



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:

- 1. Storage Temperature: To be stored in a clean & sanitized cold store maintained at -18°C to -22°C.
- 2. Handling: Avoid exposure to heat and direct sunlight. Keep storage environment strictly controlled.
- 3. Origin: India
- 4. 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 ***

