



CERTIFICATE OF ANALYSIS

Batch Details

Parameter	Details
Product	Ashwagandha Extract 1.5%
Botanical Name	<i>Withania somnifera</i>
Part Used	Roots
Batch Number	BB20260369
Batch Quantity	5000 kg
Country of Origin	India
Date of Manufacture	Feb-2026
Date of Expiry	Jan-2029
Report No.	BBR260386



Parameter	Specification	Results	Protocol #
Description	Light brown to dark brown powder	Complies	Organoleptic
Identification	To comply by HPLC	Complies	TM/0897
Solubility	Partially soluble in water	Complies	USP
Loss on Drying	Not more than 6.0%w/w	2.14%w/w	USP
Untapped Bulk Density	Between 0.30 to 0.60g/ml	0.55g/ml	USP
Tapped Bulk Density	Between 0.40 to 0.80g/ml	0.71g/ml	USP
Particle Size (40 mesh)	Not less than 95% passing	Complies	USP
Assay (Withanolides)	Not less than 1.5%	2.38%	TM/0897
Lead (Pb)	Not more than 3.0 ppm	Complies	USP
Arsenic (As)	Not more than 1.0 ppm	Complies	USP
Cadmium (Cd)	Not more than 0.5 ppm	Complies	USP
Mercury (Hg)	Not more than 0.1 ppm	Complies	USP
Total Plate Count	Not more than 3000 cfu/g	265 cfu/g	USP
Yeast & Mold Count	Not more than 100 cfu/g	20 cfu/g	USP
E. coli	Negative/10g	Negative	USP
Salmonella spp.	Negative/10g	Negative	USP

CERTIFICATE OF ANALYSIS

Additional information	
Sanitizing treatment	Non-irradiated and not treated with ETO
Genetic Modification Status	GMO free
BSE / TSE status	BSE / TSE free
Manufactured by	Bio-Med Ingredients Ltd
Shelf life	3 years when stored in unopened original package at the recommended storage condition.
Packing	Packed in food grade polythene bag followed by 50 L HDPE Container.
Standard Pack size	25 kg in single HDPE/ Paper Container
Storage Condition	Store in dry, cool place, protected from light, heat and oxidation. The recommended storage temperature is below 30° C.

* The product is of herbal origin. There may be minor color difference because of the geographical and seasonal variations of the plant material.

Conclusion: This Product complies with the specifications based on the above tests conducted.

**CERTIFICATE OF ANALYSIS**

Unique Ref Number:	6600037322-03-001	Manufacturing date:	FEB-2026
Contract No.:	1490001052-40	Best before date:	FEB-2028
Po No	BB-82783739	Quantity (Ton):	5.443
Cust Product code:	750014400	Package Size(Kg):	50LB, NET WEIGHT
Product Code:	BPUS125	Package Type:	PA + CARTON
Product Name:	ORGANIC BLACK PEPPER HTST	Container No:	CMAU4566515

The following result are based on the testing of representative sample of the above product

Physical Characteristics	Target	Result	Unit	Method
Light berries	3.0	2.7	% w/w, max	ASTA 14.2
Foreign matter	0.2	0	% w/w, max	ASTA 14.0
Aroma	Same as reference sample	Passed	-	Sensory test
Chemical Characteristics	Target	Result	Unit	Method
Moisture	12.0	10.67	% v/w, max	ASTA 2.0
Volatile oil	2.0	3.4	% v/w, min	ASTA 5.0
Piperine	4.5	6.45	% w/w, min	ASTA 12.1
AIA	1.5	0.65	% w/w, max	ASTA 4.0
Total Ash	6.0	4.04	% w/w, max	ASTA 3.0
Microbiological Characteristics	Target	Result	Unit	Method
TPC	50,000	150	cfu/g, max	FDA BAM
Salmonella	Negative	Negative	/375g	FDA BAM
E.coli	Negative	Negative	/g	FDA BAM
Coliforms	50	<10	cfu/g, max	FDA BAM
Yeast & Mold	100	<10	cfu/g, max	FDA BAM
Mycotoxins (Screening test)	Target	Result	Unit	Method
Ochratoxin A	15.0	Not detected (LOD=1)	ppb, max	AOAC 2007 (2000.03)
Aflatoxin B1	5.0	Not detected (LOD=0.1)	ppb, max	ASTA 24.2
Aflatoxin Total (B1, B2, G1, G2)	10.0	Not detected (LOD=0.1/ea)	ppb, max	ASTA 24.2

THE PRODUCT IS CERTIFIED TO MEET THE SPECIFICATION



Sl.	Identification	Description
1	Ingredient	Cumin
2	Part used	Seed
3	From	Powder (35 Mesh)
4	Country of Origin	India
5	Organic/ Non Organic	Conventional (Natural)
6	Compliance	Food India
7	Storage	Keep in a cool, dry, insect place. Away from direct sunlight.

	Parameter	Specifications
Organoleptic characteristics	Appearance	Brownish to Yellow colored powder
	Odor	Strongly Aromatic
	Color	Brownish to yellow
	Taste	Earth & Warm
Physical & Chemical Characteristics	Parameter	Specifications
	Density	0.35-0.40 g/ml
	Sieve Analysis	NLT 90%
	Moisture	≤12%
	Total Ash	≤5%
	Acid Insoluble Ash	≤3%



Draft Analysis Report

Physical Description:- Small cardamom, free from any foreign odour, mustiness or rancidity, mould, living and dead insects, insect fragments, rodent contamination & added colouring matter and other harmful substances.

FSSR Clause no.- 2.9.2.1 (Cardamom (Chhoti Elaichi) Whole)

S. No.	Parameter	Test Result	FSSR, 2011	Protocol
Chemical Analysis:				
1	Aroma / Odour	Characteristic	Characteristic	IS 2447
2	Extraneous matter, % by wt	ND,[DL-0.001]	NMT 1.0	IS 1797
3	Empty and malformed capsules, % by wt	Absent	NMT 3.0	IS 1907
4	Immature and shrivelled capsules, % by wt	Absent	NMT 3.0	IS 2447
5	Moisture, % by wt	8.99	NMT 13	IS 1797
6	Total Ash Content, % by wt	3.71	NMT 9.5	IS 1797
7	Volatile oil content on dry basis, v/w	7.50	NLT 3.5	IS 1797
8	Insect damaged matter, % by wt	Absent	NMT 1.0	IS 1797
9	Bulk Density, g/ml	450	Not specified	FL/SOP/FC-84
10	Non-Volatile Ether Extract, % by wt	10.90	Not specified	IS 1797

ND=Not Detected; **DL**=Detection Limit; **NLT**=Not Less Than; **NMT**=Not More Than

Cardamom COA

Draft Analysis Report

Physical Description:- Moti Elaichi free from foreign odour, mustiness and rancidity, free from mould, living and dead insects, insect fragments, rodent contamination & added colouring matter and any harmful substance.

FSSR Clause no.- 2.9.2.4 (Large Cardamom (Badi Elaichi) whole)

S. No.	Parameter	Test Result	FSSR, 2011	Protocol
Chemical Analysis:				
1	Aroma / Odour	Characteristic	Characteristic	IS 2447
2	Extraneous matter, % by wt	ND,[DL-0.001]	NMT 1.0	IS 1797
3	Moisture, % by wt	8.72	NMT 12	IS 1797
4	Volatile oil content of seeds on dry basis, v/w	1.89	NLT 1.0	IS 1797
5	Total Ash Content, % by wt	5.10	NMT 8.0	IS 1797
6	Empty and malformed capsules, % by wt	0.11	NMT 2.0	IS 1907
7	Immature and shrivelled capsules, % by wt	Absent	NMT 2.0	IS 2447
8	Insect damaged matter, % by wt	ND,[DL-0.001]	NMT 1.0	IS 1797
9	Bulk Density, g/l	0.3981	Not specified	FL/SOP/FC-84
10	Non Volatile Ether Extract, % by wt	3.15	Not specified	IS 1797

ND=Not Detected; **DL**=Detection Limit; **NLT**=Not Less Than; **NMT**=Not More Than



Discipline : Chemical Group : Food and Agricultural Products

Sr.No	Parameters	Units	Methods	Results of Analysis	Limit
1	Total Ash	g/100g	FSSAI Manual for Spices, Herbs and Condiments (006) : 2021	6.74	NMT 8.0
2	Moisture	g/100g	FSSAI Manual for Spices, Herbs and Condiments (003) : 2021	8.91	NMT 11
3	Protein	g/100g	SOP-CHM-137-00	12..81	Not Specified
4	Crude Fibre	g/100g	FSSAI Manual for Spices, Herbs and Condiments (014) : 2021	9.52	Not Specified

Discipline : Chemical Group : Residue and Contaminants in Food and Agricultural Products

Sr.No	Parameters	Units	Methods	Results of Analysis
1	Lead	mg/kg	SOP-CHM-27-01 (Part A)	<0.5

Comment : NMT- Not More Than, The result of Total Ash is On Dry Basis

Remark : The tested parameters conforms to the FSSAI Limits.

Cardamom, *Elettaria cardamomum*, is a herbaceous, perennial plant of the family *Zingiberaceae*. Its seeds are used as a spice which are obtained from the dried fruit of the plant which is also called as Pod. Cardamom Pod is recognized by its triangular cross-section and spindle-shape, with a thin, papery outer shell and small, black/brown seeds inside. Green cardamom is one of the most expensive spices. It is used as a mouth fresher, as a cooking spice, in sweet and savory dishes, in flavoring coffee and tea and in traditional medicines as well.

Cardamom Powder is made by grinding whole cardamom pods into powder which is Yellow-Green-Brown in color with characteristic Sweet, Pungent, Aromatic aroma and flavor.

Product information

Ingredients	Single ingredient, 100% Cardamom
Status	100% Organic, Pesticide residue free, Certified for NPOP, NOP, (EC) 834/2007 & (EU) 2018/848 standards
Fumigation	Not Treated with any Chemical. Naturally treated through Eco2 processing technique
Product Processing	Produced and processed according to current Good Manufacturing Practices (GMP), HACCP norms and regulations NPOP, NOP, (EC) 834/2007 & (EU) 2018/848
Heat Treatment	Steam treated

Organoleptic Description

Appearance	Yellow-Brown Fine Free-Flowing Powder
Flavor	Characteristic, Pungent, Sweet, Complex, Astringent
Odor	Characteristic, Aromatic, Fruity, Camphor

Physical-Chemical Characteristics¹

Particle size	90 % min passing thru 50 mesh
Moisture	12 % max
Total Ash	9 % max
Acid Insoluble Ash (AIA)	2.5 % max
Steam Volatile Oil (VO)	4 % min

Microbiological Characteristics²

Total Plate Count – TPC (max)	< 100,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 500 cfu/g
Coliforms (max)	< 1,000 cfu/g
<i>E. coli</i> (max)	< 10 cfu/g
<i>Enterobacteriaceae</i> (max)	< 1,000 cfu/g
<i>Staphylococcus aureus</i> (max)	< 10 cfu/g

**Mycotoxins³**

Product is routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

GM declaration³

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

Allergens statement³

Free of any known Allergens.

Shelf life

Products are supplied with a minimum of 24 months to recommended shelf life (shown on product label) when stored sealed in original packaging under proper storage conditions. To maintain the product in best condition it is advisable to protect it from exposure to pests and extremes of moisture, light and temperature.

Product packaging

20 - 25 kg, PP Kraft Bags with heat sealed inner poly liner as Bergwerff standard. Other options can be suggested.

Any other mandatory requirements will be complying to the respective regulations of the destination country.

Note

¹ Testing shall be with reference to the methods prescribed in the manuals of ASTA, ESA, AOAC and Bergwerff.

² Testing shall be with reference to the methods prescribed in the manuals of USDA BAM, AOAC and Bergwerff.

³ These tests are performed when required. Certificates of Conformance are available on request.

Special remarks

The content of this specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment, and testing protocols, in addition to any testing/sampling that has been undertaken by our supplier.

However, due to the nature of this product, which is not completely homogenous, test results are indicative / referral and may not be entirely representative of the product throughout the lot. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses other than as Spice and Condiment.

Our quality and technical documentation does not relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use before purchase. The data provided is for information only.



Organic Cardamom Pods Bold Green

Product information

Botanical name	<i>Elettaria cardamomum</i>
Part of Plant	Pod
Typical country of origin*	Guatemala
Status	Organic

*Please note that country of origin may differ from that specified.

Organoleptic Description

All products are subject to routine organoleptic assessment.

Appearance Format: Whole	Dark green to pale green whole pods up to 2cm long, ovoid or oblong, plump or slightly shrunk. Contains pale to dark reddish brown seeds in each cavity in two rows.
Flavour	Aromatic, slight hint of lemon, sweet, perfumed, spicy, powerfully pungent
Odour	A strong perfume, sweet aroma

Processing

Drying method	Warm air
Further processing	*

*Heat treatment may have been undertaken on a batch-specific basis

Microbiological Analysis

Products are subject to routine microbiological analysis. Certificates of Conformance are available on request.

Maximum microbiological limits (cfu/g)	
TVC	$<5 \times 10^7$
Salmonella	absent in 25g
E.coli	$<10^3$

Preservatives (including benzoates, sulphur dioxide and/or sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) etc)
Antioxidants
MSG and other glutamates
Yeast or yeast extract
Added salt and added sugars
Peanuts, Peanut Oil or derivatives
Other nuts and their derivatives including cold pressed nut derived oils
Sesame seeds, sesame seed oil or derivatives
Added mustard including derivatives
Added Celery including derivatives
Lupin and Lupin derivatives

Allergen advice: celery and mustard are handled on site.

GM declaration

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

Organic Certification

The Organic Herb Trading holds organic certification with Soil Association Certification and Biodynamic Association Certification covering importation, processing and distribution of organic products. Current copies of our organic certification documents are available online or on request.

Declaration

We declare that the information given is believed to be correct as of the date specified below.

Yeast and mould	$<5 \times 10^5$
Enterobacteriaceae	$<10^4$ – only applicable to powdered items

Microbiological limits based on EU Pharmacopoeia standards for herbal infusions Category A.

Contaminants

All products are risk assessed by Organic Herb Trading to determine whether contaminant testing is required and on what frequency.

Pesticides: in accordance with the BNN Orientation Values

Mycotoxins (Ochratoxin & Aflatoxin): in accordance with Regulation (EC) 2022/1370 and 1881/2006

Pyrrolizidine Alkaloids: in accordance with Regulation (EU) 2020/2040

This is not an exhaustive list. Other tests are undertaken for surveillance purposes, or in light of emerging issues and/or changes to legislation or certification standards.

Typical Nutritional Data per 100g (Literature values from McCance and Widdowson)

Energy (kJ)	No data
Energy (kcal)	No data
Carbohydrate (g)	No data
of which sugars (g)	No data
Fat (g)	6.7
of which saturates (g)	No data
Protein (g)	10.8
Fibre (g)	No data
Sodium (mg)	18

Dietary suitability

This product is considered to be suitable for vegetarians and vegans.

Metal detection

All products are subject to routine metal detection.

Metal detector sensitivity	
Fe	3.5mm
Non-Fe	5.5mm
S/S	5.0mm

Packaging

	Kilo packs (below 5kg)	Bulk packs (above 5kg)
Outer Liner	Brown paper packet	White polypropylene sack/2 ply paper
Outer Seal	Polypropylene tape	Non re-sealable cable tie/stitching
Inner Liner	Food grade polythene liner	Food grade polythene liner
Inner Seal	Cellulose tape	Releasable cable tie

Shelf Life Guidance

Products are supplied with a minimum of 6 months to recommended Best Before End date (shown on pack). To maintain the product in best condition it is advisable to protect from exposure to pests and extremes of moisture, light, temperature and resealed after use.

Allergen and Additive information

To the best of our knowledge this product is free from the following:

Any bovine products or by products (including milk and milk derivatives)
Eggs or egg derivatives
Fish/crustaceans/molluscs and their derivatives
Cochineal
Gluten, wheat or wheat derivatives
Maize or maize derivatives
Soya or soya derivatives
Artificial colours and artificial flavourings
Added natural colours and natural flavourings



Certificate Of Analysis

ANALYSIS REQUESTED: ^{13}C Isotope Analysis by EA/LC-IRMS (C4/C3 Sugars) (101158)

Parameter	Result	Unit	Method
Protein	-25.66	$\delta^{13}\text{C}(\text{‰})$	PM DE01.026:2022-04 (a) ¹
Honey	-27.09	$\delta^{13}\text{C}(\text{‰})$	PM DE01.026:2022-04 (a) ¹
Fructose (F)	-27.44	$\delta^{13}\text{C}(\text{‰})$	PM DE01.094:2022-04 (a) ²
Glucose (G)	-26.69	$\delta^{13}\text{C}(\text{‰})$	PM DE01.094:2022-04 (a) ²
Disaccharides	-26.83	$\delta^{13}\text{C}(\text{‰})$	PM DE01.094:2022-04 (a) ²
Trisaccharides	-26.16	$\delta^{13}\text{C}(\text{‰})$	PM DE01.094:2022-04 (a) ²
Oligosaccharides	n.a.	$\delta^{13}\text{C}(\text{‰})$	PM DE01.094:2022-04 (a) ²
Delta $\delta^{13}\text{C}$ (F-G)	-0.75	$\delta^{13}\text{C}(\text{‰})$	PM DE01.094:2022-04 (a) ²
Delta $\delta^{13}\text{C}$ (max.)	1.78	$\delta^{13}\text{C}(\text{‰})$	PM DE01.094:2022-04 (a) ²
C4 Sugar Content	0.00	%	PM DE01.026:2022-04 (a) ¹
F/G Ratio	1.28		PM DE01.094:2022-04 (a) ²
Portion of Disaccharides	4.17	%	PM DE01.094:2022-04 (a) ³
Portion of Trisaccharides	1.04	%	PM DE01.094:2022-04 (a) ³
Portion of Oligosaccharides	n.d.	%	PM DE01.094:2022-04 (a) ³

LC-IRMS is not an official method for F/G ratio; n.a.: not analyzed; n.d.: not detected < 1.0 %;
 $\delta^{13}\text{C}$ value in permil. vs. V-PDB standard

SPECIFICATIONS OF PURE HONEY:

Delta $\delta^{13}\text{C}$ (F-G): not more than $\pm 1.0 \text{ ‰}$

Delta $\delta^{13}\text{C}$ (max.) of individual $\delta^{13}\text{C}$ values: not more than $\pm 2.1 \text{ ‰}$

C4 sugar content: $\leq 7.0 \text{ ‰}$; portion of oligosaccharides: n.d

Expanded measurement uncertainties are as follows: Protein: $\pm 0.4 \text{ ‰}$; Honey: $\pm 0.4 \text{ ‰}$; Fructose: $\pm 0.4 \text{ ‰}$;
Glucose: $\pm 0.4 \text{ ‰}$; Disaccharides: $\pm 0.6 \text{ ‰}$; Trisaccharides: $\pm 1.0 \text{ ‰}$; Oligosaccharides: $\pm 1.0 \text{ ‰}$ (at 1.0 % level);
Delta $\delta^{13}\text{C}$ [Protein-Honey]: $\pm 0.4 \text{ ‰}$

(a) : accredited method. (na) : not accredited method. (1) AOAC 998.12:2013 (2) Apidologie 39/5 (2008) 574-587
(3) Apidologie 39/5 (2008) 574-587; % related to total sugars.

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Interpretation:

Foreign sugars were not detected. Regarding the examined parameters, the sample meets the requirements for pure honey (Council Directive 2001/110/EC of 20 Dec 2001).

Honey COA



PRODUCT GROUP:	FOOD & AGRICULTURAL PRODUCTS
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DETAILS PROVIDED BY CUSTOMER:

NAME OF THE PRODUCT	Honey
SAMPLE DETAILS	Batch no :- 520
TEST REQUIRED	Chemical Test
ANY OTHER INFORMATION	N/A

LAB INFORMATION:

SAMPLE REGISTRATION NUMBER	IFS-250325026		
SAMPLE REGISTRATION DATE	25/03/2025		
ANALYSIS STARTING DATE	25/03/2025	ANALYSIS COMPLETION DATE	29/03/2025
SAMPLE QUANTITY RECEIVED	250 gm in plastic bottle		
MODE OF SAMPLING	Sample not collected by Intertek		
SAMPLING PROTOCOL/ METHOD	N/A	SAMPLE CONDITION	Good
SAMPLING DATE & TIME	N/A		
SAMPLING LOCATION	N/A		
SAMPLING DONE BY	N/A	REPORTING CODE	PK
OTHER INFORMATION: N/A			
SAMPLE TESTED AS RECEIVED			

ANALYTICAL RESULTS

Sr. No	Test Parameter	Unit of Measurement	Result	Specification	Limit of Quantification	Method of Testing
	Chemical Parameter					
1.	Specific marker for Rice Syrup (SMR)	mg/kg	Absent	-	1.0	FSSAI order File No 11023/53/2018-QA) dated 06-07-2020

ANALYTICAL RESULTS

Sr. No.	Test Parameters	Units of Measurement	Result	Specification as per FSSAI	Limit of Quantification	Method of testing
	13C Isotopic Analysis of Honey by (EA-LC/IRMS)					
1.	$\delta^{13}\text{C}$ Protein	$\delta^{13}\text{C}$ (‰)	-25.64	-	-	IFSG/SOP/C/TE/200
2.	$\delta^{13}\text{C}$ Honey	$\delta^{13}\text{C}$ (‰)	-24.77	-	-	IFSG/SOP/C/TE/200
3.	$\Delta\delta^{13}\text{C}$ Protein – Honey	$\delta^{13}\text{C}$ (‰)	-0.87	≥ -1.0	-	IFSG/SOP/C/TE/200
4.	$\delta^{13}\text{C}$ Fructose (F)	$\delta^{13}\text{C}$ (‰)	-25.39	-	-	IFSG/SOP/C/TE/200
5.	$\delta^{13}\text{C}$ Glucose (G)	$\delta^{13}\text{C}$ (‰)	-24.43	-	-	IFSG/SOP/C/TE/200
6.	$\delta^{13}\text{C}$ Disaccharides	$\delta^{13}\text{C}$ (‰)	-25.99	-	-	IFSG/SOP/C/TE/200
7.	$\delta^{13}\text{C}$ Trisaccharide	$\delta^{13}\text{C}$ (‰)	NA	-	-	IFSG/SOP/C/TE/200
8.	$\delta^{13}\text{C}$ Oligosaccharides	$\delta^{13}\text{C}$ (‰)	NA	-	-	IFSG/SOP/C/TE/200
9.	$\Delta\delta^{13}\text{C}_{\text{Fru}} - \text{Glu}$	$\delta^{13}\text{C}$ (‰)	-0.96	± 1.0	-	IFSG/SOP/C/TE/200
10.	$\Delta\delta^{13}\text{C}$ Max	$\delta^{13}\text{C}$ (‰)	1.21	± 2.1	-	IFSG/SOP/C/TE/200
11.	C4 Sugar Content	%	5.45	Max 7.0	-	IFSG/SOP/C/TE/198
12.	F/G Ratio	-	1.15	-	-	IFSG/SOP/C/TE/200
13.	Portion of Disaccharides	%	5.89	-	-	IFSG/SOP/C/TE/200
14.	Portion of Trisaccharide	%	BLQ	-	-	IFSG/SOP/C/TE/200
15.	Portion of Oligosaccharides	%	BLQ	-	-	IFSG/SOP/C/TE/200

Interpretation:

Sample comply with specification of the honey as per 2.8.3.1 of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011 for above tested parameters.

Below limit of Quantification (BLQ)

Note: The above results pertain only to the sample tested and applicable parameter.

*****END OF TEST REPORT*****



Results Summary

Type of Analysis	Result	Status
Origin, Type and Variety		
Type of Honey	Blossom	○
Botanical Variety	Not Applied	○
Country of Origin: India	Consistent	●
Test of Markers of Foreign Sugars	Pass	●
Composition and Comparison to Reference Group	Requires Interpretation	●
Compliance for EU Market for		
HMF	Compliant	●
Sucrose	Compliant	●
Glucose + Fructose	Compliant	●

The data analysis is performed at Bruker BioSpin GmbH & Co. KG (Ettlingen, Germany) according to testing method AA-72-03-19 (Honey-Profiling 3.1.4), released on 16-Jan-2025 (DIN EN ISO/IEC 17025:2018 Accreditation Certificate D-PL-22753-01-00). All results solely refer to the tested sample as provided by the customer.

Test of Markers of Foreign Sugars

(Analysis-ID: HD-TA)

Following tests have been applied in order to detect foreign sugars:

ID	Description	Value	Graphics	Result
2	3.8113 / (1.95-2.02)	18.09		pass
3	3.9238 / (3.16-4.14)	0.0005280		pass
4	3.2890 / (1.95-2.02)	1.785		pass
5	4.0363 / (3.75-3.80)	0.00517		pass
6	5.3324 / (5.27-5.30)	0.1017		pass
7	3.0123 / (1.95-2.02)	0.01820		pass
8	3.5929	989		pass
9	5.0745 / (4.07-4.12)	0.006449		pass
10	3.2753	243.1		pass
11	3.7490 / (1.95-2.02)	0.52		pass
13	4.1961 / (3.16-4.14)	0.0001002		pass
14	3.3135 / (5.27-5.30)	0.0766		pass
15	4.6809 / (3.65-3.73)	0.00018778		pass
16	3.7715 / (3.65-3.73)	0.05027		pass
17	5.4913 / (4.60-4.67)	0.001886		pass
18	4.6327 / (3.16-4.14)	0.0004904		pass
19	4.2569 / (1.95-2.02)	0.2058		pass
20	3.2797	172.1		pass
102	5.3608 / (5.27-5.30)	0.0776		pass
103	5.4047 / (4.07-4.12)	0.0005431		pass
104	3.1817 / (1.95-2.02)	0.3599		pass
105	3.3476 / (5.27-5.30)	0.0537		pass
107	4.4974 / (5.27-5.30)	0.2325		pass
109	5.3901 / (1.95-2.02)	3.334		pass
110	5.4126 / (4.07-4.12)	0.001517		pass
127	4.2487	149.1		pass
128	5.3045 / (1.95-2.02)	0.1818		pass
129	3.5884 / (3.75-3.80)	0.002732		pass
130	4.9421 / (4.93-4.97)	0.1645		pass
131	3.5929 / (4.07-4.12)	0.00796		pass
133	4.9433 / (4.93-4.97)	0.07613		pass
134	4.2501	62.5		pass
135	3.9156 / (4.07-4.12)	0.03326		pass
136	5.2876 / (4.07-4.12)	0.002891		pass
140	3.2852 / (4.07-4.12)	0.005913		pass

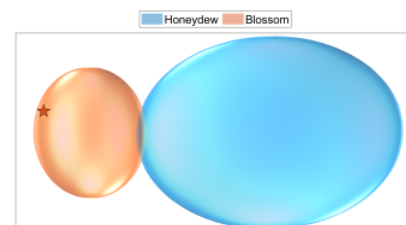
Origin, Type and Variety

Type of Honey

(Analysis-ID: HS3-CC-1000-18151)

This model is based on 14146 samples, thereof 1993 samples of reference group *Honeydew*.

Result: Consistent with *Blossom*. The probability of consistency is 100.0%.



Botanical Variety

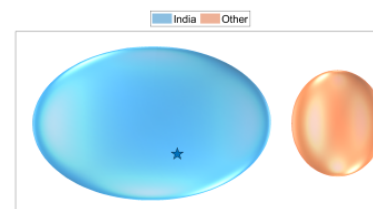
Verification of consistency is not possible as the declared botanical variety of the sample is unknown or Polyfloral.

Country of Origin: India

(Analysis-ID: HS3-CC-116-74243)

This model is based on 25067 samples, thereof 744 samples of reference group *India*.

Result: Consistent with declared country *India*. The probability of consistency is 100.0%.



ID	Description	Value	Graphics	Result
142	4.3176 / (5.27-5.30)	0.02328		pass
143	5.3371 / (5.27-5.30)	0.02543		pass
144	4.4347 / (4.07-4.12)	0.0003027		pass
155	4.1511	696.6		pass
156	3.3701 / (3.20-3.22)	0.09042		pass
157	4.1781 / (4.07-4.12)	0.0009795		pass
158	3.9283 / (5.27-5.30)	0.1223		pass
159	3.9246 / (5.20-5.25)	0.02443		pass
162	3.1784 / (5.20-5.25)	0.004349		pass
163	3.5929 / (3.16-4.14)	0.0003795		pass
166	3.6627 / (4.07-4.12)	0.02520		pass
167	3.2977 / (4.07-4.12)	0.004015		pass
168	3.3753 / (4.60-4.67)	0.1716		pass
169	3.7579 / (3.65-3.73)	0.12162		pass
170	3.8885 / (3.75-3.80)	0.04812		pass
171	4.1651 / (1.95-2.02)	2.777		pass
172	3.1637	27.472		pass
186	3.6579 / (1.95-2.02)	13.18		pass
188	5.3236 / (1.95-2.02)	0.03623		pass
189	2.3484 / (1.95-2.02)	0.02565		pass
191	3.7932 / (4.07-4.12)	0.2444		pass
1000	min. fructose/glucose	1.21		pass
1001	max. fructose/glucose	1.21		pass
1002	turanose [g/100g]	1.92		pass
1003	sucrose [g/100g]	0.0		pass
1004	total sugar [g/100g]	69.8		pass
1005	proline [mg/kg]	395		pass
1006	DHA(D), mannose(M) [mg/kg]	D=0.0, M=0		pass

Result: There are no indications for the presence of foreign sugars.

Notes:

- The column *ID* is the marker's identification number.
- The column *Description* indicates either the NMR spectral region(s) (in ppm) concerned by the marker, or the molecule when it has been identified.
- The column *Value* is the result obtained for the marker.
- For columns *Graphics* and *Result* please refer to detailed description in section "General Remarks" at the end of this report.

**DHA and Mannose**

Compound	Value	Unit	LOQ	Reference Range	Flag
mannose	<LOQ	g/100g	0.01	<0.01	0.02
dihydroxyacetone (DHA)	<LOQ	mg/kg	5	<5	16

Note: the reference range is based on [327 India](#) samples in the Honey-Profiling Database.

Guideline:

- Mannose is a mono saccharide not found in honeys with a pH value lower than 5, but that is regularly found in industrial sugars. In rare cases, however, the presence of mannose cannot be excluded for certain geographic origins and/or botanical varieties. A concentration of mannose exceeding 0.02 g/100g in honey with a pH < 5 could indicate the presence of foreign sugars or industrial processing practices which are not suitable for honey. An expert interpretation is suggested when mannose is present in the honey.
- Dihydroxyacetone and/or methylglyoxal are only known to be naturally present in *Leptospermum* genus honeys from Australia and New Zealand. A concentration exceeding 5 mg/kg in other types of honey is not typical and could indicate the presence of foreign sugars or industrial processing practices which are not suitable for honey. An expert interpretation is suggested in such cases.
- DHA and mannose are often observed simultaneously in various types of sugar syrups.

Deviations in the sugar profile, fermentation parameters and comparison to reference group could also indicate adulterations. Please check the section "Composition and Comparison to reference group" in addition.

Sugars:

Compound	Value	Unit	LOQ	Reference Range	Flag
glucose + fructose *	69.8	g/100g	20.0	60.0 77.2	
fructose / glucose *	1.21	-	-	0.96 1.55	
fructose	38.2	g/100g	10.0	31.4 42.2	
glucose	31.6	g/100g	10.0	26.9 38.6	
sucrose	<LOQ	g/100g	0.5	<0.5 g/100g in reference dataset	
turanose	1.92	g/100g	0.2	0.5 2.2	
maltose	1.8	g/100g	0.5	<0.5 2.0	
melezitose	<LOQ	g/100g	1.0	<1.0 g/100g in reference dataset	
maltotriose	<LOQ	g/100g	1.0	<1.0 g/100g in reference dataset	
gentiobiose	<LOQ	g/100g	0.3	<0.3 g/100g in reference dataset	
raffinose	0.1	g/100g	0.1	0.1 0.3	

Acids:

Compound	Value	Unit	LOQ	Reference Range	Flag
citric acid	95	mg/kg	50	<50  162	
malic acid	<LOQ	mg/kg	100	<100  115	
quinic acid	<LOQ	mg/kg	300	<300 mg/kg in reference dataset	

Amino Acids:

Compound	Value	Unit	LOQ	Reference Range	Flag
alanine	9	mg/kg	5	<5 24	
aspartic acid	<LOQ	mg/kg	150	<150 mg/kg in reference dataset	
glutamine	<LOQ	mg/kg	200	<200 mg/kg in reference dataset	
leucine	<LOQ	mg/kg	40	<40 110	
proline	395	mg/kg	200	225 863	
valine	<LOQ	mg/kg	10	<10 14	
tyrosine	156	mg/kg	50	<50 150	
phenylalanine	235	mg/kg	100	<100 568	

Markers:

Compound	Value	Unit	LOQ	Reference Range	Flag
3-phenyllactic acid	<LOQ	mg/kg	300	<300 mg/kg in reference dataset	
methylglyoxal (MGO)	<LOQ	mg/kg	30	<30  33	
kynurenic acid	<LOQ	mg/kg	60	<60 mg/kg in reference dataset	
shikimic acid	<LOQ	mg/kg	80	<80 mg/kg in reference dataset	

Guideline:

- Values of fructose/glucose ratio exceeding 1.95 or below 0.85 are not typical for honey and could indicate the presence of sugar syrups.
- Low concentrations of turanose (less than 0.35 g/100g) is a marker for the presence of foreign sugars (see section "Markers of Foreign Sugars").
- Atypical concentrations of sugars in comparison to reference range can be related to foreign sugars/adulteration or to the botanical varieties present in the honey. Expert interpretation is suggested.
- The presence of gentiobiose is common for Linden Tree honey.
- The presence of quinic acid is common for honeydew.
- HMF is a sugar degradation product formed under influence of heat. According to EU-Directive (2001/110/EC), HMF can be found naturally in honey in concentrations up to 80 mg/kg in regions with tropical climate. A higher concentration of HMF is due to processing of honey which can sometime correlate with adulterations. A concentration of HMF exceeding 200 mg/kg should be regarded as suspicious.
- Concentration of ethanol exceeding 400 mg/kg indicates fermentation of the honey, which could be related to unripe honey.
- Acetoin can be elevated in Eucalyptus honey.
- The presence of kynurenic acid is common for Chestnut honey.
- The presence of shikimic acid is common for honeydew.

Statistical Comparison with the Reference Group

The models are based on 327 samples from [India](#) in the Honey-Profiling Database.

Univariate Verification

(Analysis ID: H53-NTV-116-74261)

Applied Model: India

Result: Typical for India.

Multivariate Verification

(Analysis ID: H53-NTV-116-74261)

Applied Model: India

Result: Typical for India.

Codex Alimentarius and EU-Directive 2001/110/EC:

Following parameters are required according to Codex Alimentarius and EU-Directive 2001/110/EC. The concentrations are obtained by direct quantification. Parameters labelled with * are calculated parameters.

Compound	Value	Unit	LOQ	Official Reference min	Official Reference max	Flag
glucose + fructose *	69.8	g/100g	20.0	45	-	
sucrose	<LOQ	g/100g	0.5	-	15	
5-hydroxymethylfurfural (HMF)	36	mg/kg	5	-	80	



CERTIFICATE OF ANALYSIS

Report No.: BB/20260210-01

Report Date: 10-02-2026

1. Product Information

Parameter	Details
Sample Name	Frozen Sweet Corn
Lot No. / Batch Code	B260324SC
Date of Processing (DOP)	20-01-2026
Packing Details	35 Kg Bag (Custom Packing Available)
Pack Size	35 Kg Net Weight
Marks	Botanika Bharat LLP; Frozen Sweet Corn; Batch Code: B260324SC; DOP - 20-01-26
Dispatch Product Temp	-18.3 °C (± 2)

2. Organoleptic Analysis

Parameter	Result / Description
Appearance	Typical Sweet Corn Kernel; Tender with ice crystals
Colour	Yellow to golden yellow
Taste	Sweet
Texture	Triangular; Intact Kernels

3. Physical & Chemical Analysis

Parameter	Result	Customer Spec	UoM	Test Method
Length	10.8	9.0 – 13.0	mm	Internal Method
Width	8.7	8.1 – 9.5	mm	Internal Method
Height	4.2	3.4 – 4.8	mm	Internal Method
pH	5.1	4.0 – 6.5	-	Internal Method
BRIX ° (%TSS) at 20°C	10.3	-	-	Internal Method
Extraneous Material	Nil	Nil	%	Internal Method
Thawing Loss	0.1	< 3	%	Internal Method

Storage & Handling Instructions:

- Storage Temperature: To be stored in a clean & sanitized cold store maintained at -18°C to -22°C.
- Handling: Avoid exposure to heat and direct sunlight. Keep storage environment strictly controlled.
- Origin: India
- Purpose & Quality: Export Graded A

Note: Microbial testing is conducted at external NABL accredited laboratories.

End Of Report





CERTIFICATE OF ANALYSIS

Report No.: BB/20260254-08

Report Date: 10-02-2026

1. Product Information

Parameter	Details
Product Name	Frozen Green Peas
Batch No.	BB/GP/2026/001
Manufacturing Date	05-Feb-2026
Expiry Date	05-Feb-2027
Date of Analysis	10-Feb-2026
Packaging	35 Kg Bag (Custom Packing Available)
Shelf Life	12 months at -18°C

2. Physical & Chemical Analysis

Parameter	Specification	Result	Method Used
Appearance/Color	Natural green, whole, uniform size	Conforms	Visual Inspection
Odor	Natural, free from off-odor	Conforms	Organoleptic
Texture	Tender but firm	Conforms	Organoleptic
Foreign Matter	Nil	Nil	Visual
Damaged/Discolored	≤ 1%	0.4%	Visual Count
Size Uniformity	≥ 90% uniform	93%	Sieve Analysis
Moisture	≤ 80%	77.8%	Oven Drying
pH (10% solution)	5.8 – 6.5	6.1	pH Meter
Freezing Temp	≤ -18°C	-20°C	Temp Log Data

3. Microbiological & Safety Analysis

Parameter	Specification	Result	Method Used
TVC (Total Plate Count)	< 10 ⁵ CFU/g	1.5 × 10 ⁴ CFU/g	IS 5402
Coliform Count	< 100 CFU/g	< 10 CFU/g	IS 5401
E. coli	Absent in 1g	Absent	IS 5887
Yeast & Mould	< 100 CFU/g	25 CFU/g	IS 5403
Pesticide Residue	Within FSSAI Limits	Within Limit	GC/MS

Storage & Handling Instructions:

- Storage Temperature: To be stored in a clean & sanitized cold store maintained at -18°C to -22°C.
- Handling: Avoid exposure to heat and direct sunlight. Keep storage environment strictly controlled.
- Origin: Indian
- Quality: Export Graded A

Note: Microbial testing is conducted at external NABL accredited laboratories.

*** END OF REPORT ***





CERTIFICATE OF ANALYSIS

Product Name	Red Chilli Whole
HS Code	09042190
Origin	India
Botanical Name	Capsicum annuum
Family	Solanaceae
Harvest Time	January to May
Packing	1 kg, 5 kg, 10 kg, 25 kg, 40 kg (PP Bags or Customized)
Loading Capacity	20 Ft: 6–7 MTS, 40 Ft: 13–14 MTS

Physical Analysis

Parameter	Specification
Appearance/Color	Bright red to deep red, whole pods
Aroma/Flavor	Pungent and characteristic aroma
Form	Whole
Quality	Premium
Length	5 cm – 12 cm (Variety dependent)
Skin Texture	Smooth to slightly wrinkled

Chemical Analysis

Parameter	Maximum Allowable Limit
Moisture	Max. 12.00%
Total Ash	Max. 8.00%
Acid Insoluble Ash	Max. 1.50%
Capsaicin Content	0.2% to 0.5% (Variety Dependent)
Color Value (ASTA)	60–160 ASTA (Based on variety)

Microbiological Analysis

Parameter	Allowable Limit
Total Plate Count	Max. 1x10 ⁶ cfu/g
Yeast & Molds	Max. 1x10 ⁴ cfu/g
Total Coliform	Max. 1x10 ³ cfu/g
Salmonella	Absent in 25 g
E. Coli	Not Detected

Storage Condition

- **Temperature:** Store at < 25°C
- **Humidity:** Store in a Dry Place, < 60%
- **Shelf-Life:** 1 Year from the date of production

Key Points

1. **Natural and Vibrant:** Red chilli whole is prized for its bright color and bold, spicy flavor.
2. **Culinary Uses:**
 - Used in curries, sauces, pickles, and seasoning blends.
 - Key spice in Indian, Chinese, Thai, and Latin cuisines.
3. **Health Benefits:** Known for aiding metabolism, reducing inflammation, and supporting digestive health.
4. **Global Demand:** Widely exported and used worldwide in the food and seasoning industries.

**Certificate of Analysis****Food Sample Analysis****Report Code:****Issue Date: 09/03/2026****Issued To : BOTANIKA BHARAT LLP****143, Shakti Vihar Colony, Kichha, Rudarpur****Udham Singh Nagar-263153, Uttarakhand**

Sample Description : Turmeric Powder
Sample Drawn By : By Customer
Sample Received On : 27/02/2026
Sample Quantity : 250gm
Condition on Receipt : Good
Weather Conditions : Normal
Analysis Duration : 27/02/2026 To 09/03/2026
Remark (if Any) : NA

"Nutritional Analysis of Turmeric Powder"

S. No.	Parameter	Test Result as per 100gm	Unit	Protocol
1	Total Energy	338.19	Kcal	By Calculation
2	Total Fat	6.75	gm	AOAC
3	Saturated Fat	3.60	gm	AOAC
4	Polyunsaturated Fat	1.92	gm	AOAC
5	Monounsaturated Fat	1.23	gm	AOAC
7	Total Carbohydrate	68.26	gm	By Calculation
8	Sugar	0.0	gm	AOAC
9	Protein	1.10	gm	AOAC
10	Dietary Fiber	1.10	gm	AOAC
11	Curcumin Content	10.90	gm	By HPLC

"Adulteration Analysis of Turmeric Powder"

S. No.	Parameter	Test Result	Protocol
1	Sand Content	Absent	FSSAI MANUAL
2	Added Color	Absent	FSSAI MANUAL
3	Artificial Flavor	Absent	FSSAI MANUAL
4	Black Content	Absent	FSSAI MANUAL
5	Rice Bran Powder	Absent	FSSAI MANUAL
6	Sudan Dye	Absent	FSSAI MANUAL
7	Metanil Yellow	Absent	FSSAI MANUAL

"Physio-Chemical Analysis of Turmeric Powder"

S. No.	Parameter	Test Result	Unit	Protocol
1	Total Ash	3.48	%	FSSAI MANUAL
2	Acid Soluble Ash	0.10	%	FSSAI MANUAL
3	Acid Insoluble Ash	0.02	%	FSSAI MANUAL
4	Moisture	0.20	%	FSSAI MANUAL
5	Acidity	0.16	%	FSSAI MANUAL
6	pH Value	6.22	----	FSSAI MANUAL

"Heavy Metal Analysis of Turmeric Powder"

S. No.	Parameter	Test Result	Unit	Limits	Protocol
1	Lead	<0.04mg/kg	mg/kg	1.50mg/kg	LAB/SOP-AAS
2	Arsenic	<0.03mg/kg	mg/kg	1.50mg/kg	LAB/SOP-AAS
3	Cadmium	<0.05mg/kg	mg/kg	1.50mg/kg	LAB/SOP-AAS
4	Mercury	<0.02mg/kg	mg/kg	1.50mg/kg	LAB/SOP-AAS
5	Ethylene Oxide	Not Detected		Absent	LAB/SOP-GC-FID

**"Aflatoxin Analysis of Turmeric Powder"**

S. No.	Parameter	Test Result	Unit	Limits	Protocol
1	Aflatoxin B1	≤0.90 µg/kg	µg/kg	≤5 µg/kg	By HPLC
2	Aflatoxin B1+B2+ G1+G2	≤1.48 µg/kg	µg/kg	≤10 µg/kg	By HPLC

"Chemical Analysis of Turmeric Powder"

S. No.	Parameter	Test Result	Unit	Limits	Protocol
1	Total Pesticides Residue	0.03	mg/kg	0.05 mg/kg	By HPLC

"Microbiological Value Analysis of Turmeric Powder"

S. No.	Parameter	Test Result	Unit	Limit	Protocol
1	Total Bacteria Count	2.0	cfu/gm	10cfu/gm	IS: 5402 (P-1) 2021
2	Salmonella	Absent	Per 25gm	Absent/25gm	IS: 5887 (P-3)-1999 RA 2022
3	Yeast & Mould	Absent	cfu/gm	Absent/gm	IS: 5403-1993 (RA-2018)

Checked by

End of the Report

Authorized Signatory