AASHIRVAAD SVASTI ORGANIC GHEE REPORT CARD

Batch No. TOGJ01F

Quality Check	Test Name	Acceptable Range	Result
Pesticide Residues (218) *(to ensure that the complies with the Organic MRLs of Pesticides)*	218 Pesticide Residues[1]	Organic MRL Compliant/Not Compliant	Compliant
Sensory (3) *(to ensure the desired sensory characteristics of Ghee)*	Colour and Appearance[2]	Golden Yellow	Pass
	Texture[3]	Grainy, Semi-Solid with pourable consistency	Pass
	Taste and Flavour[3]	Clean, pleasant and rich Ghee Aroma and taste	Pass
Quality Parameters (8) *(to ensure that the Ghee meets the Quality parameters)*	Butyro refractometer (BR) at 40^0 C Reading[4]	40 – 44	41.4
	Reichert Meissl Value[5]	Min 24	29.35
	Polenske Value[5]	0.5 – 2	1.2
	Saponification Value[6]	205 to 235	218.23
	Iodine Value[7]	25 to 38	29.72
	% Peroxide Value[8] (milliequivalent per kg)	Max 1.0	0.29
	Beta Sitosterol[9]	Present/ Absent	Absent
	Baudouin Test[10]	Negative	Negative
Physio-chemical (3) *(to ensure Ghee meets the Quality requirements)*	% Milk Fat[11]	Min. 99.5	99.82
	% Moisture[12]	Max 0.5	0.18
	%Free Fatty Acid [13]	Max 2.0	0.38
Microbiological Quality (7) *(to ensure Ghee has the desired level of Microbiological Quality)*	Aerobic Plate Count[14]	<10/ g	<10/g
	Coliform[15]	<10/ g	Absent/g
	Staphylococcus aureus[16]	<10/g	<10/g
	Yeast and Mold Count[17]	<10/g	<10/g
	E. Coli[18]	Absent/g	Absent/g
	Salmonella[19]	Absent/25g	Absent/25g
	Listeria Monocytogenes[20]	Absent/25g	Absent/25g
Contaminants (37) *(to ensure Ghee is free from Unwanted contaminants)*	Lead[21]	Max 0.02 ppm	BLQ
	Copper[21]	Max 30.0 ppm	BLQ
	Arsenic[21]	Max 0.1 ppm	BLQ
	Tin[21]	Max 250.0 ppm	BLQ
	Cadmium[21]	Max 1.5 ppm	BLQ
	Mercury[21]	Max 1.0 ppm	BLQ
	Methyl Mercury[21]	Max 0.25 ppm	BLQ
	28 Antibiotic Residues[22]	Compliant/Not Compliant	Compliant
	Aflatoxin M1[23]	Max. 0.5 ppb	Not detected
	Melamine[24]	Max 2.5 ppm (Other foods)	Not detected

[1]AOAC2007.01 ; [2] Visual Inspection ; [3] Organoleptic Evaluation; [4] Manual of Methods of Analysis of Foods for Milk and Milk Products -13.3 ; [5] Manual of Methods of Analysis of Foods for Milk and Milk Products -13.5; [6] FSSAI 02.007:2021 ; [7] FSSAI 02.010:2021; [8] Manual of Methods of Analysis of Foods for Milk and Milk Products -13.9; [9] Order Method Manual Ghee 27 03 2019; [10] Manual of Methods of Analysis of Foods for Milk and Milk Products -13.6; [11] Manual of Methods of Analysis of Foods for Milk and Milk Products -1.2.9.2; [12] Manual of Methods of Analysis of Foods for Milk and Milk Products -13.2; [13] Manual of Methods of Analysis of Foods for Milk and Milk Products -13.4.2.2; [14] ISO 4833-1: 2013; [15] ISO 4832:2006; [16] ISO 6888-1:2003; [17] ISO 5403:1999(RA 2005); [18] IS 5887 (Part 1); [19] ISO 6579-1:2017; [20] ISO 11290-1:2017; [21] ILTD/SB/QC 139 (Method Ref: AOAC 2011.14) ; [22] FSSAI 07.014:2020; [23] FSSAI 07.014:2020 ; [24] Manual of Methods of Analysis of Foods for Milk and Milk Products -20;

APPROVED QUALITY

MAMIDI LAKSHMAIAH

Digitally signed by MAMIDI LAKSHMAIAH
Date: 2026.10.27 18:06:04 +05'30'

For Feedback/ Complaint Contact: ITC Cares At P.O. Box 592, Bengaluru – 560005.
itccares@itc.in 1800 425 444 444