

## CERTIFICATE OF ANALYSIS

<b>Product: Aseptic Amla Pulp</b>	<b>Batch Code: 251115</b>
<b>Date of Manufacturing: 15.11.2025</b>	<b>Best Before: 18 months from DOM</b>
<b>Packaging size: 200 kg</b>	<b>Storage: Ambient</b>
<b>Packaging Type: Product are Aseptically Packed with Polyliner in MS Drum</b>	<b>Labeling: Pasted in outer side of the Drums</b>
<b>Invoice No.:</b>	<b>Invoice Qty.:</b>

### (A) PHYSICO-CHEMICAL PARAMETERS:

S.No.	Test/Parameter	Limit/Standard	Analytical Result	Remark
1	Purity	100%	100%	Complies
2	TSS (Brix) % @ 20°C	Min 8.0	8.50-10.50	Complies
3	Acidity as C.A %	Max 2.80	1.50-1.80	Complies
4	pH	Max 3.50	2.50-2.80	Complies
5	Consistency (cm/30 sec.)	02-06	3.50-5.50	Complies
6	Colour	Creamish	Creamish	Complies
7	Flavour	Typical of naturally ripe amla without any off flavour	Typical of naturally ripe amla without any off flavour	Complies
8	Taste	Characteristics of sound ripened amla fruit, free of cooked taste	Characteristics of sound ripened amla fruit, free of cooked taste	Complies
9	Appearance	Smooth, uniform, Homogeneous & free flowing	Smooth, uniform, Homogeneous & free flowing	Complies
10	Black specks/10gm	Not more than 5	Not more than 5	Complies
11	Brown specks/10gm	Not more than 10	Not more than 10	Complies

### (B) MICROBIOLOGICAL ANALYSIS:

S.No.	Test/Parameter	Limit/Standard	Analytical Result	Remark
1	Total viable count (CFU/gm)	<10	<10	Complies
2	Yeast & Mold (CFU/ml)	<10	<10	Complies
3	Coliform	Absent/gm	Absent	Complies
4	E.coli	Absent/gm	Absent	Complies

**We certify that the product is made under very stringent hygienic practices like GMPs & safe for human Consumption.**

## CERTIFICATE OF ANALYSIS

<b>Product: Aseptic Tamarind Paste</b>	<b>Batch Code: 260102</b>
<b>Date of Manufacturing: 02.01.2026</b>	<b>Shelf Life: 01.01.2028</b>
<b>Packaging size: 240 kg</b>	<b>Storage - Ambient</b>

<b>(A) PHYSICO-CHEMICAL PARAMETERS:</b>				
<b>S.No.</b>	<b>Test/Parameter</b>	<b>Limit/Standard</b>	<b>Analytical Result</b>	<b>Remark</b>
1	Purity	100%	100%	Complies
2	TSS (Brix) % @ 20°C	Min 32.00	36.10-36.40	Complies
3	Acidity as T.A %	Min 5.00	8.20-9.00	Complies
4	pH	<3.00	2.00-2.30	Complies
5	Consistency (cm/30 sec.)	04-09	5.50-7.50	Complies
6	L Value@ 20 Brix	13-22	18-20	Complies
6	Colour	Bright/Dark Brown	Bright/Dark Brown	Complies
7	Flavour	Typical of naturally ripe tamarind without any off flavour	Typical of naturally ripe tamarind without any off flavour	Complies
8	Taste	Fresh & Clean taste of tamarind paste	Fresh & Clean taste of tamarind paste	Complies
9	Appearance	Smooth, uniform, Homogeneous & free flowing	Smooth, uniform, Homogeneous & free flowing	Complies
<b>(B) MICROBIOLOGICAL ANALYSIS:</b>				
<b>S.No.</b>	<b>Test/Parameter</b>	<b>Limit/Standard</b>	<b>Analytical Result</b>	<b>Remark</b>
1	Total viable count (CFU/gm)	<10	<10	Complies
2	Yeast & Mold (CFU/ml)	<10	<10	Complies
3	Coliform	Absent/gm	Absent	Complies
4	E.coli	Absent/gm	Absent	Complies

**We certify that the product is made under very stringent hygienic practices like GMPs & safe for human Consumption.**

## CERTIFICATE OF ANALYSIS

<b>Product: Aseptic Tamarind Paste</b>	<b>Batch Code: 260105</b>
<b>Date of Manufacturing: 05.01.2026</b>	<b>Shelf Life: 04.01.2028</b>
<b>Packaging size: 240 kg in MS Drums</b>	<b>Storage - Ambient</b>

### (A) PHYSICO-CHEMICAL PARAMETERS:

S.No.	Test/Parameter	Limit/Standard	Analytical Result	Remark
1	Purity	100%	100%	Complies
2	TSS (Brix) % @ 20°C	45±1	44.50-45.40	Complies
3	Acidity as T.A %	8.00-10.00	8.20-9.00	Complies
4	pH	<3.00	1.80-2.00	Complies
5	Consistency (cm/30 sec.)	04-07	4.50-6.50	Complies
6	L Value@ 20 Brix	13-22	17-19	Complies
6	Colour	Bright/Dark Brown	Bright/Dark Brown	Complies
7	Flavour	Typical of naturally ripe tamarind without any off flavour	Typical of naturally ripe tamarind without any off flavour	Complies
8	Taste	Fresh & Clean taste of tamarind paste	Fresh & Clean taste of tamarind paste	Complies
9	Appearance	Smooth, uniform, Homogeneous & free flowing	Smooth, uniform, Homogeneous & free flowing	Complies

### (B) MICROBIOLOGICAL ANALYSIS:

S.No.	Test/Parameter	Limit/Standard	Analytical Result	Remark
1	Total viable count (CFU/gm)	<10	<10	Complies
2	Yeast & Mold (CFU/ml)	<10	<10	Complies
3	Coliform	Absent/gm	Absent	Complies
4	E.coli	Absent/gm	Absent	Complies

**We certify that the product is made under very stringent hygienic practices like GMPs & safe for human Consumption.**