



# VEDANT

## FOOD LABORATORY



ISO9001:2015 CERTIFIED COMPANY

ALL TYPE OF FOOD TESTING

D/112, Uttam Nagar, Nikol Road, Nr. Torrent Power, Nikol, Ahmedabad, (Gujarat) India-382350

Mo.9712616285

E-Mail: vedantfoodlaboratory2016@gmail.com

Sample Submitted By : Venu Ghee  
Address : Surat  
E-mail :  
Contact :

Test Report No. : VL/2122/0363  
Date Of Receipt : 11/08/2022  
Date Of Issue : 11/08/2022  
Customer's Ref No. : NA

Sample description : Ghee  
Sample Qty : 200 ML  
Packing Mode : Packed in Plastic Jar  
Sample Condition : Satisfactory

B. No. : 12H22  
Mfg by : NA  
Mfg Date : NA  
Exp Date : NA  
Analysis End Date : 12/08/2022

Marking : NA  
Analysis Start Date : 12/08/2022

### PHYSICAL ANALYSIS RESULTS

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

### CHEMICAL ANALYSIS RESULT

1.	Free Fatty Acid (F.F.A.)	0.33	Max. 3.00%	IS: 3508(1966)
2.	Moisture	0.10	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	30.58	Min. 24.0 to 32.0	IS: 3508(1966)
6.	Added Dye Colour	----	Must Be Negative	I.C.M.R 1990
7.	After Washing R.M. Value	----	Max. 2.5% Difference Between R.M. Value	----
8.	TLC Test for Vegetable Fat	----	Must Be Negative	FSSAI Method
9.	TLC Test for Foreign Fat	----	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

**AUTHORISED SIGNATORY**

### Note:

1. Sample Drawn & submitted by Party / Vedant Food Laboratory for Analysis purpose.
2. This Report is not be Published, Advertisement & Other any Legal Action Without Our Special Permission in Writing From THE DIRECTOR, VEDANT FOOD LABORATORY - Ahmedabad.
3. Receiver Samples will be Destroyed after One Month From the Date of Issue of the Report.
4. Customer Requested for the Above test Only