


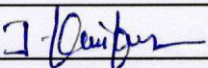

CERTIFICATE OF ANALYSIS

Product Name	LEAN FUEL POWDER - ORGANIC (VANILLA FLAVOUR)		
Batch. No.	LFVP20001	Specification No.	QC/FP/FPS/534-00
Batch size	500.0 Kg	A.R No.	FP/405/20
Mfg. Date	12/2020	Analysis Completed on	04/01/2021
Exp. Date.	05/2022	Page	1 of 1

S. No	TEST	SPECIFICATION	RESULT
01	Description	Cream powder having vanilla flavor.	Cream powder having vanilla flavor.
02	Reconstitution [To be done as mention on the label.]	Cream even dispersion is formed	Cream even dispersion is 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 oxygen/Kg	Nil
11	Microbiological Limit test Total aerobic bacterial count Total Fungal count Pathogens E.coli Salmonella P.aeruginosa S.aureus	Not more than 50,000 CFU/g Not more than 500 CFU/ g Should be absent/g Should be absent/10g Should be absent/g Should be absent/g	Less than 5000 CFU/g Less than 500 CFU/g Absent/g Absent/10g Absent/g Absent/g

LC: Label claim

REMARKS: The sample complies with above specification

NAME	PREPARED BY	CHECKED BY	APPROVED BY
	T.ESTHER RANI	J.KIRAN KUMAR	P.P.DESHMUKH
	EXECUTIVE QC	Sr.EXECUTIVE QC	MANAGER QC & ADL
SIGN			
DATE	04/01/2021	04/01/2021	04/01/2021


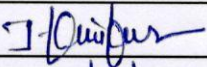

CERTIFICATE OF ANALYSIS

Product Name	LEAN FUEL POWDER - ORGANIC (CHOCOLATE FLAVOUR)		
Batch. No.	LFCP20001	Specification No.	QC/FP/FPS/535-00
Batch size	500.0 Kg	A.R No.	FP/001/21
Mfg. Date	12/2020	Analysis Completed on	06/01/2021
Exp. Date.	05/2022	Page	1 of 1

S. No	TEST	SPECIFICATION	RESULT
01	Description	Brown powder having chocolate flavor.	Brown powder having chocolate flavor.
02	Reconstitution [To be done as mention on the label.]	Brown even dispersion is formed	Brown even dispersion is formed
03	Loss on drying	Not more than 6.0%	4.3%
04	Total ash	Not more than 6.0%	4.0%
05	Energy [373.0 Kcal/100 g]	Not less than 90.0% of the LC	103.1%
06	Carbohydrates [<0.5 g/100g]	Not less than 90.0% of the LC	102.5%
07	Protein content [75.7 g/100g]	Not less than 90.0% of the LC	100.5%
08	Fat content [7.5 g/100g]	Not less than 90.0% of the LC	102.7%
09	Dietary Fiber [0.5g/100g]	Not less than 90.0% of the LC	100.3%
10	Peroxide value	Not more than 1 mEq of oxygen/Kg	Nil
11	Microbiological Limit test Total aerobic bacterial count Total Fungal count Pathogens E.coli Salmonella P.aeruginosa S.aureus	Not more than 50,000 CFU/g Not more than 500 CFU/ g Should be absent/g Should be absent/10g Should be absent/g Should be absent/g	Less than 5000 CFU/g Less than 500 CFU/g Absent/g Absent/10g Absent/g Absent/g

LC: Label claim

REMARKS: The sample complies with above specification

	PREPARED BY T.ESTHER RANI	CHECKED BY J.KIRAN KUMAR	APPROVED BY P.P.DESHMUKH
NAME	EXECUTIVE QC	Sr.EXECUTIVE QC	MANAGER QC & ADL
DESIGNATION			
SIGN			
DATE	06/01/2021	06/01/2021	06/01/2021