

LILABA

ANALYTICAL LABORATORIES LLP

A COMPLETE FOOD & WATER TESTING LABORATORY



LAL/QE/7.8/01

Report No. LAL-FD-070126002

TEST REPORT

ULR : TC71792600000533F

Page No. 1/2

Issued To:* KALPATARU NEELDEV ENTERPRISES UNIT NO. 316, 3RD FLR, GLOBE ESTATE NEXT, VIKAS NAKA, NEW KALYAN ROAD, DOMBIVLI (E), THANE-421203.	Sample Code : FD-070126002 Issue Date : 08/01/2026 Your ref. : -
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PART A : PARTICULARS OF SAMPLES

1. Date of Receipt	: 07/01/2026	*19.Batch No./Lot No	: N.M.
2. Analysis starting Date	: 07/01/2026	*20.Date of Mfg.	: N.M.
3. Analysis completion Date	: 08/01/2026	*21.Date of Expiry	: N.M.
4. Sample Drawn By	: Customer	*22.Brand Name, If Any	: N.M.
5. Sampling Method	: N.A.	23. BIS Seal	: Not Applicable
6. Sampling Location	: N.A.	24. IO's Signature	: Not Applicable
7. Temp. at the time of Sampling	: N.A.		
8. Group Name	: Ghee		
9. Sample Name	: A2 Ghee		
10. Description of the Sample	: -		
11. Sample Condition	: Received in Good Condition		
12. Temp. at the time of Sample Receipt	: 26.4°C		
13. Test Report As Per	: FSSR 2011		
14. Sample Qty.Received	: 1		
*15.Any Other Information	: -		
*16.Declared Value if any	: -		
17. Grade/Variety/Type/Class/Size/etc	: 250 gm		
18. Mode Of Packing	: Packed in Glass Bottle		

PART B : TEST RESULTS

Food and Agricultural Products

Chemical Testing

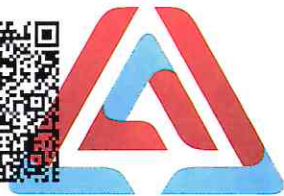
Chemical Parameters

Sr. No.	TEST NAME	SPECIFIED REQUIREMENT	LOQ	RESULTS	TEST METHOD
1	Butyro - Refractometer Reading at 40 ° C	40.0 to 44.0	35.0	41.5	FSSAI 01.088:2022
2	Reichert - Meissel Value	Min. 24.0	20.0	26.10	FSSAI 01.090:2022
3	Baudouin test	Negative	-	Negative	FSSAI 01.091:2022
4	Free Fatty acid (as Oleic Acid), %	Max. 2.00	0.10	0.51	FSSAI 01.089:2022
5	Milk Fat, %	Min. 99.5	0.50	99.88	FSSAI 01.087.2022
6	Moisture, %	Max. 0.50	0.02	0.12	FSSAI 01.086.2022
7	Polenske value	0.50 to 2.00	0.50	1.45	FSSAI 01.090:2022
8	Saponification Value	205 to 235	100	231.18	FSSAI 01.096:2022
9	Iodine Value	25.0 to 38.0	10.0	35.45	FSSAI 01.095:2022
10	Mineral Oil	Absent	-	Absent	FSSAI 01.092:2022

Reviewed By
 Ms. Brinda Parmar (Sr. Analyst
 Chemical)



Authorised Sign
 Mr. Bhavesh Z. Sojitra (Q.M.)



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Report No. LAL-FD-070126002

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ULR : TC71792600000533F

Page No. 2/2

REMARKS :

Nil

NOTE :

Please Refer Overleaf

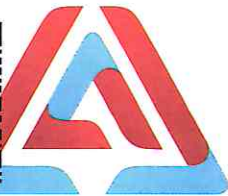
* Indicates the details are provided by the Customers.

Reviewed By
Ms. Brinda Parmar (Sr. Analyst
Chemical)



END OF THE TEST REPORT

Authorised Sign
Mr. Bhavesh Z. Sojitra (Q.M.)



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Report No. LAL-FD-070126002-N

TEST REPORT

Page No. 1/4

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PART B : TEST RESULTS

Food and Agricultural Products

Chemical Testing

Chemical Parameters

Sr. No.	TEST NAME	SPECIFIED REQUIREMENT	LOQ	RESULTS	TEST METHOD
1	RM (wash RM)	N.A	0.50	24.29	FSSAI 01.090: 2022
2	Added colouring matter	Absent	-	Absent	FSSAI Manual - Food Additives : 2016, Method - 4.0
3	Omega 3 Fatty Acids, gm/100gm	N.A	0.50	0.89	LAL/CHEM/SOP/FD/GC/02
4	Omega 9 Fatty Acids, gm/100gm	N.A	0.50	22.85	LAL/CHEM/SOP/FD/GC/02
5	Test for turmeric	Negative	-	Negative	FSSAI Manual - Food Additives : 2016, Method - 4.0
6	Test for Sesame Oil	Negative	-	Negative	FSSAI 02.013: 2021
7	Added Flavour	Absent	-	Absent	Sensory

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Report No. LAL-FD-070126002-N

TEST REPORT

Page No. 2/4

8	Butyric Acid, gm/100gm	1.00 to 5.00	0.50	3.48	LAL/CHEM/SOP/FD/GC/02
9	Vitamin K, mg/100gm	N.A	1.00	BLQ	By HPLC
10	Cholesterol, mg/100 gm	N.A	0.50	201.45	LAL/CHEM/SOP/FD/GC/02

Chemical Testing

Saturated fatty acids

Sr. No.	TEST NAME	SPECIFIED REQUIREMENT	LOQ	RESULTS	TEST METHOD
11	C4:0, Butyric acid, %	1.00 to 5.00	0.50	4.00	LAL/CHEM/SOP/FD/GC/02
12	C6:0, Hexanoic acid (Caproic acid), %	0.50 to 2.20	0.50	1.89	LAL/CHEM/SOP/FD/GC/02
13	C8:0, Octanoic acid (Caprylic acid), %	0.40 to 1.50	0.05	0.98	LAL/CHEM/SOP/FD/GC/02
14	C10:0, Decanoic acid (Capric acid), %	0.80 to 5.00	0.50	4.10	LAL/CHEM/SOP/FD/GC/02
15	C11:0, Undecanoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
16	C12:0, Dodecanoic acid (Lauric acid), %	1.50 to 4.00	0.50	2.85	LAL/CHEM/SOP/FD/GC/02
17	C13:0, Tridecanoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
18	C14:0, Tetradecanoic acid (Myristic acid), %	6.00 to 13.0	0.50	10.00	LAL/CHEM/SOP/FD/GC/02
19	C15:0, Pentadecanoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
20	C16:0, Hexadecanoic acid (Palmitic acid), %	22.0 to 38.0	0.50	31.00	LAL/CHEM/SOP/FD/GC/02
21	C17:0, Heptadecanoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
22	C18:0, Octadecanoic acid (Stearic acid), %	8.00 to 19.0	0.50	15.26	LAL/CHEM/SOP/FD/GC/02
23	C20:0, Eicosanoic acid (Arachidic acid), %	N.A.	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
24	C21:0, Henicosanoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
25	C22:0, Docosanoic acid (Behenic acid), %	N.A.	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
26	C23:0, Tricosanoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02

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Report No. LAL-FD-070126002-N

TEST REPORT

Page No. 3/4

27	C24:0, Lignoceric Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
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Chemical Testing

Mono-unsaturated fatty acids

Sr. No.	TEST NAME	SPECIFIED REQUIREMENT	LOQ	RESULTS	TEST METHOD
28	C14:1, Myristoleic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
29	C15:1 (Cis 10), Pentadecanoic acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
30	C16:1 Palmitoleic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
31	C16:1 (Cis 9), Hexadecanoic acid, %	0.90 to 2.80	0.50	2.29	LAL/CHEM/SOP/FD/GC/02
32	C17:1,(cis 10), Heptadecenoic acid(Margaric acid), %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
33	C18:1 (cis 9), 9-Octadecenoic acid (Oleic acid), %	19.0 to 32.0	0.50	22.85	LAL/CHEM/SOP/FD/GC/02
34	C18:1 (trans n9), Elaidic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
35	C20:1,(cis 11), Eicosenoic acid (Gadoleic acid), %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
36	C22:1 (n9), Erucic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
37	C24:1 Nervonic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02

Chemical Testing

Poly-unsaturated fatty acids

Sr. No.	TEST NAME	SPECIFIED REQUIREMENT	LOQ	RESULTS	TEST METHOD
38	C18:2 (cis 9,12), 9,12-Octadecadienoic acid, %	0.50 to 3.50	0.50	0.79	LAL/CHEM/SOP/FD/GC/02
39	C18:2 (cis n6) Lenoleic acid, %	N.A	0.50	3.25	LAL/CHEM/SOP/FD/GC/02
40	C18:2 (trans n6), Linolelaidic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
41	C18:3 (cis 9,12,15) 9,12,15-Octadecatrienoic, %	0.30 to 1.00	0.50	0.89	LAL/CHEM/SOP/FD/GC/02
42	C18:3 (n6), Gamma Linolenic acid, %	N.A	0.50	0.79	LAL/CHEM/SOP/FD/GC/02

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TEST REPORT

Page No. 4/4

43	C18:3 (n3), alpha Linolenic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
44	C20:4 (n6), Arachidonic Acid, %	N.A.	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
45	C20:5 (n3) (cis 58, 11, 14, 17), Eicosapentaenoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
46	C20:2 (cis11,14), Eicosadienoic acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
47	C20:3 (n6) (cis 8, 11, 4), Eicosatrienoic acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
48	C20:3 (n3) (cis11,14,17), Eicosatrienoic acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
49	C22:2 (cis 13,16), Docosadienoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02
50	C22:6 (n3) (cis 47,10, 13, 16, 19), Docosahexaenoic Acid, %	N.A	0.50	BLQ	LAL/CHEM/SOP/FD/GC/02

REMARKS :

Nil

NOTE :

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END OF THE TEST REPORT

