

**Approved rates for Biochemical, Microbiological and Engineering Parameters (Rs. Per test) at ICAR-CIAE, Bhopal w.e.f. Sept. 1, 2018**

Sl. No.	Parameters	Testing rate	With GST @18% **	Remarks
1	Moisture	200	240	
2	Ash	500	590	
3	Protein (crude)	800	940	By Kjeldhal Method
4	Protein Dispesibility Index (PDI)	900	1060	
5	Nitrogen Solubility Index (NSI)	900	1060	
6	Total Free amino acid (Spectrophotometric)	1000	1180	
7	Trypsin Inhibitor Activity	1500	1770	
8	Urease Activity ( $\Delta$ pH)	300	350	
9	Fat	700	830	
10	Total free fatty acid	800	940	
11	Fatty acid Profile	1500	1770	Selective fatty acids only using GC, Rate is for each fatty acid
12	Iodine value for Oil	500	590	
13	Total Soluble Sugar (Spectrophotometric)	1000	1180	
14	Total Reducing Sugar (Spectrophotometric)	800	940	
15	Total Dietary Fibre	800	940	
16	Nutritional value Calorie calculation*	150	180	
17	Water Hardness (TDS)	300	350	
18	Water Absorption Index	250	300	
19	True and Bulk Density	300	350	
20	Sieve test (Passage through different sieve size)	200	240	
21	Antioxidant activity (free radicle DPPH Based)	1200	1420	
22	Total Phenolic content (Spectrophotometric)	1000	1180	
23	Total Bacterial Count (TBC)	1000	1180	
24	Total Fungal Count (TFC)	1000	1180	
25	Total Coliform count	1500	1770	
26	In vitro Digestibility of Protein	3500	4130	
27	Oligosaccharide	6000	7080	Testing to be done using commercially available kits
28	Degree of Starch Gelatinisation	500	590	
29	Vitamin C (Titrametric method)	800	940	
30	Calcium (Titrametric method)	1000	1180	
31	Phosphorus (Spectrophotometric)	1000	1180	
32	Phytic acid	3000	3540	

**Approved rates for Biochemical, Microbiological and Engineering Parameters (Rs. Per test) at ICAR-CIAE, Bhopal w.e.f. Sept. 1, 2018**

Sl. No.	Parameters	Testing rate	With GST @18% **	Remarks
33	MBRT Test (For proximate bacterial number in liquid food samples only)	800	940	
34	Conductivity/TSS/%Sodium Chloride	500	590	
35	Textural Profile Analysis	2500	2950	For up to 10 replications of each sample
36	Colour Analysis (L,a b Value)	800	940	For up to 10 replications of each sample
37	Iron (Spectro photometric method)	1000	1180	
38	Particle size analysis (Powder samples)	3000	3540	
39	Particle size analysis (Suspended samples)	3000	3540	
40	Rheology	5000	5900	Per type of test with up to 15 replications
41	Oxidative stability testing of foods for shelf life	1500	1770	For up to 3 replicates
42	Physical properties estimation through imaging	250	300	2-D properties per sample
43	Milling quality of paddy/ rice	1000	1180	
44	Oil absorption index	250	300	
45	Cooking quality of cereals and pulses	500	590	
46	Emulsifying properties	800	940	
47	Foaming properties	800	940	
48	Sensory properties Ready to eat foods products	3000	3540	For up to 5 food samples in a test
49	Sensory properties Ready to cook foods products	3200	3780	For up to 5 food samples in a test
50	Rehydration characteristics of dried products	300	350	

\* Associated with Proximate Analyses

\*\* Rounded to nearest Rs. 10/-

NB - Two sets of samples in duplicate must be provided for analyses.