

Sample Name	A2 Bilona Ghee (Puranveda)	Sample Code	26060303
Report No.	OTHPL/RN-202606439	Report Issue date	13/06/2026
ULR No.	TC151222600005816F	Batch No.	NS
Mfg. Date	NS	Exp. Date	NS
Customer Lic. No.	NS	Page No.	01 OF 01
Reference to Sampling	NA	Sample Collected By	Customer

Customer Name & Address:		Sample Receiving Date:	08/06/2026
Jagdamba Mava Bhandar, Arjansar, Bikaner. 334604		Date of Testing	09/06/2026
		Date of Completion	13/06/2026
		Sample Qty. & Condition	250 gm. & Ok
Environmental Conditions Under which test performed	Room Temperature	Registration No.	RAJ.1713/012971

Description: - White colored semisolid form.

CHEMICAL ANALYSIS

Discipline: - Chemical			Product group: - Food and Agricultural Products		
S. No	Parameters	Results	Unit	Test Method	Limits (As Per FSSR 2011)
1.	Moisture	0.083	% w/w	IS 3508:1966	0.50 Max.
2.	Butyro Refractometer Reading at 40°C	41.1	NS	FSSAI Manual of Method of Dairy and Dairy Products- 2022	40-44
3.	Reichert Meissl Value	29.16	NS	IS 3508:1966	NLT 24
4.	Polenske Value	0.34	NA	FSSAI Manual of Method of Dairy and Dairy Products- 2022	0.5-2.0
5.	Free Fatty Acid as Oleic acid	0.10	% w/w	IS 3508:1966	NMT 2
6.	Baudouin Test (Test For Vanaspati Oil)	Negative	NS	FSSAI Manual of Method of Dairy and Dairy Products- 2022	Negative
7.	Iodine Value	34.68	NS	IS 3508:1966	25-38
8.	Saponification Value	231.99	NS	IS 3508:1966	205-235

Opinion: The Sample confirms as per the Food Safety & Standard Regulations 2011 with respect to above tests only.

Note: - 1. The results relate only to item tested.

2. The information about the sample provided by customer.

3. **FSSR**-Food Safety and Standard Regulation, **NS**-Not Specified, **NLT**-Not less than, **NMT**-Not more than

(Rekha Pareek)
Technical Manager
Checked/Reviewed by

(Trilok Singh)
Quality Manager
Authorized Signatory

END OF REPORT