




Dated: 14.01.2022

Certificate of Analysis Report (COA)

Product: - Cooking Butter
*SAP Batch:- 690101A061
Batch Nos:- J120 to J150
Date of Packing:- May 2021

| S. No. | Parameter | Test Results |
|--------|--------------------------------|--------------------------------------------------------------------------------|
| 1 | Description | Fat rich product derived exclusively from pasteurized cream. |
| 2 | Taste & Smell | Pleasant, Clean and free from off flavor |
| 3 | Body & texture | Firm, compact, smooth, absence of free moisture and curd steaks |
| 4 | Color | Uniform, Natural creamy white to light yellow |
| 5 | Moisture, % by mass | 14.79 |
| 6 | Milk SNF % by mass | 1.31 |
| 7 | Fat, % by mass | 83.90 |
| 8 | Titrateable Acidity (as LA), % | 0.016 |
| 9 | FFA (as OA), % | 0.155 |
| 10 | RM Value | 28.47 |
| 11 | BR at 40 ⁰ C | 42.6 |
| 12 | Mineral Oil Test | Negative |
| 13 | Total Plate Count, per g | 7900 |
| 14 | Coliform Count, per g | <10 |
| 15 | Yeast & Mould, per g | 10 |
| 16 | Pack Size | 20 Kg. |
| 17 | Shelf Life | 18 months from mfg. when stored and transported at -18 ⁰ C or below |

*Downloaded Composite Analysis Report from SAP System


Authorized Signatory

Mother Dairy Fruit & Vegetable Private Limited
Regd Office: Mother dairy, Patparganj, Delhi-110092, India Tel.: 22471991 Fax: 011-22475991

Website: www.motherdairy.com

Email: contact@motherdairy.com

CIN No.: U15209DL2000PTC104671