



TEST REPORT



Report Issued To: M/s.OROVEDA ORGANICS
A/102, DUTT PARISAR, MANSAROVAR TO SP RING
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

ULR : TC76132500005527

Issued Date: 30/09/2025

Report No. : HTL/F/250925003

Part A: Particular of Sample Submitted

(a) Name of Sample : GIR COW GHEE
(c) Lab Code No. : F/250925003
(e) Mode of Packing : GLASS JAR
(g) Sample Collection Date : 25/09/2025
(h) Date of Receipt : 25/09/2025

(b) Quantity : 1 X 500 GM
(d) Sample Condition : Satisfactory
(f) Any other Information : NA


Part B:

Date of start of Testing : 25/09/2025

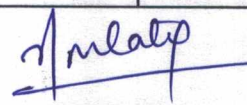
Date of Completion : 30/09/2025

Part C: Test Result

Sr.No.	Quality Characteristics	Results	Specification	Test Method
1	Moisture, %	0.036	Max. 0.5	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
2	Milk Fat, %	99.96	Min. 99.5	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
3	Butyro-refractometer Reading at 40 °C	43.1	40.0 to 44.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
4	Reichert Meissl Value (R.M Value)	27.97	Min. 24.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
5	Polenske Value	0.96	0.5-2.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"


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Sr.No.	Quality Characteristics	Results	Specification	Test Method
6	Free Fatty Acid (FFA) as Oleic acid, %	0.69	Max. 2.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
7	Baudouin Test	Negative	Negative	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
8	Iodine Value	37.23	25-38	FSSAI Manual of Methods of Analysis of Foods "Dairy and Dairy Products"
9	Saponification Value	209.84	205-235	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
10	Test for Rancidity	Negative	Negative	FSSAI Manual of Methods of Analysis of foods "Oil & Fats"
11	Added Colouring matter	Absent	Absent	FSSAI Manual of Methods of Analysis of foods "Oil & Fats"
12	Presence of β -sitosterol	Absent	Absent	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
13	C4:0, Butyric acid, %	2.30	1 - 5	FSSAI Manual of Methods of Analysis of "Foods Additives"
14	C6:0, Hexanoic acid (Caproic acid), %	1.63	0.5 - 2.2	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
15	C8:0, Octanoic acid (Cacrylic acid), %	1.07	0.4 - 1.5	FSSAI Manual of Methods of Analysis of


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Sr.No.	Quality Characteristics	Results	Specification	Test Method
				foods "Dairy and Dairy Products"
16	C10:0, Decanoic acid (Capric acid), %	1.78	0.8 - 5	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
17	C12:0, Dodecanoic acid (Lauric acid), %	2.13	1.5 - 4	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
18	C14:0, Tetradecanoic acid (Myristic acid), %	8.32	6- 13	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
19	C16:0, Hexadecanoic acid (Palmitic acid), %	37.48	22-38	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
20	C18:0, Octadecanoic acid (Stearic acid), %	14.46	8-19	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
21	C16:1 (Cis 9), (Hexadecanoic acid (Palmitoleic acid), %	1.49	0.9-2.8	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
22	C18:1 (cis 9) 9-Octadecenoic acid (Oleic acid), %	21.33	19-32	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
23	C18:2 (cis 9,12), 9,12-Octadecadienoic	3.46	0.5-3.5	FSSAI Manual of


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Sr.No.	Quality Characteristics	Results	Specification	Test Method
	acid (Linoleic acid), %			Methods of Analysis of foods "Dairy and Dairy Products"
24	C18:3 (cis 9,12,15) 9,12,15-Octadecatrienoic acid, %	0.51	0.3-1.0	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"

NA= Not Applicable, NM= Not Mentioned, BLQ= Below Limit of Quantification, QL= Quantification Limit


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Note:
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A/102, DUTT PARISAR, MANSAROVAR TO SP RING
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

ULR : TC761325000005528

Issued Date: 30/09/2025

Report No. : HTL/F/250925004

Part A: Particular of Sample Submitted

(a) Name of Sample : GIR COW GHEE
(c) Lab Code No. : F/250925004
(e) Mode of Packing : GLASS JAR
(g) Sample Collection Date : 25/09/2025
(h) Date of Receipt : 25/09/2025

(b) Quantity : 1 X 500 GM
(d) Sample Condition : Satisfactory
(f) Any other Information : NA

Part B:

Date of start of Testing : 25/09/2025

Date of Completion : 30/09/2025

Part C: Test Result

Sr.No.	Quality Characteristics	Results	Test Method
1	Energy Value, Kcal/100g	899.46	UNFAO Method
2	Protein, %	BLQ(QL 0.1)	IS: 7219
3	Total Carbohydrate, %	BLQ(QL 0.1)	UNFAO Method
4	Dietary Fibre, %	BLQ(QL 0.1)	IS: 11062
5	Total Fat, %	99.94	FSSAI Manual of Methods of Analysis of Foods "Milk & Milk Products"
6	Calcium (as Ca), mg/100g	BLQ(QL 1.0)	IS: 4285
7	Cholesterol, mg/100g	30.53	FSSAI Manual of Methods of Analysis of Foods "Dairy & Dairy Products"
8	Saturated Fat, %	70.26	FSSAI Manual of Methods of Analysis of Foods "Oil & Fats"
9	Polyunsaturated Fat, %	3.98	FSSAI Manual of Methods of Analysis of Foods "Oil & Fats"
10	Monounsaturated Fat, %	23.51	FSSAI Manual of


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TC-7813
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Sr.No.	Quality Characteristics	Results	Test Method
			Methods of Analysis of Foods "Oil & Fats"
11	Trans Fat, %	0.51	FSSAI Manual of Methods of Analysis of Foods "Oil & Fats"

NA= Not Applicable, NM= Not Mentioned, BLQ=Below Limit of Quantification, QL= Quantification Limit


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Issued Date: 30/09/2025
Report No. : HTL/F/250925004/N

Part A: Particular of Sample Submitted

(a) Name of Sample	: GIR COW GHEE	(b) Quantity	: 1 X 500 GM
(c) Lab Code No.	: F/250925004	(d) Sample Condition	: Satisfactory
(e) Mode of Packing	: GLASS JAR	(f) Any other Information	: NA
(g) Sample Collection Date	: 25/09/2025		
(h) Date of Receipt	: 25/09/2025		

Part B:

Date of start of Testing : 25/09/2025 **Date of Completion :** 30/09/2025

Part C: Test Result

Sr.No.	Quality Characteristics	Results	Test Method
1	Total Sugar, %	BLQ(QL 1.0)	FSSAI Manual of Methods of Analysis of Foods "Fruit & Vegetable Products"
2	Added Sugar (as Sucrose), %	BLQ(QL 1.0)	FSSAI Manual of Methods of Analysis of Foods "Fruit & Vegetable Products"
3	Sodium (as Na), mg/100g	BLQ(QL 1.0)	IS: 9497

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