

ABSTRACT

Sri Lanka Standard Institution is the National Standard body of Sri Lanka established under the Bureau of Ceylon Standards Act no 38 of 1964.

In my In Plant training, A study was carried out to get knowledge on major activities of Sri Lanka Standard Institution such as formulation of Product National Standard, Product Certification, System Certification and Laboratory Testing Services.

In Laboratory Service, quality parameter of milk powder, ice cream, margarine, jam, fruit cordials, chilli sauce, tomato sauce, coconut oil and palm oil were analyzed according to the Sri Lanka Standard's Specification. Quality parameters such as moisture, fat, acidity, protein, solubility, sucrose, total solid, salt, so₂, iodine value and colour were tested.

In addition, The tested values were compared with Sri Lanka Standard Institution's specification. Most of the tested quality parameters were found to be within the Sri Lanka Standard's specification.