

## MABIF's Food Testing Laboratory (NABL accredited Lab) - Testing Charges

S.No	Parameters	Testing Charge / Sample (Rs.)
<b>Proximate / Nutritional Analysis (Applicable Food Products)</b>		
1	Moisture	120
2	Fat	670
3	Protein	740
4	Fiber	870
5	Ash	385
6	Carbohydrate	1035
7	Energy	610
<b>Cereal &amp; Bakery products</b>		
8	Acid Insoluble Ash	640
9	Gluten	665
10	Alcoholic Acidity	430
<b>Milk &amp; Milk Products</b>		
11	Titrateable Acidity (0.1 NaOH for 10 g solids not-fat)	265
12	Milk Fat	225
13	Total Solids	240
14	Solid Non Fat (SNF)	260
15	Urea	310
16	Neutralizer	260
17	Formalin	295
18	Starch	355
19	Salt/Sulphates	350
20	Glucose	360
21	Clot On Boiling	120
22	Sucrose	295
23	Detergent	360
<b>Fats &amp; Oil Products</b>		
24	Peroxide Value	590
25	Baudouin test	250
26	Free Fatty Acid	480
27	Brix Value	165
<b>Water Quality Analysis</b>		
28	Water Activity	300
29	pH	300
30	Total Dissolved Solids	300
31	Total Hardness	125
<b>Microbial Analysis</b>		
32	Total Plate Count	810
33	Coliforms	720
34	Yeast & Mould Count	950
35	MBRT	75
<b>R&amp;D - Product Development</b>		
36	Spray Dryer / Batch (Max 1L sample as Input)	1460
37	Freeze Dryer (Max 1L as sample Input)	1190