

# **NABL ACCREDITED CALIBRATION & TESTING LABORATORIES SINCE 1996**

*In today's competitive food industry, product safety and quality are critical. Advanced laboratory testing helps manufacturers ensure their products meet regulatory standards, maintain consistency, and protect consumer health.*



## **ACCREDITATION AND CERTIFICATION**



**30<sup>+</sup> YEARS OF SERVICE WITH EXCELLENCE.  
YOUR TRUST OUR ASSURANCE.**



# FOOD TESTING SERVICES

1. Nutritional Analysis
2. Mycotoxins
3. Naturally Occurring Toxic Substances
4. Pesticide Residues
5. Organic Food
6. Food Additives
7. Antibiotic Residues
8. Adulterant
9. Vitamins
10. Heavy Metals and Minerals
11. Food Microbiology
12. Food Packaging material
13. Water Testing
14. Environmental Monitoring for Bioburden
15. Ayush Products
16. Nutraceutical products
17. Glycemic Index (GI)
18. Shelf life study
19. Amino acid profiling



## PRODUCT TESTED AS –

1. Milk and Dairy Products
2. Fats, oils and fat emulsions
3. Fruit & Vegetable products
4. Cereals 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 Food
16. Health supplements & nutraceuticals
17. Ayush products
18. Packaging Material
19. Water (drinking water and packaged drinking water)



# Microbiology Parameter

## 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



## 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



## Proprietary Food

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



## Nuts & Nut Products

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



## Egg and Egg Product

- Listeria monocytogenes
- Enterobacteriaceae
- Salmonella
- Aerobic Microbial Count



## Honey & Honey Products

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



# Microbiology 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



## 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)



## 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)



## 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



## Hemp seeds and seed products

- 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
- Safrrole
- Hypericin
- Hydrocyanic Acid



## Fatty Acid Profiling

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



## Vitamins

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



## 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)



## Pesticide Residue

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



## Food Packaging Materials:

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



## Organic products

- Pesticide Residues
- Safrrole (NOTS)
- Melamine
- Heavy Metals



## Mycotoxins

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



## Meat and meat products

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



# 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
- Chlortetracycline
- Diaminazene
- Lincomycin
- Oxfendazole
- Febantel
- Apramycin
- Spectinomycin
- Neomycin
- Monensin
- Ivermectin
- Perbendazole
- Sulfanilamide
- Sulfachloropyridazine
- Sulfadiazine
- Sulfadimidine
- Sulfaquinoxaline
- Trimethoprim
- Flunixin
- Praziquantel
- Ampicillin
- Cefacetrile
- Virginiamycin
- Oxclozanide
- 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 Portability<sup>7</sup>
- 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.





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## **CALI-LABS Private Limited**

Whether you require precise calibration services or comprehensive food testing solutions, our technical experts are ready to support your quality and compliance needs.

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