



CHENNAI METTEX LAB PRIVATE LIMITED

Jothi Complex, 83, M.K.N. Road, Guindy, Chennai - 600 032.



TC-5589



TEST REPORT

Page No. 1 of 1

ISSUED TO : M/s.Sri Thirupathi Traders,
3/502-2, Kuloorchandai Road,
Allampatti, Virudhunagar - 626 001.

T.C Date : 05.10.2023
T.C No : CML/23-24/58506

ULR-TC558923000055051F

Date of Receipt : 28.09.2023

Cust. Ref : SRF Dated : 27.09.2023

Commenced on : 30.09.2023

Lab No : 24063474

Completed on : 03.10.2023

Sample Name : Parampariya Chekku Gingelly Oil; **Brand Name :** Tamizhan.
(as stated by customer)

Physical Examination : Sample of **Gingelly Oil** was opened and found clear, free from, rancidity, suspended or other foreign matter and separated water.

S. No	Test Parameters	Test Method	Test Results	Prescribed Standards as per 2.2.1 (12) of the Food Safety and Standards (Food Safety Standards and Food additives) Regulation, 2011
Quality Parameters		Group : Food and Agricultural Products		
Discipline : Chemical				
1	Moisture & Volatile matter, % by weight	FSSAI Manual of methods of analysis Oils & Fats	0.03	--
2	Saponification value		191	188 - 193
3	Refractive Index @ 40°C		1.46550	1.4646 - 1.4665
4	Iodine value (Wij's Method)		110	103 - 120
5	Unsaponifiable matter, %		0.64	Not more than 1.5
6	Free fatty Acid (as oleic acid), mgKOH/g		1.37	Not more than 6.0
7	Peroxide value, meq/kg		3.02	Not more than 10
8	Acid Value		2.73	Not more than 6.0
9	Bellier Turbidity Temperature Test		15°C	--
Adulterants				
10	Test for Argemone oil	FSSAI Manual of methods of analysis Oils & Fats	Negative	Shall be Negative
11	Test for Mineral oil		Negative	Shall be Negative
12	Test for added coloring matter		Negative	Shall be Negative
13	Test for Rancidity		Negative	Shall be Negative
Note : The submitted sample of " Gingelly Oil " Conforms with the prescribed standards as per 2.2.1(12) of Food Safety and Standards, Regulations 2011.				

End of Report



For Chennai Mettex Lab Private Limited

D. Sathya Narayanan
Reviewed & Authorized By

Dr. D. SATHYA NARAYANAN
T.M.I Head
Authorized Signatory

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ISSUED TO : M/s. Sri Thirupathi Traders,
3/502-2, Kuloorchandai Road,
Allampatti, Virudhunagar - 626 001.

T.C Date : 05.10.2023

T.C No : CML/23-24/58507

ULR-TC558923000055052F

Date of Receipt : 28.09.2023

Cust. Ref : SRF Dated : 27.09.2023

Commenced on : 30.09.2023

Lab No : 24063475

Completed on : 03.10.2023

Sample Name : Parampariya Chekku Gingelly Oil; Brand Name : Tamil Virundhu.
(as stated by customer)

Physical Examination : Sample of Gingelly Oil was opened and found clear, free from rancidity, suspended or other foreign matter and separated water.

S. No	Test Parameters	Test Method	Test Results	Prescribed Standards as per 2.2.1 (12) of the Food Safety and Standards (Food Safety Standards and Food additives) Regulation, 2011
Quality Parameters		Group : Food and Agricultural Products		
Discipline : Chemical				
1	Moisture & Volatile matter, % by weight	FSSAI Manual of methods of analysis Oils & Fats	0.04	--
2	Saponification value		190	188 - 193
3	Refractive Index @ 40°C		1.46550	1.4646 - 1.4665
4	Iodine value (Wij's Method)		110	103 - 120
5	Unsaponifiable matter, %		0.62	Not more than 1.5
6	Free fatty Acid (as oleic acid), mgKOH/g		1.56	Not more than 6.0
7	Peroxide value, meq/kg		3.62	Not more than 10
8	Acid Value		3.10	Not more than 6.0
9	Bellier Turbidity Temperature Test		14°C	--
Adulterants		FSSAI Manual of methods of analysis Oils & Fats		
10	Test for Argemone oil		Negative	Shall be Negative
11	Test for Mineral oil		Negative	Shall be Negative
12	Test for added coloring matter		Negative	Shall be Negative
13	Test for Rancidity	Negative	Shall be Negative	
Note : The submitted sample of "Gingelly Oil" Conforms with the prescribed standards as per 2.2.1(12) of Food Safety and Standards, Regulations 2011.				

End of Report



For Chennai Mettex Lab Private Limited

Dr. D. Sathya Narayanan
Reviewed & Authorized By

Dr. D. SATHIYA NARAYANAN
TM I Head

Authorized Signatory

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 3/502-2, Kulloorchandai Road,
 Allampatti, Virudhunagar - 626 001.

T.C Date : 05.10.2023
T.C No : CML/23-24/58508

ULR-TC558923000055053F

Date of Receipt : 28.09.2023

Cust. Ref : SRF Dated : 27.09.2023

Commenced on : 30.09.2023

Lab No : 24063476

Completed on : 03.10.2023

Sample Name : Nattu Chekku Gingelly Oil; **Brand Name :** Insuvai.
 (as stated by customer)

Physical Examination : Sample of Gingelly Oil was opened and found clear, free from, rancidity, suspended or other foreign matter and separated water.

S. No	Test Parameters	Test Method	Test Results	Prescribed Standards as per 2.2.1 (12) of the Food Safety and Standards (Food Safety Standards and Food additives) Regulation, 2011
Quality Parameters		Group : Food and Agricultural Products		
Discipline : Chemical				
1	Moisture & Volatile matter, % by weight	FSSAI Manual of methods of analysis Oils & Fats	0.03	--
2	Saponification value		190	188 - 193
3	Refractive Index @ 40°C		1.46554	1.4646 - 1.4665
4	Iodine value (Wij's Method)		109	103 - 120
5	Unsaponifiable matter, %		0.64	Not more than 1.5
6	Free fatty Acid (as oleic acid), mgKOH/g		1.56	Not more than 6.0
7	Peroxide value, meq/kg		3.0	Not more than 10
8	Acid Value		3.09	Not more than 6.0
9	Bellier Turbidity Temperature Test			16°C
Adulterants				
10	Test for Argemone oil	FSSAI Manual of methods of analysis Oils & Fats	Negative	Shall be Negative
11	Test for Mineral oil		Negative	Shall be Negative
12	Test for added coloring matter		Negative	Shall be Negative
13	Test for Rancidity		Negative	Shall be Negative
Note : The submitted sample of "Gingelly Oil" Conforms with the prescribed standards as per 2.2.1(12) of Food Safety and Standards, Regulations 2011.				

End of Report



For Chennai Mettex Lab Private Limited

D. Sathya Narayanan
 Reviewed & Authorized By

Dr. D. SATHIYA NARAYANAN
 TML Head

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Allampatti, Virudhunagar - 626 001.

T.C Date : 05.10.2023
T.C No : CML/23-24/58509
ULR-TC558923000055054F
Date of Receipt : 28.09.2023
Commenced on : 30.09.2023
Completed on : 03.10.2023

Cust. Ref : SRF Dated : 27.09.2023

Lab No : 24063477

Sample Name : Nattu Chekku Gingelly Oil; Brand Name : Snegithi.
(as stated by customer)

Physical Examination : Sample of Gingelly Oil was opened and found clear, free from rancidity, suspended or other foreign matter and separated water.

S. No	Test Parameters	Test Method	Test Results	Prescribed Standards as per 2.2.1 (12) of the Food Safety and Standards (Food Safety Standards and Food additives) Regulation, 2011
Quality Parameters		Group : Food and Agricultural Products		
Discipline : Chemical				
1	Moisture & Volatile matter, % by weight	FSSAI Manual of methods of analysis Oils & Fats	0.04	--
2	Saponification value		190	188 - 193
3	Refractive Index @ 40°C		1.46554	1.4646 - 1.4665
4	Iodine value (Wij's Method)		110	103 - 120
5	Unsaponifiable matter, %		0.66	Not more than 1.5
6	Free fatty Acid (as oleic acid), mgKOH/g		1.53	Not more than 6.0
7	Peroxide value, meq/kg		3.27	Not more than 10
8	Acid Value		3.04	Not more than 6.0
9	Bellier Turbidity Temperature Test		15°C	--
Adulterants				
10	Test for Argemone oil	FSSAI Manual of methods of analysis Oils & Fats	Negative	Shall be Negative
11	Test for Mineral oil		Negative	Shall be Negative
12	Test for added coloring matter		Negative	Shall be Negative
13	Test for Rancidity		Negative	Shall be Negative
Note : The submitted sample of "Gingelly Oil" Conforms with the prescribed standards as per 2.2.1(12) of Food Safety and Standards, Regulations 2011.				

End of Report



For Chennai Mettex Lab Private Limited

D. Sathya Narayanan
Reviewed & Authorized By

Dr. D. SATHIYA NARAYANAN

TM Head
Reviews - Regulatory

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