

Quality And Accreditation Institute Centre for International Accreditation



QAI CIA is an ILAC MRA Signatory

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



Quality And Accreditation Institute

Centre for International Accreditation



QAI CIA is an ILAC MRA Signatory

Scope 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*

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

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

