

Quality And Accreditation Institute

Centre for International Accreditation

(formerly Centre for Laboratory Accreditation)



Certificate of Accreditation

U Kar Ka Food Testing Laboratory

(A unit of U Kar Ka Company Limited)

No.63-66, 102 Street, 78st & Yan-Man Highway Road,

Chan Mya Thazi Township, Mandalay, Myanmar

has been assessed and accredited in accordance with the Standard

ISO/IEC 17025:2017

“General Requirements for the Competence of Testing and Calibration Laboratories”
In the field of

Testing

This certificate remains valid for the Scope of Accreditation as specified in the annexure subject to continued compliance to the above standard & any other requirements specified by QAI.



QAI/CIA/TL/2024/0054

(Date of First Accreditation: 31 May 2024-30 May 2026)

Valid from: 31 May 2026

Valid until: 30 May 2028

Dr. Bhupendra Kumar Rana
Chief Executive Officer

Prof. Vikram Kumar
Chair, CIA

User is advised to verify the current certificate and scope of accreditation by visiting our website: www.qai.org.in



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Scope of Accreditation

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Accreditation Standard: ISO/IEC 17025:2017

Chemical Testing

Sl. No.	Product(s)/Material of Test	Specific Tests Performed	Test Method
	Food & Agricultural products		
1.	Dried Food	Ash	In-House Method based on AOAC 923.03, 22 nd Edition (2023)/ Muffle Furnace
2.	Dried Food	Fat	In-House Method based on AOAC 954.02, 22 nd Edition (2023)/Heating Mantle with stirring, and Separating Funnel
3.	Dried Food	Moisture	In-House Method based on AOAC 925.19, 22 nd Edition (2023) /Drying Oven
4.	Dried Food	Protein	In-House Method based on AOAC 2011.11, 21 st Edition (2019) /Digestion system, distillation set, and Titration set
5.	Dried Food	Fiber	In-House Method based on AOAC 978.10 20 th Edition (2016)/ Drying Oven, Muffle Furnace, and Fiber Analyser

