



VEDANTTM

FOOD LABORATORY

ALL TYPE OF FOOD TESTING

CERTIFIED COMPANY



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Sample Submitted By : Sunilbhai
Address : Baroda
E-mail : -----
Contact : -----

Test Report No. : VL/2425/0250
Date Of Receipt : 22/05/2025
Date Of Issue : 23/05/2025
Customer's Ref No. : NA

Sample description : Ghee
Sample Qty : 200 MI
Packing Mode : Plastic Jar
Sample Condition : Satisfactory

Marking : Cow Ghee
Analysis Start Date : 23/05/2025

B. No. : NA
Mfg By : NA
Mfg Date : NA
Exp Date : NA
Analysis End Date : 23/05/2025

PHYSICAL ANALYSIS RESULTS

		Analysis Results	F.S. Standard of Ghee	Ref.Method
1.	General Characteristics (Quality / Appearance)	Semi Liquid Yellow	--	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	29.15	60Min. 24.0 to 32.0	IS: 3508(1966)
6.	Added Dye Colour	Negative	Must Be Negative	I.C.M.R 1990
7.	After Washing R.M. Value	27.17	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
10.	Saponification Value	222	205 to 235	FSSAI Method
11.	Iodine Value	28.5	25 to 38	FSSAI Method
12.	Polenske Value	1.0	0.5 to 2.0	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
Authorised Signatory
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 This Report is not be Published, Advertisement & Other any legal Action Without Our Permission in Writing From the Director, Vedant Food Laboratory - Ahmedabad.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.