



AASHIRVAAD SVASTI ORGANIC GHEE REPORT CARD

Batch No. TOGG09E

Quality Check	Test Name	Acceptable Range	Result
Pesticide Residues (218) <i>(to ensure that the complies with the Organic MRLs of Pesticides)</i>	218 Pesticide Residues ¹	Organic MRL Compliant/Not Compliant	Compliant
Sensory (3) <i>(to ensure the desired sensory characteristics of Ghee)</i>	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) <i>(to ensure that the Ghee meets the Quality parameters)</i>	Butyro refractometer (BR) at 40 ^o C Reading ⁴	40 – 44	43
	Reichert Meissl Value ⁵	Min 24	27.46
	Polenske Value ⁵	0.5 – 2	1.02
	Saponification Value ⁶	205 to 235	230.88
	Iodine Value ⁷	25 to 38	31.84
	% Peroxide Value ⁸ (milliequivalent per kg)	Max 1.0	0.6
	Beta Sitosterol ⁹	Present/ Absent	Absent
	Baudouin Test ¹⁰	Negative	Negative
Physio-chemical (3) <i>(to ensure Ghee meets the Quality requirements)</i>	% Milk Fat ¹¹	Min. 99.5	99.85
	% Moisture ¹²	Max 0.5	0.14
	%Free Fatty Acid ¹³	Max 2.0	0.40
Microbiological Quality (7) <i>(to ensure Ghee has the desired level of Microbiological Quality)</i>	Aerobic Plate Count ¹⁴	<10/ g	<10/g
	Coliform ¹⁵	<10/ g	Absent
	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) <i>(to ensure Ghee is free from Unwanted contaminants)</i>	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

¹AOAC2007.01 ; 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;

