

**TEST REPORT**

ULR NO.	TC821824200000762F			TC-8218
REPORT NO:	CECPL/FOOD/0762	REPORT DATE:	03.03.2025	
Customer Name & Address	M/s. Jeevan Masala House of Hills Gujarwadi, Katraj Pune-411046			
Sample Description	Mirchi Powder			
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	TEST METHOD
1.	Ash Content	g/100 g	4.0	IS:1797: 2017
2.	Moisture Content	g/100 g	8.7	IS:1797: 2017
3.	Protein Content	g/100 g	6.6	IS 7219:1973 (RA 2020)
4.	Fat Content	g/100 g	13.8	CECPL/CHEM/SOP/17
5.	Carbohydrate	g/100 g	66.9	CECPL/CHEM/SOP/19
6.	Energy	Kcal/100 g	418	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

## TEST REPORT

REPORT NO:	CECPL/FOOD/0762	REPORT DATE:	03.03.2025
Customer Name & Address	M/s. Jeevan Masala House of Hills Gujarwadi, Katraj Pune-411046		
Sample Description	Mirchi Powder		
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

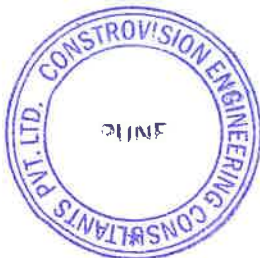
### TEST RESULT

A) Fatty Acid Profile				
SR. NO.	NAME OF TEST	UNIT	RESULT	TEST METHOD
1	Saturated Fat	g/100 g	7.0	AOAC 996.06
2	Polyunsaturated Fat	g/100 g	2.2	
3	Monounsaturated Fat	g/100 g	4.6	
4	Trans Fat	g/100 g	0.0	

#### 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,



*Vijay Shinde*

Vijay Shinde.  
(Managing Director)

End of test report