



CERTIFICATE OF ACCREDITATION

This is to certify that

GOVERNMENT ANALYST DIVISION

Testing Laboratory No.: T040

is accredited by the ***Mauritius Accreditation Service (MAURITAS)***
for the following Testing fields:

***Food Testing
&
Chemical***

as per scope of schedule of accreditation

THIS LABORATORY MEETS THE REQUIREMENTS OF ISO/IEC 17025:2017

This accreditation demonstrates technical competency for a defined scope and the operation of a laboratory quality management system and shall remain in force subject to continuing compliance with MAURITAS accreditation criteria, ISO/IEC 17025:2017 and any further requirements specified by MAURITAS

Issue Date: 27 April 2026

Director of MAURITAS

This certificate is valid only when accompanied by its schedule of Accreditation.



Schedule of Accreditation
Laboratory No. T040
(accredited to ISO/IEC 17025:2017)

Permanent Address of laboratory:

Government Analyst Division
1st Floor, National Laboratories Complex
Réduit

Postal Address:

Government Analyst Division
1st Floor, National Laboratories Complex
Réduit

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Technical Signatories:

For Food Testing:

Dr. (Mrs.) Dhamawatee Harnarun Etwaroo (A1-A6, B-G)

Mr. Viswen Armoogum (A1-A6, B, D, E)

Mr. Hemshunkur Sujeewon (A1-A6, B-G)

Mrs. Nirvana Neehaul (F-H)

Dr. Yemanlall Lochee (A1-A3, D-H)

Mr. Prithiviraj Gooljar (A7, A8)

Dr. (Ms.) Nausheen Joondan (A7, A8)

Mr. Aveenash Chummun (A7)

Mr. Sivapragassen Pakeeroo (A7, A8)

Mrs. Iteshwaree Boojhawon (A8, B-E)

Miss. Dhunisha Raghbor (A1-A6, B-D)

Mrs. Poovanam Ragaven (G1)

Mrs. Fahilah Zainab Noormahomed (A1-A3, E, H)

Mrs. Pooja Dookheea-Peryag (H)

Mrs. Doushi Devi Conhyea (H)

For Chemical:

Mr. Nirmal Prakash Babeea (A, B1)

Dr. (Mrs.) Dhamawatee Harnarun Etwaroo (A)

Mr. Hemshunkur Sujeewon (A, B1)

Mr. Viswen Armoogum (A)

Mr. Prithiviraj Gooljar (all tests)

Dr. (Ms.) Nausheen Joondan (all tests)

Mr. Aveenash Chummun (B1, B2)

Mr. Sivapragassen Pakeeroo (all tests)

Mrs. Pooja Dookheea-Peryag (B1, B2)

Mrs. Doushi Devi Conhyea (B2)

Mrs. Asho Devi Thakoor (A, B1)

Mrs. Nirvana Neehaul (A, B1)

Dr. Yemanlall Lochee (A)

Mrs. Iteshwaree Boojhawon (A)

Miss. Dhunisha Raghbor (A)

Mrs. Fahilah Zainab Noormahomed (A)

Mrs. Poovanam Ragaven (B1)

Issue No.: 01

Expiry Date: 26 April 2030

	Materials/ Products Tested	Types of tests/ Properties Measured Range of Measurement	Specification/Standard methods or techniques used
I.	Food Testing		
A.	Drinking water and water used for dialysis	1. pH 2. Conductivity 3. Total Dissolved Solids	In-house Method using pH Meter In-house Method using pH Meter By calculation

		4. Anions (Fluoride, Chloride, Nitrite, Bromide, Nitrate, Sulphate, Phosphate)	In-house Method using HPIC with Conductivity and UV detectors
		5. Cations (Sodium, Magnesium, Potassium, Calcium)	In-house Method using HPIC with Conductivity and UV detectors
		6. Disinfectant (Bromate)	In-house Method using HPIC with Conductivity and UV detectors
		7. Metal Contaminants (Aluminium, Arsenic, Cadmium, Chromium, Lead, Nickel, Copper, Zinc, Mercury)	In-house Method using Atomic Absorption Spectroscopy (AAS)
		8. Level of organochlorine pesticides (Lindane, o,p'-DDT, p,p'-DDT, Dieldrin, o,p'-DDD, p,p'-DDD and Endrin)	In-house method using Gas Chromatography Tandem Mass Spectrometry
B.	Food and milk-based beverages	1. % Total Sugars (Fructose, Glucose, Sucrose, Maltose and Lactose)	In-house method using HPLC with Refractive Index Detector
C.	Honey	1. Level of Hydroxymethyl Furfural (HMF)	In-house Method using HPLC with UV Detector
D.	Honey and Beverages excluding milk-based	1. % Total Sugars (Fructose, Glucose and Sucrose)	In-house Method using HPLC with Refractive Index Detector
E.	Nut and nut products, maize and rice	1. Level of Aflatoxins B1, B2, G1, G2 and Total Aflatoxins	In-house Method using HPLC with Fluorescence Detector
F.	Oils and fats	1. % saturated fatty acids, % mono-unsaturated fatty acids, % poly-unsaturated fatty acids, % trans fatty acids	In-house Method using GLC - FID
G.	Snacks, Biscuits and Cookies	1. % fat content	In-house Method using automatic Soxhlet extraction
		2. % Saturated fatty acids per 100g of edible portion	By calculation (Fat content and GLC-FID results)
H.	Whole milk powder	1. % Moisture content	In-house Gravimetric Method

<i>II</i>	<i>Chemical</i>		
A.	Pharmaceutical Products	1. Identification & Assay	British Pharmacopeia (BP) and United States Pharmacopeia (USP) methods using HPLC
B.	Whole Blood	1. Ethanol content	In-house Method using GC Flame Ionisation Detector with Headspace Injection (GCFIDHS)
		2. Lead	In-house Method using Atomic Absorption Spectroscopy (AAS)

Issued by the Mauritius Accreditation Service (MAURITAS)

Date: 27 April 2026

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Director of MAURITAS