



TC-11837

JAGDAMBA LABORATORIES (OPC) PVT. LTD.

(Formerly Known as Jagdamba Laboratories)

Govt. Approved Test House • ISO 9001: 2015 • GLP Certified Lab.

119, Solitaire Industrial Park, Phase-1st, Dahmi Kallan, Bagru, Jaipur - 303007 (Rajasthan)

Tel. : 0141-2390604 Email : jagdambalab4@gmail.com, jagdamba_lab@yahoo.com Web : jagdambalab.com

TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS



TEST REPORT

ULR No. : TC1183725000013371F

Sample Name	RATNAYA ORGANIC A2 DESI COW GHEE		
Report No.	JLFD250926039	Batch No.	TORO02000008
Sample Code	NA	Mfg. Date	25/06/2025
Date of Received	26/09/2025	Exp. Date	NA
Started of Analysis	26/09/2025	Sample Condition	OK
End of Analysis	08/10/2025	Sample Qty.	250g
Report Release Date	08/10/2025	Ref. No.	2452 Dt: 26.09.2025
Sample Submitted By	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804		
Test Report Issued to	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804 RAJASTHAN		
Environment Condition	Temperature (°C) - As per Standard, Relative Humidity (%) - As per Standard		

TEST RESULTS

Reference : As Per Food Safety & Standard Regulations, 2011

Sl. No.	Test Parameters	Unit	Results	FSSR.2011	Test Method
CHEMICAL ANALYSIS					
1	Butyro-refractometer reading at 40.0 °C	----	42.8	40.0-44	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.088: 2022
2	Free fatty Acid (Oleic Acid)	%	0.275	NMT 2.0	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.089: 2022
3	Iodine Value	----	33.79	25-38	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.095: 2022
4	Milk Fat	%	99.82	NLT 99.5	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.087: 2022
5	Moisture	%	0.17	NMT0.5	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.086: 2022
6	Peroxide Value	Meq./kg	0.337	Not Specified	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.094: 2022
7	Polenske Value	----	1.36	0.5 - 2.0	FSSAI Manual Dairy and Dairy

Review by



Authorised Signatory
Kuldeep Singh
Technical Manager-Chemical

Page No.1 of 4

NOTE :

- This report is not to be reproduced wholly or in part and cannot be used as an evidence in the Court of Law and should not be used in any advertising media without special permission in writing.
- Total liability of this Laboratory is limited to the invoice amount.
- This results listed refer only to the above sample and applicable parameter's Endorsement of products is neither inferred nor implied.
- Sample will be destroyed after one month (In case of nonperishable items only) the date of issue of test certificate unless otherwise specified.
- Report refer to the Sample Submitted to us and not drawn by Jagdamba Laboratories (OPC) Pvt. Ltd. unless mentioned otherwise.



TC-11837

JAGDAMBA LABORATORIES (OPC) PVT. LTD.

(Formerly Known as Jagdamba Laboratories)

Govt. Approved Test House • ISO 9001: 2015 • GLP Certified Lab.

119, Solitaire Industrial Park, Phase-1st, Dahmi Kallan, Bagru, Jaipur - 303007 (Rajasthan)

Tel. : 0141-2390604 Email : jagdambalab4@gmail.com, jagdamba_lab@yahoo.com Web : jagdambalab.com



TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183725000013371F

Sample Name	RATNAYA ORGANIC A2 DESI COW GHEE		
Report No.	JLFD250926039	Batch No.	TORO2000008
Sample Code	NA	Mfg. Date	25/06/2025
Date of Received	26/09/2025	Exp. Date	NA
Started of Analysis	26/09/2025	Sample Condition	OK
End of Analysis	08/10/2025	Sample Qty.	250g
Report Release Date	08/10/2025	Ref. No.	2452 Dt: 26.09.2025
Sample Submitted By	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804		
Test Report Issued to	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804 RAJASTHAN		
Environment Condition	Temperature (°C) - As per Standard, Relative Humidity (%) - As per Standard		

TEST RESULTS

Reference : As Per Food Safety & Standard Regulations, 2011

Sl. No.	Test Parameters	Unit	Results	FSSR.2011	Test Method
					Products, Method No. FSSAI 01.090: 2022
8	Reichert Meissl Value	---	28.54	NLT 24.0	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.090: 2022
9	Saponification Value	---	217.77	205 - 235	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.096: 2022
FATTY ACID COMPOSITION					
10	Butyric Acid (C4:0)	%	1.885	1.0-5.0	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
11	Caproate Acid (C6:0)	%	1.460	0.5-2.2	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
12	Caprylate Acid (C8:0)	%	0.996	0.4-1.5	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
13	Caprylic Acid (C10:0)	%	2.132	0.8-5.0	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI

Review by



Authorised Signatory
Kuldeep Singh
Technical Manager-Chemical

Page No.2 of 4

NOTE :

- This report is not to be reproduced wholly or in part and cannot be used as an evidence in the Court of Law and should not be used in any advertising media without special permission in writing.
- Total liability of this Laboratory is limited to the invoice amount.
- This results listed refer only to the above sample and applicable parameter's Endorsement of products is neither inferred nor implied.
- Sample will be destroyed after one month (In case of nonperishable items only) the date of issue of test certificate unless otherwise specified.
- Report refer to the Sample Submitted to us and not drawn by Jagdamba Laboratories (OPC) Pvt. Ltd. unless mentioned otherwise.



JAGDAMBA LABORATORIES (OPC) PVT. LTD.

(Formerly Known as Jagdamba Laboratories)

Govt. Approved Test House • ISO 9001: 2015 • GLP Certified Lab.

119, Solitaire Industrial Park, Phase-1st, Dahmi Kallan, Bagru, Jaipur - 303007 (Rajasthan)
Tel. : 0141-2390604 Email : jagdambalab4@gmail.com, jagdamba_lab@yahoo.com Web : jagdambalab.com

TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183725000013371F

Sample Name	RATNAYA ORGANIC A2 DESI COW GHEE		
Report No.	JLFD250926039	Batch No.	TOR002000008
Sample Code	NA	Mfg. Date	25/06/2025
Date of Received	26/09/2025	Exp. Date	NA
Started of Analysis	26/09/2025	Sample Condition	OK
End of Analysis	08/10/2025	Sample Qty.	250g
Report Release Date	08/10/2025	Ref. No.	2452 Dt: 26.09.2025
Sample Submitted By	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804		
Test Report Issued to	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804 RAJASTHAN		
Environment Condition	Temperature (°C) - As per Standard, Relative Humidity (%) - As per Standard		

TEST RESULTS

Reference : As Per Food Safety & Standard Regulations, 2011

Sl. No.	Test Parameters	Unit	Results	FSSR.2011	Test Method
					01.093: 2022
14	Lauric Acid (C12:0)	%	2.347	1.5-4.0	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
15	Mysteric Acid (C14:0)	%	8.964	6.0-13.0	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
16	Palmitic Acid (C16:0)	%	31.454	22-38	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
17	Palmitoleic Acid (C16:1)	%	2.336	0.9-2.8	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
18	Stearic Acid (C18:0)	%	12.104	8-19	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
19	Elaidic Acid (C18:1) Trans	%	0.658	Not Specified	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
20	Linoleic Acid (C18:2)	%	3.097	0.5-3.5	FSSAI Manual Dairy and Dairy

Review by



Authorised Signatory
Kuldeep Singh
Technical Manager-Chemical

Page No.3 of 4

NOTE :

1. This report is not to be reproduced wholly or in part and cannot be used as an evidence in the Court of Law and should not be used in any advertising media without special permission in writing.
2. Total liability of this Laboratory is limited to the invoice amount.
3. This results listed refer only to the above sample and applicable parameter's Endorsement of products is neither inferred nor implied.
4. Sample will be destroyed after one month (In case of nonperishable items only) the date of issue of test certificate unless otherwise specified.
5. Report refer to the Sample Submitted to us and not drawn by Jagdamba Laboratories (OPC) Pvt. Ltd. unless mentioned otherwise.

**JAGDAMBA LABORATORIES (OPC) PVT. LTD.**

(Formerly Known as Jagdamba Laboratories)

Govt. Approved Test House • ISO 9001: 2015 • GLP Certified Lab.

119, Solitaire Industrial Park, Phase-1st, Dahmi Kallan, Bagru, Jaipur - 303007 (Rajasthan)
Tel. : 0141-2390604 Email : jagdambalab4@gmail.com, jagdamba_lab@yahoo.com Web : jagdambalab.com

TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183725000013371F

Sample Name	RATNAYA ORGANIC A2 DESI COW GHEE		
Report No.	JLFD250926039	Batch No.	TORO2000008
Sample Code	NA	Mfg. Date	25/06/2025
Date of Received	26/09/2025	Exp. Date	NA
Started of Analysis	26/09/2025	Sample Condition	OK
End of Analysis	08/10/2025	Sample Qty.	250g
Report Release Date	08/10/2025	Ref. No.	2452 Dt: 26.09.2025
Sample Submitted By	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804		
Test Report Issued to	TAWISHA ORGANIC FARM 0, 6 SHPD, WARD NO.15, SURATGARH, SRI GANGANAGAR-335804 RAJASTHAN		
Environment Condition	Temperature (°C) - As per Standard, Relative Humidity (%) - As per Standard		

TEST RESULTS

Reference : As Per Food Safety & Standard Regulations, 2011

Sl. No.	Test Parameters	Unit	Results	FSSR.2011	Test Method
					Products, Method No. FSSAI 01.093: 2022
21	Linolelaidic Acid (C18:2) Trans (n-6)	%	1.366	Not Specified	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
22	Linolenic Acid (C18:3)	%	0.997	0.3-1.0	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.093: 2022
23	Baudouin Test	---	Negative	Should be Negative	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.091: 2022
24	Mineral oil	--	Negative	Should be Negative	FSSAI Manual Dairy and Dairy Products, Method No. FSSAI 01.092: 2022

The above sample confirms to As Per Food Safety & Standard Regulations, 2011 with respect to the above tests only.

END OF REPORT

Review by



Authorised Signatory
Kuldeep Singh
Technical Manager-Chemical

Page No.4 of 4

NOTE :

1. This report is not to be reproduced wholly or in part and cannot be used as an evidence in the Court of Law and should not be used in any advertising media without special permission in writing.
2. Total liability of this Laboratory is limited to the invoice amount.
3. This results listed refer only to the above sample and applicable parameter's Endorsement of products is neither inferred nor implied.
4. Sample will be destroyed after one month (In case of nonperishable items only) the date of issue of test certificate unless otherwise specified.
5. Report refer to the Sample Submitted to us and not drawn by Jagdamba Laboratories (OPC) Pvt. Ltd. unless mentioned otherwise.