

ACCREDITATION CERTIFICATE

Issued under the authority of Bangladesh Accreditation Act, 2006 by Bangladesh Accreditation Board (BAB), Ministry of Industries to

Quality Assurance Laboratory, Square Food and Beverage Ltd.

Meril Road, Salgaria Pabna, Bangladesh

This is to certify that this **Testing Laboratory**

is accredited in accordance with the international standard ISO/IEC 17025:2017

in respect of the associated scope, subject to the terms and conditions governing the relevant conformity assessment body (CAB) accreditation.

Certificate Number	01.079.23	
Accreditation Date	13 July 2023	
Date of Issuance	13 July 2023	
Date of Expiration	12 July 2026	





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Md. Monwarul Islam Director General

This certificate must be returned on request; reproduction must follow BAB guidelines. For the specific scopes to which this accreditation applies, please refer to the Directory of CABs at BAB website.



BANGLADESH ACCREDITATION BOARD (BAB)

SCOPE OF ACCREDITATION

(For Testing Laboratory)

CAB Name & Address:		Quality Assurance Laboratory, Square Food & Beverage Ltd. Meril Road, Salgaria, Pabna			
Accreditation Standard: Certificate Number: Last Amended on: Amendment no:		ISO/IEC 17025:2017 01.079.23 - -	Accreditation Dat Issued on: Valid until:	e: 13 July 2023 13 July 2023 12 July 2026	
S.N.	Products/ Materials/ Items of test	Type of tests performed	Specifications/ Standard test methods/Techniques used	Range of testing/Limit of detection	
Field: Chemical					
1.	Ruchi Chanachur Bar- B-Q	Total Ash Content (%)	BDS 1564:2016, (First Revision), Page- 3 to 4	0.5 to10 %	
2.	Radhuni Turmeric Powder	Total Ash Content (%)	BDS 1011: 1982, Clause No-07	0.5 to 20 %	
3.	Ruchi Chanachur Bar- B-Q	Acid Insoluble Ash (%)	BDS 1564:2016, (First Revision), Page- 3 to 4	0.01 to 0.5 %	
4.	Radhuni Turmeric Powder	Acid Insoluble Ash (%)	BDS 1011: 1982, Clause No-09	0.5 to 5.0 %	
5.	Ruchi Tamarind Sauce	Acidity (as Acetic Acid)	Food Safety & Standards Authority of India (<i>fssai</i>): Manual of Methods of Fruit & Vegetable Products Clause No-2.4; AOAC 17 th edition,2000, Official Method 942.15 (Titrable)	0 to 7 %	
Field	: Microbiological				
1.	Ruchi Tamarind Chutney	Aerobic Mesophilic Plate (APC) Count	Food Safety & Standards Authority of India (fssai): Manual of Methods of Analysis of Foods- Microbiological Testing (2017). (Page. 1-6.)	10 to 200 CFU/g or ml	

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Quality Manager