

Food Testing Laboratory

1. Testing Facilities

a) Beverages

Product		Standard	Parameter
01	Arracks	SLS 919	General requirements Ethyl alcohol content Colouring matter Total solids Total acids
02	Beer	SLS 234	Colouring matter Ethyl alcohol content PH Carbon dioxide Preservatives
03	Black tea	SLS 135	Added colouring matter Loss on drying/Dry matter content Water extract Total ash Water-soluble ash of total ash Alkalinity of water soluble ash Acid insoluble ash Crude fiber Caffeine
04	Carbonated beverages	SLS 183	Appearance Flavour and odour Carbonation value Caffeine Total soluble solids Sulphur dioxide content Benzoic acid content Sorbic acid content
05	Cocoa powder	SLS 148	General requirements Moisture Cocoa butter Total ash Acid insoluble ash Alkalinity of ash Crude fiber
06	Green tea	SLS 1413	Added colouring matter Water extract Total ash Water-soluble ash of total ash Alkalinity of water soluble ash Acid insoluble ash Crude fiber
07	Ground coffee	SLS 258	Added colouring matter Particle size Moisture Total ash Acid insoluble ash Water soluble matter

			Caffeine
08	Instant coffee	SLS 1673	Aroma, flavour & Added colouring matter Extraneous and foreign matter Adulterants Moisture Total ash Acid Insoluble ash Caffeine Solubility in boiling water Solubility in cold water
09	Packaged natural coconut water	SLS 1630	Appearance Reducing sugar Non- reducing sugar Tritable acidity Total fat pH
10	Soft drink powder mixes	SLS 668	Flavour & odour Moisture Sulfated ash Acid Insoluble ash Solubility Acidity
11	Tea extracts	SLS 401	Moisture content Total ash

b) Cereals, Flours and Bakery Products

Product		Standard	Parameter
01	Biscuits	SLS 251	General requirements Moisture Acid insoluble ash Acidity of extracted fat
02	Cake	SLS 1074	General requirements Moisture Acid insoluble ash Acidity of extracted fat FFA content of icing
03	Corn flour	SLS 964	Appearance Odour Extraneous matter Particle size Insect Infestation Microscopic examination Moisture Starch Total ash Acid insoluble ash pH value
04	Instant noodles	SLS 1534	General requirements Cooking time Moisture Total ash Acid insoluble ash Total protein

			Acid value of extracted oil Peroxide value
05	Kurakkan flour	SLS 928	Appearance and odour Foreign matter Particle size Moisture Starch Total ash Acid insoluble ash
06	Milled rice	SLS 633	General requirements Moisture Foreign matter Type admixture Damaged grains Broken grains Paddy seeds
07	Pasta products	SLS 420	General requirements Broken and misshapen units Cooking time Cooked product quality Moisture Total ash Acid insoluble ash Total protein Cooking test Total Aflatoxins Aflatoxin B1
08	Rice flour	SLS 913	Appearance and odour Foreign matter Particle size Moisture Starch pH value Total ash Acid insoluble ash
09	Rice noodles(Rice vermicelli)	SLS 858	General requirements Broken and misshapen units Form and dimensions Moisture, Total ash Acid insoluble ash Total protein Cooking test Total Aflatoxins Aflatoxin B1
11	Semolina (Farina)	SLS 884	General requirements Particle size Moisture Total ash Acid insoluble ash Gluten Acidity
12	Soya flour	SLS 1011	General requirements Moisture Protein Fat Crude fiber Ash Acid insoluble ash

13	Wafers	SLS 1313	Texture Appearance, taste & odour Extraneous matter Moisture Acid insoluble ash Acidity of extracted fat
14	Wheat flour	SLS 144	General requirements Moisture Total ash Acid insoluble ash Protein Granularity Wet gluten Dry gluten Total Aflatoxins Aflatoxin B1

c) Dairy Products

Product		Standard	Parameter
01	Butter	SLS 279	Taste & odour Texture Colour Extraneous matter Moisture Milk fat Salt content Milk solids non-fat Refractive index Acidity
02	Cheese	SLS 773	Colour, flavour & texture Freedom from impurities Fat Moisture Dry matter Salt
03	Curd	SLS 824 Part 1	General Requirements Sorbic acid Milk fat Milk solids non fat pH
04	Diary fat spreads	SLS 1428	Appearance Flavour & aroma Milk fat content Salt content Free fatty acids
05	Ghee (Butter oil)	SLS 340	General requirements Refractive index Moisture content Saponification value Free fatty acids
06	Ice Cream	SLS 223	General requirements Total solids Fat Sucrose Milk solids non fat Acidity

07	Instant formula (Starter)	SLS 651	Purity requirements Consistency Particle size
08	Milk added drinks	SLS 917	Physical requirement Total Solids content Total sugar content
09	Milk powder	SLS 731	Appearance Flavour Moisture Milk Fat Refractive Index Milk Protein Titratable acidity
10	Raw & processed milk	SLS 181	General requirements Milk fat Milk solids Creaming index Turbidity test
11	Sweetened condensed milk	SLS 179	Appearance & consistency Flavour & odour Milk fat Total milk solids Milk solids-non fat Milk Protein Sucrose Titratable acidity Total ash
12	Yoghurt	SLS 824 Part 2	General requirements Preservatives Milk fat Milk solids non fat Milk protein pH Added Sugar

d) Edible oils and Fat

Product		Standard	Parameter
01	Cocoa butter	SLS 299	General requirements Refractive Index Melting point Saponification value Unsaponifiable matter Iodine value Acid value
02	Bakery fat	SLS 1102	General requirements Moisture Melting point Unsaponifiable matter Free fatty acids
03	Fat Spreads & Blended Fat Spreads	SLS 1427	Appearance Flavour & aroma Fat Salt Acidity
04	Margarine	SLS 1427	Appearance Flavour & aroma Moisture Fat

			Salt Acidity
05	Plant oils		
a	Coconut oil	SLS 32	General requirements
b	Corn Oil	SLS 905	Colour
c	Ground nut oil	SLS 947	Refractive index
d	Olive oil	SLS 1591	Relative/Apparent density
e	Palm oil	SLS 720	Moisture & volatile matter
f	Palm olein	SLS 961	Insoluble impurities
g	Palm stearin	SLS 960	Free fatty acids
h	Palm super olein	SLS 1521	Peroxide value
i	Palm kernel oil	SLS 862	Iodine value
j	Palm kernel olein	SLS 1555	Saponification value
k	Palm kernel stearin	SLS 1556	Unsaponifiable matter
l	Rice bran oil	SLS 1592	Slip melting point
m	Sesame oil	SLS 231	Fatty acid composition
n	Soy bean oil	SLS 293	Mineral acidity
o	Sunflower oil	SLS 946	Aflatoxins

e) Fish and Fishery Products

	Product	Standard	Parameter
01	Canned fish	SLS 591	Sensory requirements Drained mass Acidity of Brine Salt content of Brine
02	Canned fish curry	SLS 1106	Sensory requirements Washed drained mass
03	Dried fish	SLS 643	Appearance Odour Texture Flavour/taste Defects Salt content Acid insoluble ash
04	Maldive fish	SLS 811	Appearance Odour Texture Flavour Moisture content Sodium chloride content Acid insoluble ash
05	Quick frozen cuttle fish & squid	SLS 790	Colour Physical defects Odour Flavour on cooking
06	Quick frozen lobsters	SLS 188	Appearance Odour & flavour Texture Size classification
07	Quick frozen prawns or shrimps	SLS 10	Appearance Odour Glazing Size classification Uniformity ratio
08	Quick frozen whole fish ,Fish fillets, Steaks and Minced fish	SLS 1141	Appearance Odour & flavour

			Texture
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e) Fruit and Vegetable Products

Product		Standard	Parameter
01	Canned jackfruit (Ripe)	SLS 998	Colour Flavour Texture Defects Fill of container Drained mass
02	Canned mango	SLS 536	Colour Flavour Texture Uniformity of sizes Symmetry Fill of container Drained mass Defects Brix value of packing media
03	Canned pineapple	SLS 266	Appearance Taste & odour Texture Uniformity of size & shape Drained mass Brix value of packing media
04	Chilli sauce	SLS 581	Appearance Flavour & odour Texture Colouring matter Total solids Total soluble solids Acidity Total sugars Sulphur dioxide content Benzoic acid content Sorbic acid content
05	Cordials	SLS 214 SLS 221 SLS 730	Appearance Flavour & aroma Colouring matter Total soluble solids Acidity Sulphur dioxide content Benzoic acid content Sorbic acid content Total preservative content
06	Fruit juices and nectars	SLS 1328	Appearance Flavour & odour Colouring matter Soluble solids content/Brix level Sulphur dioxide content Benzoic acid content Sorbic acid content
07	Mango chutney	SLS 446	Appearance Flavour & odour Texture

			Fruit Content Acidity Total ash Acid Insoluble ash Total soluble solids Sulphur dioxide content Benzoic acid content Sorbic acid content
08	Ready to-serve fruit drinks	SLS 729	Appearance Flavour & aroma Colouring matter Total soluble solids Acidity Sulphur dioxide content Benzoic acid content Sorbic acid content
09	Tomato sauce	SLS 260	Appearance Flavour & odour Texture Colouring matter Total soluble solids Total solids Acidity Sulphur dioxide content Benzoic acid content Sorbic acid content

f) Meat and Meat Products

Product		Standard	Parameter
01	Bacon	SLS 342	Physical requirements Total fat content Sodium Chloride Content Protein Content Acid insoluble ash
02	Comminuted meat products (Sausage, Meat balls)	SLS 1218	Physical requirements Lean Meat Content Total meat content Fat Content Starch content Total solids content Sodium chloride content Sulfur dioxide Acid insoluble ash
03	Ham	SLS 1146	Physical requirements Moisture Content Meat Protein Fat Content Acid insoluble ash Sodium chloride content
04	Poultry meat	SLS 1161	Physical requirements Total volatile bases Fluid Yield

g) Spices

Product		Standard	Parameter
01	Black pepper and White pepper, ground	SLS 1372	General requirements Fineness Moisture Total Ash Non-volatile ether extract Volatile oil Piperine Content Acid insoluble ash Crude fibre
02	Cardamom pods(Capsules) or seeds	SLS 166	General requirements Physical requirements Moisture Total ash Acid insoluble ash Volatile oil
03	Ceylon cinnamon	SLS 81	General requirements Moisture Total ash Acid insoluble ash Volatile oil
04	Chilli ,whole and ground	SLS 1563	General requirements Unripe, marked or broken fruits Stalk content Particle size Moisture Total ash Acid insoluble ash Non-volatile ether extract Crude fibre Damaged and discoloured fruits Loose seeds Total Aflatoxins Aflatoxin B1
05	Cloves	SLS 241	General requirements Freedom from oil-extracted cloves Headless cloves Clove length Clove stem & clove fruits Fermented cloves Extraneous matter Moisture
06	Coriander, whole and ground	SLS 1565	General requirements Fineness Preservatives Moisture Total ash Acid insoluble ash Non-volatile ether extract Volatile oil Split fruit Insect damaged & discoloured fruits
07	Cumin, whole or ground	SLS 1632	General requirements Physical requirements Particle size Moisture Total ash

			Acid insoluble ash Volatile oil Non-volatile ether extract
08	Curry powder	SLS 134	General requirements Fineness Moisture Acid insoluble ash Crude fibre Non-volatile ether extract Volatile oil
09	Fennel, whole or ground	SLS 1632	General requirements Physical requirements Particle size Moisture Total ash Acid insoluble ash Volatile oil
10	Fenugreek, whole or ground	SLS 1636	General requirements Physical requirements Particle size Moisture Total ash Acid insoluble ash Cold water soluble extract
11	Nutmeg and Mace, whole, pieces or ground	SLS 113	General requirements Physical requirements Particle size Moisture Total ash Acid insoluble ash Volatile oil Broken pieces Total Aflatoxins Aflatoxin B1
12	Turmeric, whole and ground	SLS 613	General requirements Fineness Defective rhizomes Moisture Total ash Acid insoluble ash Curcumin content
13	Whole pepper: Black pepper	SLS 105 part 1	General requirements Physical requirements Moisture Total Ash Non-volatile ether extract Volatile oils Piperine Content
14	Whole pepper: White pepper	SLS 105 part 2	General requirements Physical requirements Moisture Total Ash Non-volatile ether extract Volatile oils Piperine Content

h) Sugars and Preserves (Sugar, Preserves and Confectionary)

Product		Standard	Parameter
01	Brown sugar	SLS 883	Loss on drying Polarization value Colour ICUMSA units Invert Sugar Sulphated ash
02	Chewing gum and Bubble gum	SLS 1265	General requirements Gum base content Moisture Sulphate ash Acid insoluble ash Reducing Sugar Sucrose
03	Chocolate	SLS 326	General requirements Cocoa butter Fat free cocoa solids Total cocoa solids Milk fat Milk solids Total fat Sugar
04	Cocoa based confectionary	SLS 1509	General requirements Fat free cocoa solids Milk solids Total fat Sugar
05	Frozen confectionary and Freeze drinks	SLS 967	Flavour, odour & appearance Soluble solids/Brix Acidity Sulfur dioxide Benzoic acid content Sorbic acid content
06	Gelatine (Food grade)	SLS 845	General requirements Solubility Transparency Gel strength Moisture Total ash Sulfur dioxide Nitrogen pH value
07	Hard candy	SLS 1575	General requirements Moisture Ash, sulphated Acid insoluble ash Reducing sugars Sucrose Sulphur dioxide

08	Honey	SLS 464	Foreign matter Adulterants Sensory characteristics Moisture Total Reducing Sugars Sucrose Ash Acidity Hydroxy methyl furfural (HMF) Fructose glucose ratio
09	Jaggery	SLS 521	General requirements Moisture Total ash Acid insoluble ash Matter insoluble in water Reducing sugars Sugars, non - reducing
10	Jam/Jellies and Marmalades	SLS 265	General requirements Defects Colouring matter Soluble solids Fill of the container Sulphur dioxide content Sorbic acid content
11	Jelly crystals	SLS 885	General requirements Gel strength Colouring matter Moisture Gelatine content Total sugars Total ash Acidity
12	Soft candy	SLS 1575	General requirements Moisture Ash, sulphated Acid insoluble ash Reducing sugars Sucrose Fat Sulphur dioxide
13	Treacle	SLS 772	Appearance Flavour & odour Water Content Total Sugar content Acidity Total Ash Acid Insoluble Ash Matter Insoluble in Water
14	White Sugar	SLS 191	Loss on drying Polarization value Colour in ICUMSA units Invert Sugars Conductivity of Ash Water insoluble matter Sulfur dioxide

i) Other Products

Product		Standard	Parameter
01	Artificial vinegar	SLS 625	Taste & odour Colouring matter Freedom from sedimentation Acidity Formic acid Iron content
02	Coconut cream and Coconut paste	SLS 1365 Part 2	Appearance Flavour & odour Total solids Fat Non fat solids Moisture pH Residual sulphur dioxide content
03	Coconut flour	SLS 1628	General requirements Moisture Total ash Protein Fat Free fatty acids Peroxide value Total Aflatoxins Aflatoxin B1
03	Coconut milk	SLS 1365 Part 1	Appearance Flavour & odour Total solids Fat Non fat solids Moisture pH
04	Coconut milk powder	SLS 1309	General requirements Moisture Fat Protein Total ash pH Free fatty acids
05	Coconut oilcakes and Meals	SLS 716	Moisture Crude protein Ammonical nitrogen Crude fat Crude fat Acid insoluble ash
06	Coconut vinegar	SLS 168	General requirements Total acidity Total solids Permanganate oxidation value Alkaline oxidation value Iodine value Residual ethyl alcohol
07	Desiccated coconut	SLS 98	Appearance Flavour & odour Extraneous matter Parings Particle size Moisture

			Oil content Total acidity Total ash Aflatoxin B1 Total Aflatoxins
08	Extruded snacks	SLS1162	Appearance, texture and flavour Moisture Fat Peroxide value Acid Insoluble Ash
09	Instant hopper mix/hopper mix	SLS 1631	General requirements Moisture Total ash Acid insoluble ash Total protein Leavening index Total Aflatoxins Aflatoxin B1
10	Instant thosai mix/ thosai mix and Instant idly mix/ idly mix	SLS 1629	General requirements Moisture Total ash Acid insoluble ash Total protein Total Aflatoxins Aflatoxin B1
11	Malted food	SLS 897	General requirements Moisture Fat Protein Ash Acid insoluble ash
12	Papadam	SLS 280	General requirements Moisture Total ash Acid Insoluble ash Alkalinity of ash pH of water extract Fat content Crude Fiber
13	Processed cereal-based foods for infants and young children	SLS 1036	General requirements Consistency & particle size Moisture Acid insoluble ash Aflatoxin content
14	Soya sauce	SLS 1035	General requirements pH Salt Benzoic acid
15	Red Lentil	SLS 896	General requirements Added colouring matter Moisture Foreign matter Damaged & insect damaged grains Unhusked grains Broken & immature grains
16	Textured plant protein	SLS 1566	General requirements Moisture

			Protein Crude fiber Ash Acid insoluble ash Peroxide value Free fatty acids Total Aflatoxins Aflatoxin B1
17	Textured soya protein	SLS 898	General requirements Moisture Protein Fat Crude Fiber Ash Acid Insoluble ash Peroxide value Free fatty acids Total Aflatoxins Aflatoxin B1
18	Whole lentils	SLS 1573	General requirements Defective (total) Total foreign material Mass of 1000 seeds Live insects Total Aflatoxins

The Food testing Laboratory has been accredited against the standard ISO/IEC 17025:2017 for testing of Tea, Milk powder and Edible oils ensuring worldwide recognition for test results.



ISO/IEC 17025
TL 016 - 03

Certificate of Accreditation

(https://slsi.lk/web/wp-content/uploads/2023/01/Cert_TL-016-03-SLSI-Food-Laboratory.pdf)

Scope of Accreditation

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