



CALI-LABS PVT. LTD.
A HOUSE OF CALIBRATION AND TESTING



MILK AND DAIRY PRODUCTS.


Delivering Freshness from Farm to Table

Cali Labs is a leading NABL-accredited laboratory (TC-7210) specializing in Food, Organic, Nutraceutical, Ayush, and water testing. Recognized by FSSAI and approved by APEDA and BIS. we deliver accurate, reliable, and compliant analytical services trusted by industries across India.



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 cali-labs-pvt-ltd



**30⁺ YEARS OF SERVICE WITH EXCELLENCE.
YOUR TRUST OUR ASSURANCE.**

MILK AND DAIRY PRODUCTS.

Milk and Dairy Products are the main sources of Nutrients as it plays an important role in the growth of Children and Teenagers. Good Quality Milk and Dairy Products need to be free from debris and contaminants and therefore Milk Testing and Quality control should be carried out in all stages of Dairy Processing. Product categories are tested for **Pathogens, Adulterants, Preservatives, Pesticides, nutritional contents and additives.**

Milk Products



Full Cream Milk



Skimmed Milk



Toned Milk

Dairy Products



Butter



Ghee



Paneer



Cheese



Curd (Dahi)



Our Services

Microbiological Testing

- Aerobic Plate Count
- Coliform
- Escherichia coli (E. coli)
- Staphylococcus aureus
- Staphylococcus aureus (Coagulase positive)
- Bacillus cereus
- Clostridium perfringens
- Faecal Streptococci
- Sulphite Reducing Anaerobes
- Yeast & Mould
- Listeria monocytogenes
- Salmonella spp.
- Shigella spp.
- Cronobacter spp. (Enterobacter sakazakii)

Chemical Analysis

- Nutritional Parameters
- Proximate Analysis
- Melamine
- Aflatoxin M1
- Heavy Metals
- Minerals
- Pesticide Residues
- Antibiotic
- Food Additives
- Milk Adulteration
- Beta-Sitosterol
- Vitamins
- Fatty Acid Profiling
- Cholesterol
- DHA
- Safrole (NOTS)

Quality Assurance

- Microbiological Testing
- Chemical Analysis
- Adulteration Checks
- Shelf-Life Testing
- NABL Standard