

#### AZODI LABS PVT LTD

New No: 24, Old No: 74. Five Furlong Road, Guindy,

Chennai - 600032 Ph: 044-22441220

E-mail: info@azodilabs.com

## TEST REPORT

SAMPLE NO.: ALPL/FD/2018-07/1005-01 TEST REPORT NO.: ALPL/2018-19/1005-01 Job Order No.:1005 DATE: 13.07.2018

Sample Described by the Customer

Groundnut Oil

Sample Received on

10.07.2018

Name & Address of the Customer

Standard Cold Pressed Oil

Analysis Commenced on

No:31, First Main Road,

11.07.2018

Thirumalai Nagar, Perungudi Chennai-600096

Analysis Completed on

13.07.2018

Customer Reference

Sample Drawn By Quantity of the Sample Received Customer

Sample Condition When Received

200ml X 1 No Good, received in Container.

Parameters	Method	Unit	Result	Requirements As per FSSAI
Refractive Index @40°c	IS: 548 (Part 1) 1964 (RA: 2015)	-	1.464	1.462-1.464
Acid Value	IS: 548 (Part 1) 1964 (RA: 2015)	-	1.52	Not more then 6.0
Free Fatty Acid as Oleic Acid	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.76	-
Iodine Value	IS: 548 (Part 1) 1964 (RA: 2015)	-	88.62	85-99
Mineral Oil	IS: 548 (Part 2) 1976 (RA: 2010)	-	Absent	Absent
Total Fat	AOAC 20 <sup>th</sup> Edn 2016, 920.177	g/100g	99.85	-
Protein	IS 7219:1973 (RA:2010)	g/100g	Nil	-
Carbohydrate	ALPL/FD/SOP/065	g/100g	Nil	-
Energy	ALPL/FD/SOP/067	Kcal/100g	898.65	-

Remarks: The Sample meets the requirements as per FSSAI for Groundnut. Oil with respect to the above parameters tested.

Report Prepared By: Yuvaraj

P.Punitha Lakshmi Technical Manager

For Azodi Labs Pvt Ltd

Authorized Signatory

A.Suresh Quality Manager

Note: 1) The results listed herewith are only for the items tested.2) Endorsement of the New York New York Inches Inferred nor implied.3) The test report shall not be reproduced in part or in full without written approval from our laboratory. 4) Samples are not drawn by us unless otherwise mentioned.5) Unless specifically requested by the customer, the test items will not be retained more than 15 days from the date of issue of the test report. 6) Perishable samples will be disposed immediately after issue of the test report. 7) Under no circumstances, lab accepts any liability for loss/damage caused by use or misuse of test report. 8) Liability is limited to proven willful negligence and will in no case be more than the invoiced amount.

and of Report.



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## TEST REPORT

SAMPLE NO.: ALPL/FD/2018-07/1005-02 TEST REPORT NO.: ALPL/2018-19/1005-02 Job Order No.:1005 DATE: 13.07.2018

Sample Described by the Customer

Coconut Oil

Sample Received on

10.07.2018

Name & Address of the Customer

Standard Cold Pressed Oil

No:31, First Main Road,

Analysis Commenced on

11.07.2018

Thirumalai Nagar, Perungudi Chennai-600096

Analysis Completed on

13.07.2018

Customer Reference

Sample Drawn By

Customer

Quantity of the Sample Received

200ml X 1 No

Sample Condition When Received

Good, received in Container.

Parameters	Method	Unit	Result	Requirements As per FSSAI
Refractive Index @40°c	IS: 548 (Part 1) 1964 (RA: 2015)	-	1.449	1.448-1.449
Acid Value	IS: 548 (Part 1) 1964 (RA: 2015)	-	1.00	Not more then 6.0
Iodine Value	IS: 548 (Part 1) 1964 (RA: 2015)	-	8.62	7.5-10
Free Fatty Acid as Lauric Acid	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.36	-
Mineral Oil	IS: 548 (Part 2) 1976 (RA: 2010)	-	Absent	Absent
Total Fat	AOAC 20 <sup>th</sup> Edn 2016, 920.177	g/100g	99.85	-
Protein	IS 7219:1973 (RA:2010)	g/100g	Nil	-
Carbohydrate	ALPL/FD/SOP/065	g/100g	Nil	12
Energy	ALPL/FD/SOP/067	Kcal/100g	898.65	

Remarks: The Sample meets the requirements as per FSSAI for Coconut Oil with respect to the above parameters tested.

Report Prepared By: Yuvaraj

Verified By

P.Punitha Lakshmi Technical Manager

For Azodi Labs Pvt Ltd

Authorized Signatory

A.Suresh Quality Manager

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#### TEST REPORT

SAMPLE NO.: ALPL/FD/2018-07/1005-03 TEST REPORT NO.: ALPL/2018-19/1005-03 Job Order No.:1005 DATE: 13.07.2018

Sample Described by the Customer Sesame Oil Sample Received on 10.07.2018

Name & Address of the Customer

Standard Cold Pressed Oil

Analysis Commenced on

No:31, First Main Road,

11.07.2018

Thirumalai Nagar, Perungudi Chennai-600096

Analysis Completed on

13.07.2018

Customer Reference

Sample Drawn By Quantity of the Sample Received Sample Condition When Received Customer 200ml X 1 No

Good, received in Container.

Parameters	Method	Unit	Result	Requirements As per FSSAI
Refractive Index @40°c	IS: 548 (Part 1) 1964 (RA: 2015)	-	1.466	1.464-1.466
Acid Value	IS: 548 (Part 1) 1964 (RA: 2015)		6.72	Not more then 6.0
Iodine Value	IS: 548 (Part 1) 1964 (RA: 2015)	-	105.36	103-120
Free Fatty Acid as Oleic Acid	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	3.38	-
Mineral Oil	IS: 548 (Part 2) 1976 (RA: 2010)	-	Absent	Absent
Total Fat	AOAC 20 <sup>th</sup> Edn 2016, 920.177	g/100g	99.84	-
Protein	IS 7219:1973 (RA:2010)	g/100g	Nil	-
Carbohydrate	ALPL/FD/SOP/065	g/100g	Nil	-
Energy	ALPL/FD/SOP/067	Kcal/100g	898.56	-

Remarks: The Sample does not meets the requirements as per FSSAI for Sesame Oil with respect to the above parameters tested.

Report Prepared By: Yuvaraj

For Azodi-Labs Pvt Ltd

P.Punitha Lakshmi Technical Manager

ABS End of Report

Authorized Signatory

A.Suresh Quality Manager

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## TEST REPORT

TEST REPORT NO.: ALPL/2018-19/1005-04 SAMPLE NO.: ALPL/FD/2018-07/1005-04 Job Order No.:1005 DATE: 16.07.2018

Sample Described by the Customer

Cow Ghee

Sample Received on

10.07.2018

Name & Address of the Customer

Chennai-600096

Standard Cold Pressed Oil

Analysis Commenced on

10.07.2018

No:31, First Main Road, Thirumalai Nagar, Perungudi

Analysis Completed on

16.07.2018

Customer Reference

Sample Drawn By

Customer

Quantity of the Sample Received Sample Condition When Received 200ml X 1 No Good, received in Container.

Parameters	Method	Unit	Result	Requirements As per FSSAI
Moisture	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.12	Not more than 0.5%
Insoluble Impurities	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.06	-
Free Fatty Acid as Oleic Acid	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.73	Not more than 3.0%
Fat	AOAC 20th Edn 2016, 920.177	g/100g	99.88	-
Protein	IS 7219:1973 (RA:2010)	g/100g	Nil	-
Carbohydrate	ALPL/FD/SOP/065	g/100g	Nil	-
Energy	ALPL/FD/SOP/067	Kcal/100g	898.92	-
Peroxide Value	IS: 548 (Part 1) 1964 (RA: 2015)	meq/kg	0.74	-
Baudouins Test	IS: 548 (Part 2) 1976 (RA: 2010)	-	Negative	Negative

Remarks: The Sample meets the requirements as per FSSAI for Cow Ghee with respect to the above parameters tested.

Report Prepared By: Yuvaraj

Verified By

P.Punitha Lakshmi Technical Manager

CHENNA

For Azodi Labs Pvt Ltd

Authorized Signatory

A.Suresh Quality Manager

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## TEST REPORT

SAMPLE NO.: ALPL/FD/2018-07/1005-05	TEST REPORT NO.: ALPL/2018-19/1005-05			
SAMI DE NOTTIME DE SE	DATE: 16.07.2018			
Job Order No.:1005	DATE: 10.07.2010			

Sample Described by the Customer

Buffalo Ghee

Sample Received on

10.07.2018

Name & Address of the Customer

Standard Cold Pressed Oil

Analysis Commenced on

No:31, First Main Road, Thirumalai Nagar, Perungudi

10.07.2018

Chennai-600096

Analysis Completed on

16.07.2018

Customer Reference

Sample Drawn By

Customer

Ouantity of the Sample Received

200ml X 1 No

Sample Condition When Received

Good, received in Container.

Parameters	Method	Unit	Result	Requirements As per FSSAI
Moisture	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.14	Not more than 0.5%
Insoluble Impurities	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.05	-
Free Fatty Acid as Oleic Acid	IS: 548 (Part 1) 1964 (RA: 2015)	g/100g	0.98	Not more than 3.0%
Fat	AOAC 20 <sup>th</sup> Edn 2016, 920.177	g/100g	99.89	-
Protein	IS 7219:1973 (RA:2010)	g/100g	Nil	-
Carbohydrate	ALPL/FD/SOP/065	g/100g	Nil	-
Energy	ALPL/FD/SOP/067	Kcal/100g	899.01	-
Peroxide Value	IS: 548 (Part 1) 1964 (RA: 2015)	meq/kg	0.65	-
Baudouins Test	IS: 548 (Part 2) 1976 (RA: 2010)	-	Negative	Negative
	the share parameters tested			

Remarks: The Sample meets the requirements as per FSSAI for Buffalo Ghee with respect to the above parameters tested.

Report Prepared By: Yuvaraj

P.Punitha Lakshmi

Technical Manager

For Azodi Labs Pvt Ltd

Authorized Signatory

A.Suresh Quality Manager

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