

TEST REPORT

ULR NO.	TC821824200000761F			TC-8218
REPORT NO:	CECPL/FOOD/0761	REPORT DATE:	03.03.2025	
Customer Name & Address	M/s. Jeevan Masala House of Hills Gujarwadi, Katraj Pune-411046			
Sample Description	Shahi Paneer Masala			
Condition of sample	Acceptable	Sample Given By: Customer		
Date of receipt	01.03.2025	Quantity	250 gm	
Duration of testing	01.03.2025 – 03.03.2025			

Discipline: Chemical

Group: Food and agricultural Products

TEST RESULT

SR. NO.	NAME OF TEST	UNIT	RESULT	METHOD
1.	Ash Content	g/100 g	4.8	IS:1797: 2017
2.	Moisture Content	g/100 g	9.3	IS:1797: 2017
3.	Protein Content	g/100 g	8.9	IS 7219:1973 (RA 2020)
4.	Fat Content	g/100 g	12.6	CECPL/CHEM/SOP/17
5.	Carbohydrate	g/100 g	64.4	CECPL/CHEM/SOP/19
6.	Energy	Kcal/100 g	407	CECPL/CHEM/SOP/19
7.	Total Sugar	g/100 g	<1.0	CECPL/CHEM/SOP/25

NOTE:

- 1) The Tests were performed in Laboratory on the sample(s) as in given condition by customer.
- 2) Any test report shall not be reproduced except in full, without the written permission from Constrovision Engineering Consultants Pvt. Ltd.
- 3) This report, in full or in part, shall not be used to make any misleading claims or for any legal purposes.
- 4) Statement of conformity to a specification is provided considering the level of risk associated with decision rule applied
- 5) Measurement Uncertainty is not taken into consideration while stating conformity with the specified requirements as requested by the customer.

Reviewed and authorized by



Shinde

Vijay Shinde
(Managing Director)

End of test report

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A) Fatty Acid Profile				
SR. NO.	NAME OF TEST	UNIT	RESULT	TEST METHOD
1	Saturated Fat	g/100 g	6.3	AOAC 996.06
2	Polyunsaturated Fat	g/100 g	2.1	
3	Monounsaturated Fat	g/100 g	4.2	
4	Trans Fat	g/100 g	0.0	

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