



LILABA

ANALYTICAL LABORATORIES

A COMPLETE FOOD & WATER TESTING LABORATORY



TC-7179

Report No. LAL-FD-140423002

TEST REPORT

ULR : TC717923000008356F

LAL/QF/7.8/01

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Issued To:**Indian Foodtech**Second Floor, Plot No.43, Amrut Udhyog Nagar, Kholvad, Kamrej, Surat,
Gujarat-394190**Sample Code** : FD-140423002**Issue Date** : 20/04/2023**Your ref.** : -**PART A : PARTICULARS OF SAMPLES**

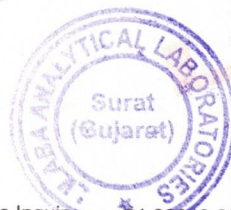
- | | | | |
|---|---|------------------------|------------------|
| 1. Date of Receipt | : 14/04/2023 | 19. Batch No./Lot No | : N.M. |
| 2. Analysis starting Date | : 14/04/2023 | 20. Date of Mfg. | : N.M. |
| 3. Analysis completion Date | : 19/04/2023 | 21. Date of Expiry | : 12 Months |
| 4. Sample 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 | : Peanut Butter | | |
| 9. Sample Name | : Chocolate Crispy High Protein Peanut Butter | | |
| 10. Description of the Sample | : - | | |
| 11. Sample Condition | : Received in Good Condition | | |
| 12. Temp. at the time of Sample Receipt | : 26.1°C | | |
| 13. Test Report As Per | : - | | |
| 14. Sample Qty.Received | : 2 | | |
| 15. Any Other Information | : - | | |
| 16. Declared Value if any | : - | | |
| 17. Grade/Variety/Type/Class/Size/etc | : 100.0 gm | | |
| 18. Mode Of Packing | : Packed in Plastic Container | | |

PART B : TEST RESULTS

Food and Agricultural Products

Chemical Testing**Chemical Parameters**

Sr. No.	TEST NAME	SPECIFIED REQUIREMENT	LOQ	RESULTS	TEST METHOD
1	Iron (as Fe), mg/kg	N.A.	1.00	52.67	FSSAI Manual - Metals: 2016, Method - 5.0
2	Total Ash, %	N.A.	0.05	2.08	LAL/CHEM/SOP/FD/GF/2
3	Total Protein, %	N.A.	0.50	33.78	IS 7219
4	Total Fat, %	N.A.	0.50	37.40	IS 3579
5	Moisture, %	N.A.	0.10	0.85	FSSAI Manual - Oil & Fat : 2016, Method 3.0
6	Carbohydrate, %	N.A.	0.02	34.02	IS 1656
7	Energy, Kcal/100gm	N.A.	-	575.28	FAO Chapter 3.0 Method 3.5

Reviewed By
Ms. Dhara Savaliya (Sr. Analyst
Chemical)Authorised Sign
Mr. Dilip Kukadiya (T.M. Chemical)



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REMARKS :

Nil

NOTE :

Please Refer Overleaf


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END OF THE TEST REPORT


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Report No. LAL-FD-140423002-N

TEST REPORT

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Issued To: Indian Foodtech Second Floor, Plot No.43, Amrut Udhog Nagar, Kholvad, Kamrej, Surat, Gujarat-394190	Sample Code : FD-140423002-N Issue Date : 20/04/2023 Your ref. : -
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PART A : PARTICULARS OF SAMPLES

- | | | | |
|---|---|------------------------|------------------|
| 1. Date of Receipt | : 14/04/2023 | 19. Batch No./Lot No | : N.M. |
| 2. Analysis starting Date | : 14/04/2023 | 20. Date of Mfg. | : N.M. |
| 3. Analysis completion Date | : 19/04/2023 | 21. Date of Expiry | : 12 Months |
| 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 | : Peanut Butter | | |
| 9. Sample Name | : Chocolate Crispy High Protein Peanut Butter | | |
| 10. Description of the Sample | : - | | |
| 11. Sample Condition | : Received in Good Condition | | |
| 12. Temp. at the time of Sample Receipt | : 26.1°C | | |
| 13. Test Report As Per | : - | | |
| 14. Sample Qty.Received | : 2 | | |
| 15. Any Other Information | : - | | |
| 16. Declared Value if any | : - | | |
| 17. Grade/Variety/Type/Class/Size/etc | : 100.0 gm | | |
| 18. Mode Of Packing | : Packed in Plastic Container | | |

PART B : TEST RESULTS

Food and Agricultural Products

Chemical Testing

Chemical Parameters

Sr. No.	TEST NAME	SPECIFIED REQUIREMENT	LOQ	RESULTS	TEST METHOD
1	Vitamin A, µg/100gm	N.A.	5.00	BLQ	IS 5886
2	Vitamin D, µg/100gm	N.A.	1.00	BLQ	IS 5835
3	Total Sugar, %	N.A.	0.50	14.08	LAL/CHEM/SOP/FD/GF/06
4	Saturated Fat, gm/100gm	N.A.	0.50	5.03	LAL/CHEM/SOP/FD/GF/18 Ref by AOAC 20th Edition 996.06
5	Polyunsaturated fat, gm/100gm	N.A.	0.50	11.13	LAL/CHEM/SOP/FD/GF/18 Ref by AOAC 20th Edition 996.06
6	Monounsaturated fat, gm/100gm	N.A.	0.50	18.18	LAL/CHEM/SOP/FD/GF/18 Ref by AOAC 20th Edition 996.06

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7	Trans Fat, gm/100gm	N.A.	0.10	BLQ	LAL/CHEM/SOP/FD/GF/ 18 Ref by AOAC 20th Edition 996.06
8	Cholesterol, mg/100gm	N.A.	0.50	BLQ	LAL/CHEM/SOP/FD/GF/ 18 Ref by AOAC 20th Edition 996.06
9	Vitamin E, mg/100gm	N.A.	1.00	7.37	IS 7235
10	Vitamin C, mg/100gm	N.A.	1.00	BLQ	IS 5838
11	Dietary Fiber, gm/100gm	N.A.	0.50	4.61	IS 11062
12	Calcium (as Ca), mg/kg	N.A.	2.50	1144.10	FSSAI Manual - Metals: 2016, Method - 5.0
13	Sodium (as Na), mg/kg	N.A.	2.50	2201.10	FSSAI Manual - Metals: 2016, Method - 5.0
14	Sucrose, %	N.A.	0.50	14.08	LAL/CHEM/SOP/FD/GF/ 06
15	Potassium (as K), mg/kg	N.A.	0.50	5766.50	FSSAI Manual - Metals: 2016, Method - 5.0

REMARKS :

Nil

NOTE :

Please Refer Overleaf

END OF THE TEST REPORT

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