



AASHIRVAAD SVASTI ORGANIC GHEE REPORT CARD

Batch No. TOGL30C

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 ^o C Reading ⁴	40 – 44	42.04
	Reichert Meissl Value ⁵	Min 24	28.22
	Polenske Value ⁵	0.5 – 2	1.57
	Saponification Value ⁶	205 to 235	216.82
	Iodine Value ⁷	25 to 38	36.09
	% Peroxide Value ⁸ (milliequivalent per kg)	Max 1.0	< 0.5
	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	99.89
	% Moisture ¹²	Max 0.5	0.11
	%Free Fatty Acid ¹³	Max 2.0	0.14
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	<10/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/g	Absent/g
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
	Alfatoxin 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;

