**Food Testing Laboratory**

*Accredited as per ISO/IEC 17025: 2005 Standard by NABL, DST, Govt. of India*

NAF Food Testing Laboratory has the state of the art facilities to carry out analysis of various food and food products for chemical and microbiological analysis as per Food Safety and Standards Act 2006 (FSSA 2006). The laboratory provides wide range of quality analytical services to Food Manufacturers, Food Establishments, Hotels and Restaurants. NAF Food Testing is accredited as per ISO/IEC 17025: 2005 Standard by NABL, Department of Science & Technology, Govt. of India for chemical discipline.

**Analytical services offered:**

- Analysis of the food products for compliance to chemical and microbiological standards as per FSSA 2006.
- Analysis of nutritional composition which includes fat, protein, carbohydrates, crude fibre, mineral nutrients and energy value for labeling purpose as per FSSA 2006
- Analysis of food products for the levels of food additives such as colorants, Preservatives etc for compliance to regulatory requirements
- Analysis of food products for specific adulterants
- Analysis of agri produces, spices and condiments for active ingredients
- Analysis of raw materials for purity and freedom from adulteration
- Analysis of prepared food for microbiological quality to ensure safety

**Product Groups tested:**

- Food grains and Millets
- Cereals and Cereal products
- Spices and Condiments
- Bakery products
- Tea and Beverages
- Milk and Milk Products
- Fruit Products
- Oils and Fats
- Sweets and Savouries
- Other proprietary Foods

**Advisory Services:**

Long-seasoned expertise is available to provide practical guidance on food standards and food labeling for compliance to food regulatory requirements.