

Sr. No	Parameter	Limit	Testing Result
Physical Characteristics			
1	Color	Creamy White	Creamy White
2	Taste	Pleasant	Pleasant
3	Flavour	Clean	Clean
4	Description	Free From Lumps	Free From Lumps
Chemical Analysis			
1	Insalubility Index (ml)	0.5 Max ML	0.1
2	Scrooth Particles	Disc B/15mg Max	A Grade
3	Alcohol 60 % v/v	Negative	Negative
4	Urea	Negative	Negative
5	Starch	Negative	Negative
6	Salt	Negative	Negative
7	Sugar	Negative	Negative
8	Glucose	Negative	Negative
9	Malt Dextrin	Negative	Negative
10	Neutralizer	Negative	Negative
11	Titrate Acidty(As Lactic acid) % (Max)	1.5	1.17
12	Moisture % m/m	4% Max	3.1
13	B.D	0.48 to 0.50	0.5
14	Milk Fat %	1.5 Max	0.66
15	Total Ash (On dry matter basis % m/m)	8.2 Max	7.98
16	Protein (by kjeldhal) % m/m	34.0 Min on SNF Basis	34.5
Microbiological Analysis			
1	Total plate Count per g	50000 Max	8200
2	Coliform Count per 0.1g	Absent	Absent
3	Yeast & Mold Count/gram(Max)	Absent	Absent
4	E. Coil/0.1g(Max)	Absent	Absent
5	Salmonella & Shigella /25g(Max)	Absent	Absent
6	S. Aureus /0.1g	Absent	Absent
7	Anaerobic Spore Count/g(Max)	Absent	Absent
8	Listeria Monocytogens/g(Max)	Absent	Absent
9	Spore Count Aerobic/g(Max)	100	NIL
10	Spore Count Anrobic/g(Max)	10	NIL