APPENDIX 1

SCOPE OF LABORATORY ACCREDITATION

Certificate Ref No.: **BSJC014/LA/2023/CERT01**

Initial Date of Granting	27/03/14	**Grant Date of Current Cycle**	07/02/23
Current Accreditation Cycle	**03**	**Expiration Date**	06/02/27

BUREAU OF STANDARDS JAMAICA
CHEMISTRY LABORATORY

6 WINCHESTER ROAD, KINGSTON 10, JAMAICA W.I.

FIELD: FOOD/ MATERIAL TESTING

#	PRODUCT/ MATERIAL	TEST *(parameter/ characteristics)*	TEST METHOD	UNITS	LIMIT OF CAPABILITY
1	Canned Processed Food	Gross Weight; Drained Weight	S&T25_W_20/00 Drained Weight Determination	g	0– 4100g
2	Canned Processed Food	Head Space	S&T25_W_18/00 Head Space	inch	0-0.5inch
3	Canned Processed Food	Vacuum	S&T25_W_19/00 Vacuum Determination	In Hg	2 – 30 in Hg
4	Syrups, Sauces, Jams, Jellies, Marmalades, Chutney	Brix	S&T25_W_07/00 Brix Determination	%	0 – 85.0%
5	Sauces, Juices, Marmalades, Seasonings	pH	S&T25_W_04/00 pH of Acidified Foods (AOAC 981.12)	-	0 - 14

APPENDIX 1

6	Vinegar	Percentage Acidity	S&T25_W_05/00 Total Acidity in Vinegar and Non Brewed Condiments Titrimetric Method (Pearson's)	%	0 - 5.2%
7	Sauces	Percentage Acidity	S&T25_W_01/00 Determination of Acidity in Sauces	%	0 - 4.8%
8	Juices	Percentage Acidity	S&T25_W_03/00 Titratable Acidity of Fruit Juices	%	0 – 1.05%
9	Cement	Loss on ignition	S&T25_W_28/00 Determination of Percentage Loss on Ignition (LOI) in Cement	%	N/A
10	Cement	Insoluble Residue (IR)	S&T25_W_29/00 Determination of Insoluble Residue (IR) in Cement	%	N/A
11	Canned ackees in brine	Hypoglycin A	S&T25_W_08/00 Determination of Hypoglycin A in Canned Ackee Fruit Samples (AOAC 1175)	ppm	18 – 400ppm