



VEDANT™

FOOD LABORATORY

ALL TYPE OF FOOD TESTING

CERTIFIED COMPANY



Hardik Malaviya
+91 97126 16285
www.vedantfoodlaboratory.com
vedantfoodlaboratory2016@gmail.com
Office no : 615, 6th floor, Blueberry,
Nr. Bhojaldham residency, nikol gam road,
Nikol, Ahmedabad - 382 350

Sample Submitted By : Gheewala Rajendrakumar Virchanddas & Co
Address : Patan
E-mail : rvdesighee@gmail.com
Contact : -----

Test Report No. : VL/2324/0294
Date Of Receipt : 10/06/2024
Date Of Issue : 10/06/2024
Customer's Ref No. : NA

Sample description : Buffalow Ghee
Sample Qty : 200 MI
Packing Mode : Packed in Plastic Jar
Sample Condition : Satisfactory
Marking : Shree Hari Krishna Pure Ghee
Analysis Start Date : 10/06/2024

B. No. : SHK/B/06
Mfg By : Local Farmers
Mfg Date : June 2024
Exp Date : 09 Months
Analysis End Date : 12/06/2024

PHYSICAL ANALYSIS RESULTS

		Analysis Results	F.S. Standard of Ghee	Ref.Method
1.	General Characteristics (Quality / Apprience)	Semi Liquid White	--	Physical Test
2.	Organoleptic / Aroma Test	Good	--	Physical Test

CHEMICAL ANALYSIS RESULT

1.	Free Fatty Acid (F.F.A.)	0.29	Max. 3.00%	IS: 3508(1966)
2.	Moisture	0.09	Max. 0.50%	IS: 3508(1966)
3.	Boudouins Test	Negative	Must Be Negative	IS: 3508(1966)
4.	B.R. Reading at 40.0°C	41.5	40.0 to 43.5 at 40.0°C	IS: 3508(1966)
5.	Reichert-Meissel Value	29.59	Min. 24.0 to 32.0	IS: 3508(1966)
6.	Added Dye Colour	Negative	Must Be Negative	I.C.M.R 1990
7.	After Double Washing R.M. Value	27.50	Max. 2.5% Difference Between R.M. Value	-----
8.	TLC Test for Vegetable Fat	Negative	Must Be Negative	FSSAI Method
9.	TLC Test for Foreign Fat	Negative	Must Be Negative	FSSAI Method

Conclusion: In the opinion of the undersigned, the submitted sample is **CONFORM** with the prescribed standard of quality in above respect of Food Safety & Standard Regulation 2011.

NA=Not Applicable

VEDANT FOOD LABORATORY
For Vedant Food Laboratory,
Hardik Malaviya
Hardik Malaviya
Authorised Signatory

Note :

1. Sample Draw & submitted by Party / Vedant Food Laboratory for Analysis Purpose.
2. This Report is not be Published, Advertisement & Other any legal Action Without Our Permission in Writing From the Director, Vedant Food Laboratory - Ahmedabad.
3. Received Sample will be Destroyed after One Month From the Date of Issue of the Report.
4. Customer Requested for the Above test Only.