

CERTIFICATE OF ANALYSIS

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

(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.