



Report Issued To: M/s. OROVEDA ORGANICS  
A/102, DUTT PARISAR, MANSAROVAR TO SP RING  
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

ULR : TC76132500005527

Issued Date: 30/09/2025

Report No. : HTL/F/250925003

**Part A: Particular of Sample Submitted**

(a) Name of Sample : GHEE  
(c) Lab Code No. : F/250925003  
(e) Mode of Packing : GLASS JAR  
(g) Sample Collection Date : 25/09/2025  
(h) Date of Receipt : 25/09/2025

(b) Quantity : 1 X 500 GM  
(d) Sample Condition : Satisfactory  
(f) Any other Information : NA

**Part B:**

Date of start of Testing : 25/09/2025

Date of Completion : 30/09/2025

**Part C: Test Result**

Sr.No.	Quality Characteristics	Results	Specification	Test Method
1	Moisture, %	0.036	Max. 0.5	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
2	Milk Fat, %	99.96	Min. 99.5	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
3	Butyro-refractometer Reading at 40 °C	43.1	40.0 to 44.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
4	Reichert Meissl Value (R.M Value)	27.97	Min. 24.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
5	Polenske Value	0.96	0.5-2.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"

RAJESH C PATEL  
Reviewed by



NIKITA PATEL  
Authorized Signatory



Report Issued To: M/s. OROVEDA ORGANICS  
A/102, DUTT PARISAR, MANSAROVAR TO SP RING  
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

ULR : TC76132500005527

Issued Date: 30/09/2025

Report No. : HTL/F/250925003

Sr.No.	Quality Characteristics	Results	Specification	Test Method
6	Free Fatty Acid (FFA) as Oleic acid, %	0.69	Max. 2.0	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
7	Baudouin Test	Negative	Negative	FSSAI Manual of Methods of Analysis of Foods "Milk and Milk Products"
8	Iodine Value	37.23	25-38	FSSAI Manual of Methods of Analysis of Foods "Dairy and Dairy Products"
9	Saponification Value	209.84	205-235	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
10	Test for Rancidity	Negative	Negative	FSSAI Manual of Methods of Analysis of foods "Oil & Fats"
11	Added Colouring matter	Absent	Absent	FSSAI Manual of Methods of Analysis of foods "Oil & Fats"
12	Presence of $\beta$ -sitosterol	Absent	Absent	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
13	C4:0, Butyric acid, %	2.30	1 - 5	FSSAI Manual of Methods of Analysis of "Foods Additives"
14	C6:0, Hexanoic acid (Caproic acid), %	1.63	0.5 - 2.2	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
15	C8:0, Octanoic acid (Caprylic acid), %	1.07	0.4 - 1.5	FSSAI Manual of Methods of Analysis of

RAJESH C PATEL  
Reviewed by



NIKITA PATEL  
Authorized Signatory





**TEST REPORT**



**Report Issued To:** M/s. OROVEDA ORGANICS  
A/102, DUTT PARISAR, MANSAROVAR TO SP RING  
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

**ULR : TC761325000005527**

**Issued Date:** 30/09/2025

**Report No. :** HTL/F/250925003

Sr.No.	Quality Characteristics	Results	Specification	Test Method
				foods "Dairy and Dairy Products"
16	C10:0, Decanoic acid (Capric acid), %	1.78	0.8 - 5	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
17	C12:0, Dodecanoic acid (Lauric acid), %	2.13	1.5 - 4	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
18	C14:0, Tetradecanoic acid (Myristic acid), %	8.32	6- 13	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
19	C16:0, Hexadecanoic acid (Palmitic acid), %	37.48	22-38	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
20	C18:0, Octadecanoic acid (Stearic acid), %	14.46	8-19	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
21	C16:1 (Cis 9), (Hexadecanoic acid (Palmitoleic acid), %	1.49	0.9-2.8	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
22	C18:1 (cis 9) 9-Octadecenoic acid (Oleic acid), %	21.33	19-32	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"
23	C18:2 (cis 9,12), 9,12-Octadecadienoic	3.46	0.5-3.5	FSSAI Manual of

  
**RAJESH C PATEL**  
Reviewed by



  
**NIKITA PATEL**  
Authorized Signatory



TC-7613

**TEST REPORT**

Email : [hitechlabindia@gmail.com](mailto:hitechlabindia@gmail.com)  
Web : [www.hitechhealthcarelab.com](http://www.hitechhealthcarelab.com)



**Report Issued To:** M/s. OROVEDA ORGANICS  
A/102, DUTT PARISAR, MANSAROVAR TO SP RING  
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

**ULR : TC761325000005527**

**Issued Date:** 30/09/2025

**Report No. :** HTL/F/250925003

Sr.No.	Quality Characteristics	Results	Specification	Test Method
	acid (Linoleic acid), %			Methods of Analysis of foods "Dairy and Dairy Products"
24	C18:3 (cis 9,12,15) 9,12,15-Octadecatrienoic acid, %	0.51	0.3-1.0	FSSAI Manual of Methods of Analysis of foods "Dairy and Dairy Products"

NA= Not Applicable, NM= Not Mentioned, BLQ= Below Limit of Quantification, QL= Quantification Limit

  
**RAJESH C PATEL**  
Reviewed by



  
**NIKITA PATEL**  
Authorized Signatory

**Note:**

1. This report, in full or in part, shall not be published, advertised, used for any legal action, unless prior permission has been secured from the Director of Laboratory.
2. This test report is ONLY FOR THE SAMPLE TESTED.

.....End of Report.....

Page No. 4/4





TC-7613

**TEST REPORT**

Email : [hitechlabindia@gmail.com](mailto:hitechlabindia@gmail.com)  
Web : [www.hitechhealthcarelab.com](http://www.hitechhealthcarelab.com)



**Report Issued To:** M/s. OROVEDA ORGANICS  
A/102, DUTT PARISAR, MANSAROVAR TO SP RING  
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

**ULR : TC761325000005528**

**Issued Date:** 30/09/2025

**Report No. :** HTL/F/250925004

**Part A: Particular of Sample Submitted**

(a) Name of Sample : GHEE  
(c) Lab Code No. : F/250925004  
(e) Mode of Packing : GLASS JAR  
(g) Sample Collection Date : 25/09/2025  
(h) Date of Receipt : 25/09/2025

(b) Quantity : 1 X 500 GM  
(d) Sample Condition : Satisfactory  
(f) Any other Information : NA

**Part B:**

**Date of start of Testing :** 25/09/2025

**Date of Completion :** 30/09/2025

**Part C: Test Result**

Sr.No.	Quality Characteristics	Results	Test Method
1	Energy Value, Kcal/100g	899.46	UNFAO Method
2	Protein, %	BLQ(QL 0.1)	IS: 7219
3	Total Carbohydrate, %	BLQ(QL 0.1)	UNFAO Method
4	Dietary Fibre, %	BLQ(QL 0.1)	IS: 11062
5	Total Fat, %	99.94	FSSAI Manual of Methods of Analysis of Foods "Milk & Milk Products"
6	Calcium (as Ca), mg/100g	BLQ(QL 1.0)	IS: 4285
7	Cholesterol, mg/100g	30.53	FSSAI Manual of Methods of Analysis of Foods "Dairy & Dairy Products"
8	Saturated Fat, %	70.26	FSSAI Manual of Methods of Analysis of Foods "Oil & Fats"
9	Polyunsaturated Fat, %	3.98	FSSAI Manual of Methods of Analysis of Foods "Oil & Fats"
10	Monounsaturated Fat, %	23.51	FSSAI Manual of

  
**RAJESH C PATEL**  
Reviewed by



Page No. 1/2

  
**NIKITA PATEL**  
Authorized Signatory



TC-7813

**TEST REPORT**



**Report Issued To:** M/s. OROVEDA ORGANICS  
A/102, DUTT PARISAR, MANSAROVAR TO SP RING  
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

**ULR : TC761325000005528**

**Issued Date:** 30/09/2025

**Report No. :** HTL/F/250925004

Sr.No.	Quality Characteristics	Results	Test Method
			Methods of Analysis of Foods "Oil & Fats"
11	Trans Fat, %	0.51	FSSAI Manual of Methods of Analysis of Foods "Oil & Fats"

NA= Not Applicable, NM= Not Mentioned, BLQ=Below Limit of Quantification, QL= Quantification Limit

  
**RAJESH C PATEL**  
Reviewed by



  
**NIKITA PATEL**  
Authorized Signatory

**Note:**

1. This report, in full or in part, shall not be published, advertised, used for any legal action, unless prior permission has been secured from the Director of Laboratory.
2. This test report is ONLY FOR THE SAMPLE TESTED.

.....End of Report.....  
Page No. 2/2



**TEST REPORT**



**Report Issued To:** M/s. OROVEDA ORGANICS  
A/102, DUTT PARISAR, MANSAROVAR TO SP RING  
ROAD, NEAR H3 SCHOOL, TRAGAD, CHANDHEDA,

**Issued Date:** 30/09/2025  
**Report No.:** HTL/F/250925004/N

**Part A: Particular of Sample Submitted**

(a) Name of Sample : GHEE  
(c) Lab Code No. : F/250925004  
(e) Mode of Packing : GLASS JAR  
(g) Sample Collection Date : 25/09/2025  
(h) Date of Receipt : 25/09/2025

(b) Quantity : 1 X 500 GM  
(d) Sample Condition : Satisfactory  
(f) Any other Information : NA

**Part B:**

**Date of start of Testing :** 25/09/2025

**Date of Completion :** 30/09/2025

**Part C: Test Result**

Sr.No.	Quality Characteristics	Results	Test Method
1	Total Sugar, %	BLQ(QL 1.0)	FSSAI Manual of Methods of Analysis of Foods "Fruit & Vegetable Products"
2	Added Sugar (as Sucrose), %	BLQ(QL 1.0)	FSSAI Manual of Methods of Analysis of Foods "Fruit & Vegetable Products"
3	Sodium (as Na), mg/100g	BLQ(QL 1.0)	IS: 9497

NA= Not Applicable, NM= Not Mentioned, BLQ=Below Limit of Quantification, QL= Quantification Limit

**RAJESH C PATEL**  
Reviewed by



**NIKITA PATEL**  
Authorized Signatory

**Note:**

1. This report, in full or in part, shall not be published, advertised, used for any legal action, unless prior permission has been secured from the Director of Laboratory.
2. This test report is ONLY FOR THE SAMPLE TESTED.

.....End of Report.....