



A Complete In House Food Testing &  
Quality Control Laboratory Setup Service.

## Why In House Food Testing Laboratory?

The potential for food contamination, economically motivated adulteration and other related food safety issues is leading to an increased awareness of the important role that food testing laboratories play in ensuring the safety and quality of our food supply. The requirements for sophisticated instruments and well-trained, experienced analysts in food safety laboratories are essential factors in making certain that food is safe from chemical contamination.

Food testing laboratories have traditionally been separated into three categories: in-house, contract testing and public laboratories. There are many criteria for companies producing or distributing food products to consider when selecting a source for food safety testing. These criteria are often shaped by the situation of the company making the selection. For example, a small company that needs only limited testing may make its selection on the basis of cost per sample and the type of testing required. Therefore, some small business operator may benefit financially from setting up the internal testing facilities rather than securing the services of a contract laboratory. Regardless of a company's size, additional benefits of internal food testing include improved quality and accuracy of testing, faster turn around time, wider range of analytical testing and the increased confidence of using a lab that is equivalent to national and international standards.

## Why Message Laboratory Services?

Message Laboratory Services has become one of the premier laboratories set up service provider in India. We have established our excellent industry reputation over the past 13 years through accurate and timely set up of excellent laboratories for Dairy, Sweets, Namkeen, Ice cream, Bakery and RTE segment. We continue to flourish by satisfying our customers.

Through our In house Food Testing Laboratory set up service, food manufacturer can conduct microbiological testing, adulteration testing, chemical testing, qualitative and quantitative testing, nutritional value testing, shelf life measurement, water testing and many more to improve their quality of food.

### Benefits :

- Easy Testing of Raw Materials and Finished Products.
- Improvement in Product Quality.
- Digital Testing Method.
- Total Quality Management (TQM).
- Easy record keeping of all batch production.
- Quality assurance for your clients.
- Detection of Adulteration in Raw Materials.
- Competitive Advantage.
- Easy Brand Promotion in Healthy Competition.
- Increase your confidence about products like Shelf Life, Adulteration & Quality Etc...



Through our In House Food Testing Laboratory Set up Service, Food Operator can conduct the following test :

| Segment | Particulars  | Testing Parameter  | Price        |
|---------|--|--|--------------|
| A       | <b>Microbiology Testing for Dairy, Sweets, Ice cream, Bakery, Spices and Masala, Meat and Poultry and Ready – to – Eat Foods</b> | <ul style="list-style-type: none"> <li>• Total Plate Count</li> <li>• Coliform Count</li> <li>• E.Coli</li> <li>• Salmonella</li> <li>• Shigella</li> <li>• Staphylococcus Aureus</li> <li>• Yeast</li> <li>• Mould Count</li> <li>• Listeria Monocytogenes</li> </ul>   | ₹ 4,50,000/- |
| B       | <b>Adulteration Testing for Milk and Milk Products</b>   | <ul style="list-style-type: none"> <li>• Water</li> <li>• Urea</li> <li>• Starch or Mashed Potatoes</li> <li>• Sodium Carbonate</li> <li>• Detergent</li> <li>• Sugar</li> <li>• Salt</li> <li>• Edible Oils</li> <li>• Liquid Glucose</li> <li>• Maltodextrin</li> <li>• Hydrogen Peroxide</li> <li>• Margarine</li> <li>• Vanaspati Ghee</li> <li>• Formalin</li> <li>• Coal Tar Dye</li> <li>• Blotting Paper</li> <li>• Prohibited Color</li> <li>• Chalk Powder</li> <li>• Saccharin</li> <li>• Saffron Testing</li> <li>• Silver Foil Testing</li> </ul> | ₹ 1,50,000/- |
| B1      | <b>Qualitative and Quantitative Testing for Milk and Milk Products</b>   | <ul style="list-style-type: none"> <li>• Moisture/Water</li> <li>• Lactose</li> <li>• Total Solids</li> <li>• Fat</li> <li>• Protein</li> <li>• Acidity</li> <li>• Solid-Not-Fat</li> <li>• Added Sugar</li> <li>• Sugar Brix Testing</li> <li>• Loss on Drying</li> <li>• B R Value</li> <li>• R M Value</li> <li>• Polenske Value</li> <li>• B T Test</li> <li>• Added Coloring Matters</li> </ul>   | ₹ 3,80,000/- |
| C       | <b>Shelf Life Testing for Milk and Milk Products</b>   | <ul style="list-style-type: none"> <li>• Oxygen and Carbon Dioxide Testing</li> </ul>  | ₹ 3,00,000/- |

|    |   |   |               |
|----|---|---|---------------|
| D  | <b>Qualitative and Quantitative Testing for Snacks and Namkeen Products</b> | <ul style="list-style-type: none"> <li>Moisture</li> <li>FFA Value</li> <li>Peroxide Value</li> <li>Iodine Value</li> <li>TPM Value</li> <li>Oxygen Content</li> <li>Added Coloring Matters</li> <li>Metanil Yellow</li> <li>Mineral Oils</li> <li>Volatile Oil Extracted</li> <li>Lead Chromate</li> <li>Coal Tar Dye</li> <li>Particle Size Testing</li> <li>Shelf Life Measurement</li> </ul>  | ₹ 7,50,000/-  |
| E  | <b>Nutritional Value Testing @ FSSAI</b>                                    | <ul style="list-style-type: none"> <li>Energy</li> <li>Protein</li> <li>Carbohydrates</li> <li>Total Fat</li> <li>Sugar</li> <li>Sodium</li> </ul>  | ₹ 1,50,000/-  |
| EI | <b>Complete Nutritional Value Testing</b>                                   | <ul style="list-style-type: none"> <li>Energy</li> <li>Protein</li> <li>Carbohydrates</li> <li>Sugar</li> <li>Fiber</li> <li>Dietary Fiber</li> <li>Total Fat</li> <li>Saturated Fatty Acids</li> <li>MUFA-MonoUnsaturated Fatty Acids</li> <li>PUFA-Poly Unsaturated Fatty Acids</li> <li>Trans Fat</li> <li>Cholesterol</li> <li>Vitamins-A,E,D,K,B,C</li> <li>Minerals-Ca, Fe, Na, K, Zn, Mg, Mn, I, P, and Se</li> <li>Amino Acids</li> </ul> | ₹ 15,00,000/- |

| Pkg. | Food Sector   | Segment   | Staff Requirement                        |
|------|---|---|--|
| 01   | Small Scale Dairy and Sweet Manufacturer  | Segment B + Segment B1  | Not Required                             |
| 02   | Medium Scale Dairy and Sweet Manufacturer doing Packaging of Dairy and Sweet Products | Segment B + Segment B1 + Segment C  | Not Required                             |
| 03   | Large Scale Dairy and Sweet Manufacturer  | Segment A + Segment B + Segment B1  | B. Sc. / M. Sc. Microbiologist           |
| 04   | Large Scale Dairy and Sweet Manufacturer doing Packaging of Dairy and Sweet Products  | Segment A + Segment B + Segment B1 + Segment C + Segment E                        | B. Sc. / M. Sc. Microbiologist + Chemist |
| 05   | Medium Scale Snacks and Namkeen Manufacturer  | Segment D   | Not Required                             |
| 06   | Large Scale Snacks and Namkeen Manufacturer   | Segment D + Segment E   | Chemist                                  |
| 07   | Large Scale Dairy, Sweets and Namkeen Manufacturer                                    | Segment A + Segment B + Segment B1 + Segment C + Segment D + Segment E            | M. Sc. Microbiologist + Chemist          |
| 08   | Large Scale Dairy, Sweets and Namkeen Manufacturer doing Export                       | Segment A + Segment B + Segment B1 + Segment C + Segment D + Segment E Segment E1 | M. Sc. Microbiologist + Chemist          |