

PROFESSOR JAYASHANKAR TELANGANA STATE AGRICULTURAL UNIVERSITY
Administrative Office, Rajendranagar, Hyderabad - 500 030

Memo.No.7521/Res.III/2023-24

Dated: 21-03-2024

Sub:- PJTSAU - MFPI - Quality Control Laboratory, Rajendranagar - Approval of analysis charges under various slabs for the year 2024-25 - Orders - Issued.

Ref:- Lr.No.85/MFPI - QCLab/PJTSAU/2023-24, Dt.13.03.2024 of the Principal Scientist & Head, MFPI-QC Lab, Rajendranagar.

With reference to the letter cited, the Principal Scientist & Head, QC Lab, Rajendranagar is hereby informed that, the following proposed analytical testing charges under various slabs (Commercial testing rates for various industries, Research purpose testing rates for students and faculty of other universities, testing rates for PJTSAU students and farmers testing rates) is hereby approved by the University to implement at the MFPI-QC Lab for the financial year 2024-25.

Further, permission is hereby also accorded to the Principal Scientist & Head, QC Lab, Rajendranagar to extend the analysis charges to MSME entrepreneurs (with registered certificates) from Govt. of India under MSME scheme to analyze their produce at par with the farmers testing rates.

1. Foods & Agricultural products	Commercial testing/ Industry / institute	Research purposes Other than PJTSAU students	PJTSAU Students/MSME Entrepreneurs/ Farming community limited to 10 samples only
Minerals			
Per mineral (Iron, Zinc, Calcium, Magnesium, Manganese, Copper)	800	750	700
Proximates analysis			
Moisture	200	200	150
Ash	270	250	200
Acid insoluble Ash	350	300	250
Total Protein	850	750	600
Total fat	850	650	500
Crude Fibre	850	650	600
Carbohydrates	1050	750	600
Starch content	1050	750	600
Vitamins /Pigments /Bioactive compounds			
Ascorbic acid	1200	900	600
Thiamine	1380	1020	800
Riboflavin	1380	1020	800
Niacin	1380	1020	800
Total Carotenoids	1380	1020	800
Beta Carotenes	1380	1020	800
Lycopene	1380	1020	800
Anthocyanins	1200	1000	800
Colour (Asta)	500	400	300
Capsaicin	500	400	300
Total Oleoresin Content	800	700	600
Sugars			
Total Sugars	950	750	600
Reducing sugars	950	750	600
Acidity	350	170	150
TSS	250	200	100
Sugar : Acid Ratio	350	170	100
Pulp : Stone Ratio (For fruits)	350	170	100
Nutritional Profiling			
Amino acid profile	8000	6000	4000
Total Aox Activity	1700	1250	850
Total Phenols	1700	1250	850
Total Flavonoids	1700	1250	500
Total Chlorophyll	800	600	500

P.T.O.



Oil Quality parameters			
Fatty acid profile	8000	5000	3500
Free fatty acids	550	450	350
Peroxide value	800	700	550
Acid value	500	400	300
Iodine number	1200	1000	900
Antinutritional Factors			
Phytates	2000	1350	1000
Tannins	2000	1350	1000
Oxalates	2000	1350	1000
Saponins	2000	1500	1100
Organoleptic & Cooking Quality evaluation			
Sensory Evaluation	2000	1500	1000
Alkali spread Value	200	200	175
Gelatinization Temperature	200	200	175
Cooking Quality (Cereal/Pulses)*	500	400	300
Functional properties of Flour**	1000	800	700
Soybean Quality ***	1000	800	700
Grain Quality Parameters			
Length, Breadth, L/B ratio, Area	350	250	200
Grain Phenol content	300	200	175
Amylose content	800	700	600
Gamma Amino Butyric acid	800	700	600
Rice Varietal Specification [†]	10000	8000	7500
Radiation exposure			
0.1-2.0 kGy	800	600	400
2.0-5.0 kGy	1200	800	500
5.0-10.0 kGy	1700	1500	1000
Cold Plasma Exposure (250 g)			
20-30 KV (< 5 min)	150	100	100
20-30 KV (5-10 min)	200	150	100
>30-40 (< 5 min)	250	200	200
>30-40 (5-10 min)	300	250	200

- * Cooking quality tests include Cooking time, Solids dispersed and Water absorption
- ** Functional properties of flour include Tapped Density, Bulk Density, Water absorption capacity, Oil absorption capacity, Emulsion capacity, Foaming capacity/Swelling index, Least gelation concentration
- *** Soybean Quality – Hull fragility, Milk Yield, Milk TSS, Tofu yield, Okara yield.
- # Density /Specific volume, Grain Count/Hecto litre count, Alkali spreading value, Amylose content, Average cooled rice length, Average Length-breadth ratio, Average Length, Average pre-cooked milled rice breadth, Average volume expansion ratio, Broken fragments, Chalky grains/Kernels, Damaged discoloured grains, Damaged Kernels (percent m/m), Elongation ratio after cooking, Green grains, Heat-Damaged Kernels, Immature Kernels, Inorganic extraneous matter, Kernels with pinpoint, Moisture, Organic extraneous matter, Paddy grains, Under milled and red striped or red grains, Weevilled kernels.

P.Raghu Rami Reddy
Director of Research

To
The Principal Scientist & Head, MFPI-QC Lab, Rajendranagar.
Cc: to Sf/Sc.

//F.B.O.//

Superintendent

21/3/24

