

Edible Oil Analysis

Edible Oil is used and consumed by households, institutions and industries all over the world. It can be said the back bone of cooking is oil. Vegetable Oils come in a vast variety with different colours, flavours and blends. They are used for cooking, manufacturing of soap and detergents, production of biodiesel, used as fuel in lamps, pet food and animal feed, cosmetics, as massage oil, as dressing in salads, skin products, candles and paints.

Atlas Lab provides a comprehensive state-of-the-art Edible Oil Testing Program. By conducting the testing and analysis of Edible Oil samples we can evaluate their quality, quality confirmation, blending evaluation, ensuring the right blend vis a vis blend is supplied, to ensure there is no contamination, confirm and validate if the Edible Oil meets the technical and environmental requirements of national and international standards. Tests for Edible Oil are carried out as per FSSAI / PFA / BIS

Benefits of Edible Oil Testing

- 1. To ensure that the Edible Oil is safe for consumption and there is no trace of contamination, adulteration or racidity
- To ensure that the Edible Oil conforms with the national and international standards like FSSAI and other governing bodies
- 3. To Determine the Shelf Life of the Edible Oil to establish the consumption period or the 'Best Before' date which helps maintain the quality of the final product



Standard Tests conducted for Edible Oil:

Standard Tests

Appearance Moisture Colour in 1" cell (Lovibond) Refractive Index @ 40°C Smoke Point B. R. Reading @ 40°C Saponification Value Specific gravity @ 30°C/30°C Iodine Value (Wij's) Ash Free Fatty Acid (as Oleic acid) Acid Value Unsaponifiable Matter Peroxide Value

Castor Oil (Molybdate Test) Sesame Oil (Baudouin Test) Mineral Oil (Holde Test)
Argemone Oil
Cottonseed Oil (Halphen Test)

Purity Tests

Nutritional Facts

Bellier Test (Turbidity temp acetic acid method) GLC

Nutrition Facts
Calories
Total Fat
Saturated Fat
Vitamin C

Polysaturated Fatty Acids (PUFA) Monosaturated Fatty Acids (MUFA) Trans Fatz Cholesterol

Sodium Total Carbohydrates Protein Vitamin A

Moisture (%) TBA

Free Fatty Acid (%)

Shelf Life

Water Activity Colour
Total Plate Count (CFU/g) Texture
Yeast and Mould (CFU/g) Taste

Microbiological

Total yeast & mold Staphylococcus Aureus Salmonella
Total plat count

E.coli

Our chemists, scientists and researchers have in depth knowledge and have understanding the quality and the composition of the oil. Our testing process is accurate, timely, precise and affordable. Our team handles each sample and your testing and analysis needs with accurate and service-oriented approach, ensuring you get the results you need in your respective market and industry.

About Atlas Lab

Atlas Lab is a industry leading Testing, Inspection and Certification Company duly accredited by NABL and Certified by ISO 17025. We believe in putting the customer first by constantly innovating and evolving to provide reliable and consistent solutions. We are a team of dynamic, passionate professionals with strong technical expertise in the realm of Lubricating Oils and Petroleum products serving industries of all sizes on a global scale.

We are approved and accredited by



ISO / IEC 17025 : 2017

approved













Contact Us



+91 93214 24026 +91 8591186267



contact@atlaslab.in



www.atlaslab.in



B Wing, 515 Mahesh Commercial Complex, Sector 15, CBD Belapur, Near Croma, Navi Mumbai 400 614. India