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Product Name	ict Name LEAN FUEL POWDER (CHOCOLATE FLAVOUR)			
Batch. No.	LFCP22001	Specification No.	QC/FP/FPS/535-00	
Batch size	300.0 Kg	A.R No.	FP/221/22	
Mfg. Date	09/2022	Analysis Completed on	24/09/2022	
Exp. Date.	04/2024	Page	1 of 1	

S. No	TEST	SPECIFICATION	RESULT
01	Description	Brown powder having chocolate	Brown powder having
		flavor.	chocolate flavor.
02	Reconstitution		
	[To be done as mention on the label.]	Brown even dispersion is	Brown even dispersion is
		formed	formed
03	Loss on drying	Not more than 6.0%	4.7%
04	Total ash	Not more than 6.0%	4.2%
05	Energy [373.0 Kcal/100 g]	Not less than 90.0% of the LC	103.5%
06	Carbohydrates [<0.5 g/100g]	Not less than 90.0% of the LC	102.9%
07	Protein content [75.7 g/100g]	Not less than 90.0% of the LC	101.3%
08	Fat content [7.5 g/100g]	Not less than 90.0% of the LC	102.5%
09	Dietary Fiber [0.5g/100g]	Not less than 90.0% of the LC	100.8%
10	Peroxide value	Not more than 1 mEq of	Nil
		oxygen/Kg	
11	Microbiological Limit test		
	Total aerobic bacterial count	Not more than 50,000 CFU/g	Less than 5000 CFU/g
	Total Fungal count	Not more than 500 CFU/g	Less than 500 CFU/g
	Pathogens		
	E.coli	Should be absent/g	Absent/g
	Salmonella	Should be absent/10g	Absent/10g
	P.aeruginosa	Should be absent/g	Absent/g
	S.aureus	Should be absent/g	Absent/g

LC: Label claim

OPINION: The sample complies with above specification

	PREPARED BY	CHECKED BY	APPROVED BY
NAME	V.SRAVANI	S.SANTHOSHA	P.P. DESHMUKH
DESIGNATION	EXECUTIVE QC	EXECUTIVE QC	MANAGER QC & ADL
SIGN	Gravani	Earth	(5) A /8)
DATE	24/09/2022	24/09/2022	24/09/2022

CERTIFICATE OF ANALYSIS

Product Name	LEAN FUEL POWDER - ORGANIC (VANILLA FLAVOUR)		
Batch. No.	LFVP22001	Specification No.	QC/FP/FPS/534-00
Batch size	200.0 Kg	A.R No.	FP/293/22
Mfg. Date	09/2022	Analysis Completed on	21/09/2022
Exp. Date.	03/2024	Page	1 of 1

S. No	TEST	SPECIFICATION	RESULT
01	Description	Cream powder having vanilla	Cream powder having
	A	flavor.	vanilla flavor.
02	Reconstitution		
	[To be done as mention on the label.]	Cream even dispersion is	Cream even dispersion is
		formed	formed
03	Loss on drying	Not more than 6.0%	4.5%
04	Total ash	Not more than 6.0%	4.1%
05	Energy [373.0 Kcal/100 g]	Not less than 90.0% of the LC	103.4%
06	Carbohydrates [<0.5 g/100g]	Not less than 90.0% of the LC	102.2%
07	Protein content [75.7 g/100g]	Not less than 90.0% of the LC	100.3%
08	Fat content [7.5 g/100g]	Not less than 90.0% of the LC	102.5%
09	Dietary Fiber [0.5g/100g]	Not less than 90.0% of the LC	100.1%
10	Peroxide value	Not more than 1 mEq of	Nil
		oxygen/Kg	
11	Microbiological Limit test		
	Total aerobic bacterial count	Not more than 50,000 CFU/g	Less than 5000 CFU/g
	Total Fungal count	Not more than 500 CFU/g	Less than 500 CFU/g
	28		
	Pathogens		
	E.coli	Should be absent/g	Absent/g
	Salmonella	Should be absent/10g	Absent/10g
	P.aeruginosa	Should be absent/g	Absent/g
	S.aureus	Should be absent/g	Absent/g

LC: Label claim

OPINION: The sample complies with above specification

	PREPARED BY	CHECKED BY	APPROVED BY
NAME	V.SRAVANI	S.SANTHOSHA	P.P.DESHMUKH
DESIGNATION	EXECUTIVE QC	EXECUTIVE QC	MANAGER QC & ADL
SIGN	Pravani	Cartho	24 10
DATE	21/09/2022	21/09/2022	21/09/2022