



VEDANT™

FOOD LABORATORY

ALL TYPE OF FOOD TESTING

CERTIFIED COMPANY



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Sample Submitted By : Gheewala Rajendrakumar Virchanddas & Co
Address : Patan
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Contact : -----

Test Report No. : VL/2324/0295
Date Of Receipt : 10/06/2024
Date Of Issue : 10/06/2024
Customer's Ref No. : NA

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

B. No. : SHK/C/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 Yellow	--	Physical Test
2. Organoleptic / Aroma Test	Good	--	Physical Test

CHEMICAL ANALYSIS RESULT

1. Free Fatty Acid (F.F.A.)	0.31	Max. 3.00%	IS: 3508(1966)
2. Moisture	0.08	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	28.38	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	26.29	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
Hardik Malaviya
Authorised Signatory
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 This Report is not be Published, Advertisement & Other any legal Action Without Our Permission in Writing From the Director, Vedant Food Laboratory - Ahmedabad.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.