 2018
to 30 November 2020
Issued on 10 October 2018

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



ISO/IEC 17025
TL 080-01

Schedule of Accreditation

Accreditation Scheme for Testing / Calibration Laboratories
Sri Lanka Accreditation Board for Conformity Assessment

Accreditation Number: TL 080-01

**Laboratory of Nestle Lanka PLC-Kurunegala
No.01, Makandura,
Gonawila.**

Scope of Accreditation: Performing Chemical & Biological testing on Food & Agricultural products (Milk, Beverages, Culinary products, Milk powder, Coconut milk powder, Ready to Drink products, Coconut Milk, Premixes, Sweetened Condensed milk, Instant Coffee & Noodles)

The Laboratory is accredited for the following tests appear on page 02 to 07;

SI NO	Product(s) / Material of test	Specific tests performed	Test Method/ Standard against which tests are performed	Range of testing/ Limits of detection
Chemical Testing				
01	Milk & Milk Powder	Moisture	LI-00.500-3 (December 2017)	0.5 to 20.0g/100g
			LI-00.510-1 (September 2009)	0.20 to 20g/100g
		Moisture (NIR)	0376-QAcp-WI-027.00 (In house documented method) (July 2017)	< 3.2g/100g
		Fat	LI-00.520-5 (Mojonnier) (October 2009)	0.01 to 40g/100g
		Fat (NIR)	0376-QAcp-WI-027.00 (In house documented method) (July 2017)	0.01 to 40g/100g
		Protein	LI-00.556-5 (December 2012)	0.1 to 35g/100g
		Acidity	LI-00.011 (July 2015)	0.01 to 5.0g/100g as lactic acids
		Total Ash	LI-00.565-4 (August 1999)	0.1 to 10g/100g
		Water activity	LI-00.016-2 (July 2017) (Novasina instrument)	< 0.9
		Ascorbic acid	LI-00.678-2 (July 2015)	10 to 80mg/100g
		Ascorbic acid	LI-00.677-2 (December 2009)	LoQ 5mg/100g
		Iron	LI-00.833-1 (Colorimetry) (August 1999)	LoQ 1mg/100g
		Phosphorous	LI-00.819-4 (December 2010)	LoQ 5mg/100g
		Sucrose	LI-00.540-2 (December 2009)	15 to 60g/100g

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02	Powdered Beverages (Nestomalt, Milo)	Moisture	LI-00.500-3 (December 2017)	0.5 to 20.0g/100g
		Moisture (HR73)	0376-QAcp-WI-026.00 (In house documented method)	< 2.5 g/100g
		Ascorbic acid	LI-00.677-2 (December 2009)	LoQ 5mg/100g
		Ascorbic acid (NIR)	0376-QAcp-WI-027.00 (In house documented method) (July 2017)	30 to 140mg/100g
		Iron	LI-00.833-1 (August 1999)	LoQ 1mg/100g
		Phosphorous	LI-00.819-4 (December 2010)	LoQ 5mg/100g
		Protein	LI-00.556-5 (December 2012)	0.1 to 15g/100g
		Total Ash	LI-00.565-4 (August 1999)	0.1 to 10g/100g
		pH	LI-00.908-01 (December 2016)	6.5 – 7.5
		Fat	LI-00.520-5 (October 2009)	0.01 to 15.0g/100g

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03	Coconut Milk Powder	Moisture	LI-00.500-3 (December 2017)	0.5 to 2.0g/100g
		Moisture (NIR)	0376-QAcp-WI-027.00 (In house documented method) (July 2017)	0.5 to 2.0g/100g
		Fat	LI-00.520-5 (October 2009)	40.0 to 75.0g/100g
		Fat (NIR)	0376-QAcp-WI-027.00 (In house documented method) (July 2017)	40.0 to 75.0g/100g
		Protein	LI-00.556-5 (December 2012)	0.1 to 12.0g/100g
		pH	LI-00.908-01 (December 2016)	6.0 – 7.0
		Total Ash	LI-00.565-4 (August 1999)	0.1 to 3.0g/100g
04	Culinary Products (Soups, Stock powder, Seasoning mix)	Moisture	LI-00.500-3 (December 2017)	0.01 to 4.0g/100g
		Fat	LI-00.520-5 (October 2009)	0.01 to 15g/100g
		Protein	LI-00.556-5 (December 2012)	7.0 to 13.0g/100g
		Total Ash	LI-00.565-4 (August 1999)	0.1 to 60.0g/100g
05	Noodle	Moisture	LI-00.500-3 (December 2017)	0.01 to 10.0g/100g
		Protein	LI-00.556-5 (December 2017)	6.0-14.0g/100g
		Total Ash	LI-00.565-4 (December 2017)	0.1 to 10.0g/100g
06	RTD (Nutri up vanilla flavored, Nutri up strawberry flavored, Milo, Nestomalt, Nescafe Ice coffee)	Dry matter	LI-00.501-3 (December 2017)	≥ 15.13
		Fat	LI-00.520-5 (October 2009)	0.01 to 5g/100g
		Protein	LI-00.556-5 (December 2012)	0.01 to 5g/100g
		Total Ash	LI-00.565-4 (August 1999)	0.1 to 10.0g/100g

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07	Coconut Milk (UHT)	Dry matter	LI-00.501-3 (December 2017)	≤ 25.0 g/100g
		Fat	LI-00.520-5 (October 2009)	0.01 to 19.0g/100g
		Protein	LI-00.556-5 (December 2012)	0.01 to 2.5g/100g
		Total Ash	LI-00.565-4 (August 1999)	0.1 to 10.0g/100g
08	Instant Coffee	Moisture	LI-00.500-3 (December 2017)	0.01 to 4g/100g
09	Premixes (Nescafe, Nestea, Nescafe 4 in 01, Milo, Nestomalt)	Moisture	LI-00.500-3 (December 2017)	0.01 to 3.5g/100g
		Fat	LI-00.520-5 (October 2009)	5 to 40g/100g
		Protein	LI-00.556-5 (December 2012)	5.5 to 21g/100g
		Total Ash	LI-00.565-4 (August 1999)	1 to 6g/100g

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Biological Testing				
10	RTD (Nutri up vanilla flavored, Nutri up strawberry flavored, Milo, Nestomalt, Nescafe Ice coffee)	Enumeration of Aerobic Mesophilic Microorganisms	ISO 4833-1:2013	≥ 01 CFU/g or ml
11	Powdered Beverages (Nestomalt, Milo, Nescafe, Nestea, Nescafe 3 in 1)	Enumeration of Aerobic Mesophilic Microorganisms	ISO 4833-1:2013	≥ 10 CFU/g or ml
		<i>Enterobacteriaceae</i> (Quantitative)	ISO 21528-2:2017	≥ 10 CFU/g or ml
		<i>Enterobacteriaceae</i> (Qualitative)	ISO 21528-1:2017	Absent or Present/0.1g to 10g
		<i>Salmonella</i>	LI-00.713-5 (Based on ISO 6579) (July 2012)	Absent or Present/25g to 125g
		<i>Bacillus Cereus</i>	ISO 7932: 2004	≥ 10 CFU/g or ml
		<i>Staphylococcus aureus</i>	ISO 6888-1:1999	≥ 10 CFU/g or ml
12	Coconut Milk Powder, Milk Powder	Enumeration of Aerobic Mesophilic Microorganisms	ISO 4833-1:2013	≥ 10 CFU/g or ml
		<i>Enterobacteriaceae</i> (Quantitative)	ISO 21528-2:2017	≥ 10 CFU/g or ml
		<i>Enterobacteriaceae</i> (Qualitative)	ISO 21528-1:2017	Absent or Present/0.1g to 10g
		<i>Salmonella</i>	LI-00.713-5 (Based on ISO 6579) (July 2012)	Absent or Present/25g to 125g
		<i>Bacillus Cereus</i>	ISO 7932: 2004	≥ 10 CFU/g or ml
		<i>Staphylococcus aureus</i>	ISO 6888-1:1999	≥ 10 CFU/g or ml
		Detection of <i>Coliforms</i> – MPN	ISO-4831;2006	Absent or Present/0.1g to 1g
		Detection of presumptive <i>E-Coli</i> – MPN	ISO-7251;2005	Absent or Present/0.1g to 1g
		Enumeration of <i>Yeast and Moulds</i> aw < 0.95	ISO-21527-2;2008	≥ 10 CFU/g or ml

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13	Culinary Product (Noodles, Soups, Stock powder, Seasoning mix)	Enumeration of Aerobic Mesophilic Microorganisms	ISO 4833-1:2013	≥ 10 CFU/g or ml
		<i>Enterobacteriaceae</i> (Quantitative)	ISO 21528-2:2017	≥ 10 CFU/g or ml
		<i>Salmonella</i>	LI-00.713-5 (Based on ISO 6579) (July 2012)	Absent or Present/25g to 125g
		<i>Bacillus Cereus</i>	ISO 7932: 2004	≥ 10 CFU/g or ml
		<i>Staphylococcus aureus</i>	ISO 6888-1:1999	≥ 10 CFU/g or ml
14	Sweetened condensed milk	Enumeration of Aerobic Mesophilic Microorganisms	ISO 4833-1:2013	≥ 10 CFU/g or ml
		<i>Staphylococcus aureus</i>	ISO 6888-1:1999	≥ 10 CFU/g or ml
		Detection of <i>Coliforms</i> – MPN	ISO 4831;2006	Absent or Present/0.1g to 1g
		Detection of presumptive <i>E- Coli</i> – MPN	ISO 7251;2005	Absent or Present/0.1g to 1g
		Enumeration of <i>Yeast and Moulds</i> aw < 0.95	ISO 21527-2;2008	≥ 10 CFU/g or ml