

Sl. No.	Tests	Minimum Quantity Required	Test Charges (Rs.) per Sample
*	TESTING OF SIZING INGREDIENTS		
271)	Analysis of starch powder	200 g	
	➤ Moisture content [Oven Method]		375
	➤ Ash content		750
	➤ Starch content		500
	➤ Viscosity at (Redwood No.1 seconds) 75°C		800
	➤ pH		250
	➤ Cold water soluble matter		300
272)	Carboxy Methyl Cellulose	200 g	
	➤ Moisture content [Oven Method]		375
	➤ Active content		500
	➤ Degree of substitution		600
	➤ Viscosity (Brookfield)		800
273)	Polyvinyl Alcohol	200 g	
	➤ Moisture content [Oven Method]		375
	➤ Ash content		750
	➤ Viscosity (Brookfield)		800
	➤ Degree of Hydrolysis		500

Sl. No.	Tests	Minimum Quantity Required	Test Charges (Rs.) per Sample
	➤ pH		250
274)	Acrylic size	500 g	
	➤ Solids content [Oven Method]		375
	➤ Active content		500
	➤ Viscosity (Brookfield)		800
275)	Tallow	200 g	
	➤ Moisture & Volatiles [Oven Method]		375
	➤ Ash content		750
	➤ Acid value		500
	➤ Total fatty matter content		550
	➤ Sap value		500
	➤ Iodine value		500
	➤ Unsap matter content		500
	➤ Melting point		300
276)	China Clay/French Chalk	200 g	
	➤ Moisture content (Oven method)		375
	➤ Loss on ignition		550
	➤ Grit content		300

Sl. No.	Tests	Minimum Quantity Required	Test Charges (Rs.) per Sample
	➤ Iron content (AAS method)		750
277)	Gelatin	200 g	
	➤ Moisture content [Oven Method]		375
	➤ Ash content		750
	➤ Nitrogen content (Kjeldhal method)		1000
	➤ Viscosity (Brookfield)		500
278)	Sodium Alginate		
	➤ Moisture content [Oven Method]		375
	➤ Ash content		750
	➤ Active content		1000
	➤ Viscosity (Brookfield)		800