



མིན་མ་དང་ནགས་ཚལ་ལྷན་ཁག།
འབྲུག་མིན་མ་དང་ཐ་ཆས་ཁྲིམས་དོན་དབང་འཛིན་
རྒྱལ་ཡོངས་ཐ་ཆས་བརྟག་དཔྱད་ཁང་།

Royal Government of Bhutan
Ministry of Agriculture and Forests
Bhutan Agriculture and Food Regulatory Authority (BAFRA)
National Food Testing Laboratory



Quarterly Progress Report:

October – December 2015

**National Food Testing Laboratory (NFTL), BAFRA,
MoAF, Yusipang**

Background:

This Report provides the instant information on the types of food samples and the total number of samples tested at NFTL, BAFRA, Yusipang on quarterly basis i.e., from **October 1, 2015 – December 31, 2015**.

The food and water samples had been received from various BAFRA field offices, food business operators and Government agencies for testing to serve their intended purposes. The samples have been tested through application of internationally adopted/validated methods of analysis such as FAO, WHO, AOAC, APHA, BAM, IS etc. The quality of our test reports issued are ensured through implementation of ISO/IEC 17025:2005 (General Requirements for the Competence of Testing and Calibration Laboratories) for both microbiological and chemical parameters.

The samples are tested for the following test parameters at NFTL; depending on the types of samples being received:

1. **Microbiology:** Aerobic Plate Count, Yeast & Mould Count, Coli form Count by MPN and E coli by MPN.
2. **Chemistry:** Total Soluble Solids (TSS), Acidity, Moisture, Ash, Acid Insoluble Ash, Fat Content, Acidity of Extracted Fat, Protein, Dry Matter Content, Total Ash, Water Soluble Ash, pH, Acidity, Total Dissolved Solids (TDS), Alkalinity, Total Hardness, Lead (as Pb), Cadmium (as Cd), Zinc (as Zn), Refractive Index, Peroxide Value and Acid Value.

I. Food Microbiology Section:

Sl. No.	Types of food commodities	No. of Samples tested & Report issued			Total
		October	November	December	
1.	Raw/package drinking	7	3	5	15



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	water				
2.	Raw milk	20	26	-	46
3.	Cheese & butter	-	3	-	3
4.	Biscuit	1	1	-	2
5.	Vegetable pickle	2	-	1	3
6.	Fruit jam	3	-	-	3
7.	Fruit juice	1	-	2	3
8.	Ketchup & sauce	4	-	-	4
9.	Raw cereal	1	3	-	4
10.	Processed meat	-	1	-	1
11.	Cooked food (ready to eat)	-	-	4	4
12.	Cake	-	-	1	1
13.	Pan masala	-	-	2	2
Grand Total					91

II. Food Chemistry Section:

Sl. No.	Types of food commodities	No. of Samples tested & Report issued			Total
		October	November	December	
1.	Raw/packaged drinking water	7	2	6	15
2.	Processed Milk	1	1	-	2



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3.	Biscuit	1	1	-	2
4.	Vegetable pickle	3	1	1	5
5.	Fruit jam	3	-	-	3
6.	Fruit juice	-	-	2	2
7.	Ketchup & sauce	4	-	-	4
8.	Raw cereal	1	3	-	4
9.	Honey	1	1	-	2
10.	Oil	1	2	-	3
11.	Tea	1	1	-	2
Grand Total:					44

III. Training:

In collaboration with the Federation of Indian Chambers of Commerce and Industries (FICCI), GOI, the laboratory officials were trained (from 23rd – 27th November 2015) on “*Estimation of Measurement Uncertainty in Test and Calibration*” and “*Assuring Quality of Test and Calibration Results*”. As per the Clause 5.9 of ISO/IEC 17025 for accreditation, the laboratory shall have quality control procedures for monitoring the validity of tests and calibrations undertaken and such training are required to maintain quality result.