

Sr. No	Test Parameters	Unit of measurement	Test Method	Specifications as per FSSAI Regulation, 2011, Chapter 2, Food Products Standards, Version 1 (01.09.2023)	Results
1.	*Colour	-	Visual	White or white with greenish tinge to light cream in colour	Slight Creamish
2.	*Appearance & Body Texture	-	Visual	Clean & Free from lumps	Clean & Free flowing grain
3.	* Flavour	-	Organoleptic Evaluation	Pleasant	Pleasant
4.	Titration Acidity (L.A) (0.1 ml NaOH for 10 g S.N.F)	%	2 nd edi. Of FSSAI MoM for Analysis of Dairy & Dairy Products, 2022. Method No. 01.059:2022	18.0 (Max.)	14.70
5.	Moisture (By mass)	%	2 nd edi. Of FSSAI MoM for Analysis of Dairy & Dairy Products, 2022. Method No. 01.056:2022	5.0 (Max.)	4.80
6.	Milk fat (By mass)	%	2 nd edi. Of FSSAI MoM for Analysis of Dairy & Dairy Products, 2022. Method No. 01.056:2022	1.5 (Max.)	1.0
7.	Protein (As on SNF Basis)	%	2 nd edi. Of FSSAI MoM for Analysis of Dairy & Dairy Products, 2022. Method No. 01.062:2022	34.0 (Min.)	35.84
8.	Total Ash (As on dry Basis)	%	2 nd edi. Of FSSAI MoM for Analysis of Dairy & Dairy Products, 2022. Method No. 01.064:2022	9.3 (Max.)	8.11
9.	Insolubility Index	%	2 nd edi. Of FSSAI MoM for Analysis of Dairy & Dairy Products, 2022. Method No. 01.068:2022	2.0 (Max.)	0.2 ml
10.	Total Solid	%	By Calculation	-	95.20
11.	Bulk density	Quantitative	B.D Apparatus	-	0.67