



**GODWA INSTITUTE OF FOOD TECHNOLOGY
(OPC) PVT LTD (Food Testing Laboratory)**
NABL Accredited Laboratory as per ISO/IEC 17025:2017
ADDRESS: Datta Palace, Balaji nagar, Flat no.17, 2nd Floor,
Dhankawadi Pune Satara Road Pune 411043
CONTACT: 9970066714/7720002376
EMAIL ID: godwainstitute@gmail.com



Report Date: 23/04/2026

Test Report

ULR NO.: TC-1314526000001107F

Customer Name and Address	Padmagandha Dairy Farm Shop No. 1 Kamal Apartment Lane No. 4 Tilekar Nagar, Behind Iskcon NVCC Pune 411048	Test Report No.	GIFT/APR/2026/089
		Sample code	C/04/26/1262
Contact Person & Details	Mr.Shriniwas Tate	Contact No./E-mail: 8149919189	
Sample Information			
Sample Name	Ghee (Cow)	Sample Quantity Received	250 g
Sample Drawn by	Customer	Packing Description	Plastic Pouch
Mfg./ Pkg. Date	20/04/2026	Batch no./Lot No.	PDCG-2004
Best Before/Expiry Date	12 Months	Sample Arrival Temp.	24°C
Sample Condition	Acceptable	Other Info.	A2 Gir Cow (Bilona Ghee)
Laboratory Analysis Information			
Location of Performance	Permanent Testing	Sample Received Date	22/04/2026
Start Date of Analysis	22/04/2026	End Date of Analysis	22/04/2026
Result Details			
Name of group	Food & Agricultural Products	Discipline	Chemical
Sub Group	Milk and Dairy Products (except Human Milk)		

Sr.no	Parameters	Result	Unit	Specification as per Method	Method
Nutritional Parameters					
1	Energy	898.88	Kcal/100g	-	IS 9487:1980
2	Carbohydrate	<0.02	%	-	IS 1656:2022
3	Fat	99.88	%	Min.99.5 %	FSSAI 01.087: 2022
4	Protein	<0.01	%	-	GIFT/SOP/C/023/01
Chemical Parameters					
5	Moisture	0.12	%	Max 0.5%	FSSAI 01.086: 2022
6	Total Ash	<0.05	%	-	GIFT/SOP/C/035/01
7	Reichert Meissl Value	28.36	-	Min 24	FSSAI 01.090: 2022
8	Polenske Value	1.42	-	0.5-2.0	FSSAI 01.090: 2022
9	Butyro-Refractometer Reading	41.7	-	40-44	FSSAI 01.088: 2022
10	Baudouin Test	Negative	-	Negative	FSSAI 01.091: 2022
11	Holds Test	Negative	-	Negative	FSSAI 01.092: 2022
12	Odour	Pleasant	-	-	GIFT/SOP/C/050/01
13	Appearance	Yellow coloured semi solid liquid	-	-	GIFT/SOP/C/051/01

Remark: Any additions to, deviations, or exclusions from the method: No

Authorised Signatory

Mrs. Shraddha Kale
(Quality Manager)

Note:

Date: 23/04/26

Reviewed By

Miss. Ashwini Munde
Technical Manager

Date: 23.04.2026

- Samples not drawn by Godwa Institute of Food Technology (OPC) Pvt Ltd (food testing laboratory) & results apply to the sample as received.
- Sample retention time 15 days for non-perishable sample and maximum 48 hours for perishable sample.
- The Test Report relates only to the sample(s) tested in the laboratory.
- The test report shall not be reproduced except in full, without written approval of the Godwa Institute of Food Technology (OPC) Pvt Ltd (Food testing laboratory).

***** End of Test Report *****





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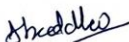
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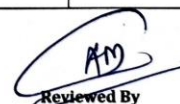
Sr.no	Parameters	Result	Unit	Specification as per Method	Method
Chemical Parameters					
1	Free Fatty Acid	0.74	%	Max 2.0%	FSSAI 01.089:2022

Remark: Any additions to, deviations, or exclusions from the method: No


Authorised Signatory

Mrs. Shraddha Kale
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