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| FOOD ANALYSIS LABORATORY KING INSTITUTE CAMPUS, GUINDY, CHENNAI - 600032 | | |  TC-9327 |
| "Form VII A" Report of the Food Analyst [Sec rule 2.4.2(5) and 2.4.4(6)] | | | |
| Test Report No: ACT-1578/2024-25 NABL ULR No: TC93272400000549F | Date:22.08.2024 | Page 1 of 2 | |

L.Dis.No. 9253/G/2024

Certified that I, Tmt. M. Sheela, M.Sc, PGDPH, PGDFSQM., duly appointed as Food Analyst under the provisions of Food Safety and Standards Act, 2006 (34 of 2006), for Dindigul Block, received from **Dindigul** District a Sample of "**PURE GHEE**" bearing Code No of the state/District FSO/serial-No.of the sample :24/006/042/321/2024-2025 Designated Officer, **Dindigul** area on 12.08.2024 for analysis.

The condition of seals on the container and the outer covering on receipt was as follows:

INTACT AND IN GOOD CONDITION:


I found the sample to be "**Ghee**" falling under Regulation 2.1.8(2)(b) r/w Table 2.1.1 of Appendix - A of Food Safety and Standards (Food Products standards and Food Additive) Regulations 2011. The sample was in a condition fit for analysis and has been analysed on 12.08.2024 and completed on 16.08.2024 and the result of its analysis is given below,

Analysis Report

1. Sample Description: Sample received in a sealed label masked tin container. (500ml)

2. CHEMICAL ANALYSIS:

| Sl. No | Quality Characteristics | Name of the method of test used | Result | Prescribed standards as per - Regulation 2.1.8(2)(b) r/w Table 2.1.1 of Appendix - A of Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011. | |
|--------|-------------------------------------|--|--------------------------|--|---------------------|
| | Nature | Ghee | | | |
| | Physical Appearance | Pale yellow colour granular mass. | | | |
| | | Method | Clause No | Result | |
| 1. | ButyroRefractometer Reading at 40°C | FSSAI Manual Methods of analysis of foods- Dairy & Dairy products | 01.088 | 42.05 | 40.0-44.0 |
| 2. | Moisture | | 01.080 | 0.23% | Not more than 0.5% |
| 3. | Free fatty acid as oleic acid | | 01.089 | 1.39% | Not more than 2.0% |
| 4. | Baudouin test | | 01.091 | Negative | Shall be Negative |
| 5. | Milk fat | | 01.087 | 99.77% | Not less than 99.5% |
| 6. | Reichert Meissl value | | 01.090 | 26.4 | Minimum 24.0 |
| 7. | Test for Added colouring matter | | Food Additives 4.1 & 4.2 | Negative | Shall be Negative |

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Opinion:

The above said sample **"Complies to Standards"** for Ghee with respect to Reg. 2.1.8.2(b) r/w Table 2.1.1 Appendix - A Food Safety and Standards (Food Products Standards and Food Additive) Regulations 2011.

Disclaimer:

1. The result relate only to the sample tested
2. The report shall not be reproduced in any form without the approval of the laboratory.

Signed this the 22 day of August 2024

D. Anela
22/8/24
FOOD ANALYST
FOOD ANALYSIS LABORATORY
GUINDY, CHENNAI-32.

To
The Designated Officer, Tamilnadu Food Safety & Drug Administration, Department of Food Safety,
Copy submitted to
The Commissioner of Food Safety and Drug Administration, Chennai-06.

TK

-----End of the report-----

