FOGIENE SCIENCES PRIVATE LIMITED

NABL Accredited laboratory

17, 3rd floor, Patel Ram Reddy road, Krishna Reddy layout, Domlur Bangalore – 560071

Phone: 080-43740929 Email: support@fogiene.com

To, Mr. Vijay 5-11, Yadhava College Rd, Madhava Nagar, Gandhinagar, Bengaluru -560001



ANALYTICAL REPORT

Report number	FS-REP-2020011003		
Date of sample receipt	10-AUG-2020		
Sampling by	Not Sampled by Fogiene Sciences		
Sample code	F20-1022		
Sample name	Gir cow ghee		
Sample appearance	Yellow Coloured liquid		
Sample packing	Glass Bottle		
Quantity received	400ml		
Analysed between	11-AUG-2020 to 17-AUG-2020		
Date of report	20-AUG-2020		

SL NO	TEST PARAMETER	RESULT	UNIT	LIMITS	METHOD
1	Moisture	0.11	% by m/m	NMT 0.5	FSSAI Manual of analysis of Foods – Oils and fats
2	Milk fat	99.89	% by m/m	NLT 99.50	
3	Butyro- refractometer reading at 40°C	42	-	40 - 43	
4	Reichert – Meissel value	31	-	NLT 24	
5	Free fatty acid expressed as Oleic acid	0.39	%	NMT 3.0	
6	Baudouin test	Negative	-	Negative	
7	Test for presence for Coal tar dye	Negative	-	Negative	
8	Test for presence for Starch	Negative	-	Negative	

*NS: Not specified

Disclaimer: The test results in this report are only related to the sample received and analysed. This report shall not be reproduced in part or full without prior written approval from Fogiene Sciences Private Limited. The sample will be stored at the facility for a maximum of 30 days or till the shelf life expiry, whichever is earlier.

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OPINION

The above-mentioned test parameters and its limits are derived from food safety and standards (food products standards and food additives) regulations, 2011. Based on the above mentioned tests and the result the received sample conforms to the specifications in the test performed.

For Fogiene Sciences,



Authorised signatory

End of Report