

# AASHIRVAAD SVASTI ORGANIC GHEE REPORT CARD

Batch No. TOGB14E

Quality Check	Test Name	Acceptable Range	Result
<b>Pesticide Residues (218)</b> (to ensure that the complies with the Organic MRLs of Pesticides)	218 Pesticide Residues <sup>1</sup>	Organic MRL Compliant/Not Compliant	Compliant
<b>Sensory (3)</b> (to ensure the desired sensory characteristics of Ghee)	Colour and Appearance <sup>2</sup>	Golden Yellow	Pass
	Texture <sup>3</sup>	Grainy, Semi-Solid with pourable consistency	Pass
	Taste and Flavour <sup>3</sup>	Clean, pleasant and rich Ghee Aroma and taste	Pass
<b>Quality Parameters (8)</b> (to ensure that the Ghee meets the Quality parameters)	Butyro refractometer (BR) at 40 <sup>o</sup> C Reading <sup>4</sup>	40 – 44	42.5
	Reichert Meissl Value <sup>5</sup>	Min 24	27.47
	Polenske Value <sup>5</sup>	0.5 – 2	1.09
	Saponification Value <sup>6</sup>	205 to 235	231
	Iodine Value <sup>7</sup>	25 to 38	30.40
	% Peroxide Value <sup>8</sup> (milliequivalent per kg)	Max 1.0	0.6
	Beta Sitosterol <sup>9</sup>	Present/ Absent	Absent
	Baudouin Test <sup>10</sup>	Negative	Negative
<b>Physio-chemical (3)</b> (to ensure Ghee meets the Quality requirements)	% Milk Fat <sup>11</sup>	Min. 99.5	99.88
	% Moisture <sup>12</sup>	Max 0.5	0.12
	%Free Fatty Acid <sup>13</sup>	Max 2.0	0.44
<b>Microbiological Quality (7)</b> (to ensure Ghee has the desired level of Microbiological Quality)	Aerobic Plate Count <sup>14</sup>	<10/ g	<10/g
	Coliform <sup>15</sup>	<10/ g	Absent
	Staphylococcus aureus <sup>16</sup>	<10/g	<10/g
	Yeast and Mold Count <sup>17</sup>	<10/g	<10/g
	E. Coli <sup>18</sup>	Absent/g	Absent/g
	Salmonella <sup>19</sup>	Absent/25g	Absent/25g
	Listeria Monocytogenes <sup>20</sup>	Absent/25g	Absent/25g
<b>Contaminants (37)</b> (to ensure Ghee is free from Unwanted contaminants)	Lead <sup>21</sup>	Max 0.02 ppm	BLQ
	Copper <sup>21</sup>	Max 30.0 ppm	BLQ
	Arsenic <sup>21</sup>	Max 0.1 ppm	BLQ
	Tin <sup>21</sup>	Max 250.0 ppm	BLQ
	Cadmium <sup>21</sup>	Max 1.5 ppm	BLQ
	Mercury <sup>21</sup>	Max 1.0 ppm	BLQ
	Methyl Mercury <sup>21</sup>	Max 0.25 ppm	BLQ
	28 Antibiotic Residues <sup>22</sup>	Compliant/Not Compliant	Compliant
	Aflatoxin M1 <sup>23</sup>	Max. 0.5 ppb	Not detected
	Melamine <sup>24</sup>	Max 2.5 ppm (Other foods)	Not detected

<sup>1</sup>AOAC2007.01 ; <sup>2</sup> Visual Inspection ; <sup>3</sup> Organoleptic Evaluation; <sup>4</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -13.3 ; <sup>5</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -13.5; <sup>6</sup> FSSAI 02.007:2021 ; <sup>7</sup> FSSAI 02.010:2021; <sup>8</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -13.9; <sup>9</sup> Order Method Manual Ghee 27 03 2019; <sup>10</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -13.6; <sup>11</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -1.2.9.2; <sup>12</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -13.2; <sup>13</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -13.4.2.2; <sup>14</sup> ISO 4833-1: 2013; <sup>15</sup> ISO 4832:2006; <sup>16</sup> ISO 6888-1:2003; <sup>17</sup> ISO 5403:1999(RA 2005); <sup>18</sup> IS 5887 (Part 1); <sup>19</sup> ISO 6579-1:2017; <sup>20</sup> ISO 11290-1:2017; <sup>21</sup> ILTD/SB/QC 139 (Method Ref: AOAC 2011.14) ; <sup>22</sup> FSSAI 07.014:2020; <sup>23</sup> FSSAI 07.014:2020 ; <sup>24</sup> Manual of Methods of Analysis of Foods for Milk and Milk Products -20;



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