

TRUSTED NABL-ACCREDITED LAB FSSAI, APEDA & BIS APPROVED FOR RELIABLE TESTING & COMPLIANCE

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.



ACCREDITATION AND CERTIFICATION



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



TESTING SERVICES

- 1.Nutritional Labeling
- 2.Proximate Analysis
- 3.Food Additives
- 4.Pesticide Residues
- 5.Antibiotic Residues
- 6.Antibiotic & Veterinary Drug Testing
- 7.Mycotoxins & Aflatoxins Testing
- 8.Vitamin Profiling
- 9.Adulterant
- 10.Artificial Sweeteners
- 11.Artificial Perservatives
- 12.Minerals & Heavy Metals
- 13.Naturally Occurring Toxic Substances
- 14.Amino Acid Profiling
- 15.Fatty Acid Profiling
- 16.Ethylene Oxide (ETO)
- 17.Glycemic Index (GI)
- 18.Fortified Product
- 19.Shelf Life Study
- 20.Microbiological Testing
- 21.Organic Product
- 22.Water Testing
- 23.Ayush Products
- 24.Nutraceutical products
- 25.Food Packaging material



PRODUCT TESTED AS -

- 1.Milk and Dairy Products
- 2.Fats, oils and fat emulsions
- 3.Fruit & Vegetable products
- 4.Cereals , Pulses and Cereal products
- 5.Honey and Honey Products
- 6.Canned and Processed Foods
- 7.Meat and Meat products
- 8.Bakery & Confectionary products
- 9.Sweetening Agents Including Honey
- 10.Herbs, Spices and Condiments
- 11.Eggs and egg products
- 12.Ready-to-eat products
- 13.Beverages (Tea, Alcoholic and Non-Alcoholic)
- 14.Proprietary Food
- 15.Organic Product
- 16.Health Supplements & Nutraceuticals
- 17.Ayush Products
- 18.Food Packaging Material
- 19.Plastics and Plastics Product
- 20.Water (drinking water and packaged drinking water)



Microbiology Testing Parameter

Milk and dairy Products.

- 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)



Canned & Processed Foods

- Clostridium perfringens
- Coliform
- Faecal Streptococci
- Vibrio cholerae
- Vibrio parahaemolyticus
- Yeast & Mould
- Bacillus cereus
- Total Bacterial Count
- E. coli
- Listeria monocytogenes
- Salmonella
- Shigella
- Staphylococcus aureus



Nuts & Nut Products

- Total Bacterial Count
- Coliforms
- E. coli
- Salmonella
- Shigella
- Staphylococcus aureus
- Yeast & Mould



Proprietary Food

- Total Bacterial Count
- Coliform
- Escherichia coli (E. coli)
- Faecal Streptococci
- Listeria monocytogenes
- Salmonella
- Shigella
- Staphylococcus aureus
- Vibrio cholerae
- Vibrio parahaemolyticus
- Yeast & Mould



Cereal, Pulses & Cereal Products

- Clostridium Perfringens
- Enterobacteriaceae
- Faecal Streptococci
- Staphylococcus aureus (Coagulase +ve)
- Vibrio Cholerae
- Vibrio Parahaemolyticus
- Bacillus cereus
- Bacterial Count
- Coliform
- E.Coli
- Listeria Monocytogenes
- Salmonella
- Shigella
- Staphylococcus aureus
- Yeast & Mould



Fruits and Vegetable Products

- Aerobic Plate Count
- Total Bacterial Count
- Coliforms
- Escherichia coli (E. coli)
- Enterobacteriaceae
- Salmonella spp.
- Listeria monocytogenes
- Staphylococcus aureus
- Bacillus cereus
- Shigella spp.
- Vibrio cholerae
- Vibrio parahaemolyticus
- Sulphite Reducing Anaerobes
- Yeast & Mould Count
- Faecal Streptococci
- Clostridium Perfringens
- E.coli o157



Herbs, Spices & Condiments

- Total Bacterial Count
- Coliform
- Escherichia coli (E. coli)
- Salmonella
- Shigella
- Staphylococcus aureus
- Bacillus cereus
- Clostridium perfringens
- Listeria monocytogenes
- Enterobacteriaceae
- Faecal Streptococci
- Yeast & Mould
- Sulphite Reducing Anaerobes
- Vibrio cholerae
- Vibrio parahaemolyticus



Honey & Honey Products

- Bacillus cereus
- Total Bacterial Count
- Coliforms
- E. coli
- Listeria monocytogenes
- Salmonella
- Shigella
- Staphylococcus aureus
- Yeast & Mould



Microbiology Testing Parameter

Snack and Instant Mix

- Coliforms
- Total bacterial count
- Escherichia coli (E. coli)
- Enterobacteriaceae
- Salmonella spp.
- Staphylococcus aureus
- Listeria monocytogenes
- Bacillus cereus
- Yeast & Mould
- Shigella



Bakery & Confectionary

- Salmonella
- Shigella
- Total Bacterial Count
- Bacillus cereus
- Clostridium perfringens
- Coliform
- E. coli
- Enterobacteriaceae
- Faecal Streptococci
- Listeria monocytogenes
- Staphylococcus aureus (Coagulase +ve)
- Vibrio cholerae
- Vibrio parahaemolyticus
- Yeast & Mould



Ready-to-Eat Foods

- Total plate Count
- Coliforms
- Escherichia coli (E. coli)
- Enterobacteriaceae
- Staphylococcus aureus
- Salmonella
- Listeria monocytogenes
- Shigella
- Vibrio cholerae
- Vibrio parahaemolyticus
- Bacillus cereus
- Yeast & Mould
- Clostridium Perfringens
- Faecal Streptococci



Meat & Meat Products

- Total Bacterial Count (Aerobic Plate Count)
- Coliform
- Escherichia coli (E. coli)
- Listeria monocytogenes
- Salmonella
- Staphylococcus aureus
- Yeast & Mould
- Sulphite Reducing Clostridia



Egg and Egg Product

- Listeria monocytogenes
- Enterobacteriaceae
- Salmonella
- Aerobic Microbial Count



Nutraceuticals and Functional Foods

- Aerobic Plate Count
- Enterobacteriaceae Count
- Listeria monocytogenes
- Salmonella
- Yeast & Mold Count



Beverages (Alcoholic / Non-Alcoholic)

- Coliform
- E. coli
- Bacterial Count
- Clostridium perfringens
- Faecal Streptococci
- Yeast & Mould
- Listeria monocytogenes
- Salmonella
- Shigella
- Staphylococcus aureus
- Vibrio cholerae
- Vibrio parahaemolyticus



RO Water/Drinking water

- Coliform
- E Coli
- Fecal Coliform



Ground Water / Surface Water

- Fecal Coliform
- Coliform
- E.Coli



Packaged Drinking Water

- Aerobic Microbial Count @ 20 - 22°C, in 72 h
- Aerobic Microbial Count @ 37°C/24h
- Coliform
- Escherichia coli (E. coli)
- Faecal Streptococci
- Pseudomonas aeruginosa
- Salmonella
- Shigella
- Staphylococcus aureus
- Sulphite Reducing Anaerobes
- Vibrio cholerae
- Vibrio parahaemolyticus
- Yeast & Mould



CHEMICAL TESTING PARAMETERS.

Nuts, Raisins & Their Byproducts

- Nutritional parameters
- Proximate parameters
- Ethylene Oxide (Sum of Ethylene Oxide & 2-Chloroethanol)
- Additives
- Pesticide residues
- Aflatoxins (G1, G2, B1 and B2)
- Safrole (NOTS)
- Melamine
- Heavy metals
- Minerals



Fruit and fruit products

- Nutritional parameters
- Proximate parameters
- Additives
- Pesticide residues
- Safrole (NOTS)
- Agaric Acid (NOTS)
- Melamine
- Heavy metals
- Minerals



Heavy Metals & Minerals

- Lead (Pb)
- Cadmium (Cd)
- Arsenic (As)
- Mercury (Hg)
- Tin (Sn)
- Iron (Fe)
- Zinc (Zn)
- Calcium (Ca)
- Magnesium (Mg)
- Copper (Cu)
- Selenium (Se)
- Manganese (Mn)
- Potassium (K)
- Antimony
- Chromium
- Nickel



Vegetable and Vegetable Products

- Nutritional Parameters
- Proximate Parameters
- Additives
- Pesticide Residues
- Safrole (NOTS)
- Agaric Acid (NOTS)
- Melamine
- Heavy Metals
- Minerals



Fortified food

Fortified Rice:

- Iron (Fe)
- Vitamin (B9, B12)

Fortified Rice Kernel:

- Iron (Fe)
- Vitamin (B9, B12)



Milk and dairy Products.

- 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)
- Omega 3, 6 & 9



Herbs, spices, condiments and their related products

- Nutritional parameters
- Proximate parameters
- Adulterations
- Uric Acid
- Ethylene Oxide (Sum of Ethylene Oxide and 2-Chloroethanol)
- Pesticide residues
- Aflatoxins (G1, G2, B1, B2)
- Safrole (NOTS)
- Melamine
- Heavy metals
- Minerals



Sweetening Agents and other related Products

- Nutritional parameters
- Proximate parameters
- Additives
- Pesticide residues
- Safrole (NOTS)
- Melamine
- Heavy metals
- Minerals



Ayush Products

- Heavy Metals
- Aflatoxins
- Proximate Parameters



Nutraceuticals and Functional Foods

- Nutritional Parameters
- Proximate Parameters
- Additives
- Pesticide Residues
- Safrole (NOTS)
- Melamine
- Heavy Metals
- Minerals
- Vitamins
- Amino Acids
- Omega 3, 6 & 9



CHEMICAL TESTING PARAMETERS.

Proximate & Nutritional Analysis

- Moisture
- Protein
- Fat
- Fibre
- Ash
- Carbohydrates
- Energy / Calories
- Total Sugars
- Saturated Fat
- Trans Fat
- Cholesterol
- Salt / Sodium Content (Na)



Additives

Preservatives:

- Benzoic Acid
- Sorbic Acid

Antioxidant:

- BHA
- BHT
- TBHQ
- Propyl Gallate

Synthetic Color:

- Brilliant Blue
- Fast Green
- Indigotin
- Ponceau
- Sunset Yellow
- Tartrazine Allura Red
- Azorubine

Sweetener:

- Acesulfame
- Aspartame
- Saccharine



NOTS (Natural occurring toxic substances)

- Agaric Acid
- Safrole
- Hypericin
- Hydrocyanic Acid



Fatty Acid Profiling

- Saturated Fatty Acids
- Monounsaturated Fatty Acids
- Polyunsaturated Fatty Acids
- Trans Fatty Acids
- Omega 3
- Omega 6
- Omega 9



Hemp seeds and seed products

- Proximate Parameters



Pesticide Residue

- Multiresidue
- Plant Growth Regulator
- Dithiocarbamates as CS2
- Glyphosate and Glyphosate ammonium



Food Packaging Materials:

- Antimony
- Barium
- Cobalt
- Iron
- Lithium
- Manganese
- Zinc
- Copper
- Bis(2-Ethylhexyl) Phthalate (DEHP) Overall Migration Test



Organic products

- Pesticide Residues
- Safrole (NOTS)
- Melamine
- Heavy Metals
- Aflatoxins



Mycotoxins

- Aflatoxins (B1, B2, G1, G2)
- Ochratoxin A
- Aflatoxin M1
- Deoxynivalenol (DON)



Meat and meat products

- Nutritional Parameters
- Proximate Parameters
- Additives
- Pesticide Residues
- Safrole (NOTS)
- Melamine
- Heavy Metals
- Minerals



Vitamins

- Vitamin A (Retinol),
- B-complex (B1, B2, B3, B6, B9, B12),
- Vitamin C (Ascorbic Acid),
- Vitamin D,
- Vitamin E,
- Vitamin K,



CHEMICAL TESTING PARAMETERS.

Amino Acids

- Alanine
- Arginine
- Aspartic Acid
- Choline
- Glutamic Acid
- Glutamine
- Glycine
- Histidine
- Isoleucine
- Leucine
- Lysine
- Methionine
- Phenylalanine
- Proline
- Taurine
- Threonine
- Tryptophan
- Tyrosine
- Valine



Antibiotic Residues

- Albendazole
- Thiabendazole
- Febendazole
- Tylosin
- Ceftiofur
- Tetracycline
- Oxytetracycline
- Chlortetracycline
- Diaminazene
- Lincomycin
- Oxfebendazole
- Febantel
- Apramycin
- Spectinomycin
- Neomycin
- Monensin
- Ivermectin
- Perbendazole
- Sulfanilamide
- Sulfachloropyridazine
- Sulfadiazine
- Sulfadimidine
- Sulfaquinoxaline
- Trimethoprim
- Flunixin
- Praziquantel
- Ampicillin
- Cefacetrile
- Virginiamycin
- Oxcyclozanide
- Doramectin
- Meloxicam
- Amoxicillin
- Cephalexin
- Cephapirin
- Closantel
- Cloxacillin
- Gentamicin
- Penicillin
- Sulfadimethoxine
- Triclabendazole
- Zinc Bacitracin



Packaged Drinking Water

- Lead,
- Cadmium
- Mercury
- Arsenic
- Antimony
- Borate
- Silver
- Aluminium
- Manganese
- Boron
- Molybdenum
- Selenium
- Copper
- Barium
- Iron
- Zinc
- Calcium
- Magnesium
- Sodium
- Uranium, Mineral Oil
- colour
- odour
- Residual free chloride,
- Total Dissolved Solids,
- Turbidity
- pH



-Plastics and Plastics Product

- Brimful Capacity
- Colour Migration
- Design Shape
- Leakage test
- Closure Test
- Air Pressure, Material
- Migration Test
- Migration Test of Caps
- Transparency
- Wall thickness,
- Water Portability⁷
- Workmanship
- Finish & Appearance
- Colour Migration
- Dart Impact Resistance
- Description
- Drop Test
- Elongation Test
- Film Form
- Ink Adhesive Test for printed Pouch
- Odour
- Overall migration
- Product resistance test for Printed Pouch
- Stack Load Test
- Tensile Strength
- Thickness Water Portability
- Width, winding of the film.



