



HHCS LABORATORY & RESEARCH CENTER LLP

📍 A-SF, 209, 210, 211 & 303, Arohi Galleria, Opp. Arohi Crest,
South Bopal, Ahmedabad, Gujarat-380058.

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Format. No : HHCS/FF/QSP/7.8/12

TEST REPORT

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Test Report No Customer's Ref. No. / Date * Customer Name & Address	: HHCS/FD/260216001 : N.M : VARNI EXPORTS (ZoarSoar) First Floor, Block-D, Shed No-58, Pushpdeep Industrial Estat, Nutan Mill Road B/s City Gold Cinema, Saraspur, Ahmedabad, Gujarat Phone No : 9099499300 Email : care@zoarsoar.com
Name of Sample Packing Mode Batch / Lot No. * Mfg. Date Sample Condition Date of Receipt Sample Description	: COW GHEE : Sample Packed in Glass Container : 010326-CG01 : N.M. : Satisfactory : 16/02/2026 : A2 Gir Cow Ghee
Analysis Start Date Sample Drawn By	: 16/02/2026 : Customer
Quantity Use By/Exp. Date Date of Issue	: 300 g : N.M. : 17/02/2026
Analysis End Date	: 17/02/2026

Sr No	Parameters	Method	Test Results	Customer Specification
Chemical Food And Agricultural Products				
1	Butyrefractometer Reading at 40°C	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	42.5	40-44
2	Saponification Value	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	233.55	205-235
3	Iodine value	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	36.22	25-38
4	Polenske Value	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	0.70	0.5-2.0
5	Moisture %	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	0.24	Not More Than 0.50





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Sr No	Parameters	Method	Test Results	Customer Specification
6	Milk Fat, %	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	99.76	99.5 MINIMUM
7	Reichert Meissl Value, minimum	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	25.06	24 Minimum
8	FFA as Oleic Acid, maximum, %	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	0.45	Max 2.0
9	Baudouin Test	FSSAI Manual of Methods of Analysis of Foods-Dairy and Dairy Products	Absent	Negative
10	C4:0, Butyric acid %	AOAC(22nd Edn) 996.06	1.05	1 - 5
11	C6:0, Hexanoic acid (Caproic acid) %	AOAC(22nd Edn) 996.06	0.52	0.5 - 2.2
12	C8:0, Octanoic acid (Caprylic acid) %	AOAC(22nd Edn) 996.06	0.48	0.4 - 1.5
13	C10:0, Decanoic acid (Capric acid) %	AOAC(22nd Edn) 996.06	1.32	0.8 - 5
14	C12:0, Dodecanoic acid (Lauric acid) %	AOAC(22nd Edn) 996.06	2.76	1.5 - 4
15	C14:0, Tetradecanoic acid (Myristic acid) %	AOAC(22nd Edn) 996.06	9.48	6 - 13
16	C16:0, Hexadecanoic acid (Palmitic acid) %	AOAC(22nd Edn) 996.06	36.96	22 - 38
17	C18:0, Octadecanoic acid (Stearic acid) %	AOAC(22nd Edn) 996.06	15.60	8 - 19
18	C16:1 (Cis 9), (Hexadecanoic acid (Palmitoleic acid) %	AOAC(22nd Edn) 996.06	1.2	0.9 - 2.8
19	C18:1 (cis 9) 9-Octadecenoic acid (Oleic acid) %	AOAC(22nd Edn) 996.06	26.92	19 - 32
20	C18:2 (cis 9,12), 9,12-Octadecadienoic acid (Linoleic acid) %	AOAC(22nd Edn) 996.06	2.76	0.5 - 3.5
21	C18:3 (cis 9,12,15) 9,12,15-Octadecatrienoic acid %	AOAC(22nd Edn) 996.06	0.71	0.3 - 1.0





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Sr No	Parameters	Method	Test Results	Customer Specification
22	Saturated Fat %	AOAC(22nd Edn) 996.06	68.52	-
23	Monounsaturated Fatty Acids (MUFA)	AOAC(22nd Edn) 996.06	27.77	-
24	Polyunsaturated Fatty Acid	AOAC(22nd Edn) 996.06	3.47	-

Note : NM = Not Mentioned

Ms. Urvi Patel
Reviewed By



Dr. Gopal Kalambe
Authorised Signatory

Note:

1. Results relate only to the sample tested.
2. Test Report shall not be reproduced except in full, without written approval of the laboratory.
3. Samples will be preserved for a period 30 days, if Perishable samples will be stored for a period of 07 days, from the delivery of Test Report.
4. LOQ - Limit of Quantification, BLQ- Below the limit of quantification, ND -Not detected, NA- Not Applicable.
5. The testing has been performed to the best of our ability and our responsibility. This certificate reflects our findings at the time and place of testing
6. * Details Provided by the Customer.

*** END OF REPORT ***

