



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 3 5 F**

Date : 30.08.2025

Page 1 of 1

Report No: NR/250007135

CUSTOMER DETAILS

Customer Name & Address : **M/s. Nature Fragrance Bio Tech Products Private Limited**
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code : 25000008020
Sample Name : Cumin Whole
Sample Description : --
Identification by Customer : --
Sample Condition : Good
Test Started on : 22.08.2025
Tested In : Permanent Facility
Sampled by : Sample as received
Sampled on : --
Sampling Location : --
Sampling Procedure : --
Sample Received on : 22.08.2025
Test Completed on : 29.08.2025

TEST RESULTS

I. Chemical Testing:

1.Food and Agricultural Products

Sl. No.	Test Parameter	Test Method	Results	Unit
1	Damaged / Discoloured fruits	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
2	Broken Fruits (Damaged, Shrivelled, discolored & immature seed)	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
3	Insect Damaged matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
4	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	7.33	g/100g
5	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	5.06	g/100g
6	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.61	g/100g
7	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.013:2021	1.64	ml/kg
8	Extraneous matter(Foreign matter)	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
9	Test for presence of Moulds, Living & dead insects, Insects Fragments, Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 dated 15.12.2019	Absent	--

II. Biological Testing:

1.Food and Agricultural Products

1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--
---	------------	------------------------	------------	----

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. Prabh
P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B. Rubini
B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 3 6 F**

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/250007136

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code : 25000008021
Sample Name : Black Mustard Whole
Sample Description : --
Identification by Customer : --
Sample Condition : Good
Test Started on : 22.08.2025
Tested In : Permanent Facility
Sampled by : Sample as received
Sampled on : --
Sampling Location : --
Sampling Procedure : --
Sample Received on : 22.08.2025
Test Completed on : 29.08.2025

TEST RESULTS

I. Chemical Testing:				
1.Food and Agricultural Products				
Sl. No.	Test Parameter	Test Method	Results	Unit
1	Extraneous matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	0.21	g/100g
2	Broken Fruits (Damaged, Shrivelled, discoloured & immature seed)	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	0.15	g/100g
3	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.002:2021	8.20	g/100g
4	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	3.22	g/100g
5	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.36	g/100g
6	Non-Volatile Ether Extract	FSSAI Manual of methods of analysis of foods, Spices and Condiments FSSAI 10.012:2021	35.18	g/100g
7	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.013:2021	0.44	ml/100g
8	Insect damaged matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
9	Argemone seeds	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.015:2021	Absent	--
10	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--
II. Biological Testing:				
1.Food and Agricultural Products				
1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. Prabh
P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B. Rubini
B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Avanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com



ULR No: T C 9 9 5 1 2 5 0 0 0 0 7 1 3 7 F

Date : 30.08.2025

Page 1 of 1
PC - 9951

Report No: NR/250007137

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 25000008022	Sampled by	: Sample as received
Sample Name	: Pepper Whole	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 29.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:				
1.Food and Agricultural Products				
Sl. No.	Test Parameter	Test Method	Results	Unit
1	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	8.74	g/100g
2	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	4.46	g/100g
3	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.71	g/100g
4	Non-Volatile Ether Extract	FSSAI Manual of methods of analysis of foods, Spices and Condiments FSSAI 10.012:2021	6.75	g/100g
5	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.013:2021	1.46	ml/100g
6	Piperine	AOAC 22nd Edn. 987.07: 2023	5.64	g/100g
7	Bulk Density	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI-10.018.2021	483	g/L
8	Light Berries	FSSAI Manual of methods of analysis of foods, Spices and Condiments FSSAI 10.019:2021	5.42	g/100g
9	Extraneous Vegetable matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
10	Pin heads or broken berries	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	0.26	g/100g
11	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--
II. Biological Testing:				
1.Food and Agricultural Products				
1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 3 8 F**

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/250007138

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 25000008023	Sampled by	: Sample as received
Sample Name	: Cinnamon Whole	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 30.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:

1.Food and Agricultural Products

Sl. No.	Test Parameter	Test Method	Results	Unit
1	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	12.43	g/100g
2	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.013:2021	1.21	mg/100g
3	Insect damaged matter	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
4	Extraneous matter	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
5	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	5.63	g/100g
6	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.42	g/100g
7	Test for presence of Mould/Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--

II. Biological Testing:

1.Food and Agricultural Products

1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--
---	------------	------------------------	------------	----

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. Prabhu

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B. Rubini

B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 3 9 F**

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/250007139

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 25000008024	Sampled by	: Sample as received
Sample Name	: Fenugreek Whole	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 30.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:				
1.Food and Agricultural Products				
Sl. No.	Test Parameter	Test Method	Results	Unit
1	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	8.61	g/100g
2	Insect damaged matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
3	Extraneous matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
4	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	3.01	g/100g
5	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.45	g/100g
6	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--
7	Cold Water Soluble Extract	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.009:2021	38.50	g/100g
8	Edible seeds other than product seeds	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
II. Biological Testing:				
1.Food and Agricultural Products				
1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. Prabhu

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B. Rubini

B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 4 0 F**

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/25007140

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 2500008025	Sampled by	: Sample as received
Sample Name	: Fennel Whole	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 29.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:				
1.Food and Agricultural Products				
Sl. No.	Test Parameter	Test Method	Results	Unit
1	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	7.92	g/100g
2	Insect damaged matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
3	Extraneous matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
4	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	6.01	g/100g
5	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.82	g/100g
6	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--
7	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.013:2021	1.54	ml/100g
8	Edible seeds other than product seeds	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
9	Defective seeds	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	0.31	g/100g
II. Biological Testing:				
1.Food and Agricultural Products				
1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 4 1 F**

Date : 30.08.2025

Page 1 of 1
TC - 9951

Report No: NR/250007141

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 25000008026	Sampled by	: Sample as received
Sample Name	: Tamarind	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 29.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:

1.Food and Agricultural Products

Sl. No.	Test Parameter	Test Method	Results	Unit
1	Acid insoluble ash	IS 13846: 2009	BLQ(LOQ:0.01)	g/100g
2	Crude fiber	IS 10226 (Part 1): 1982	5.46	g/100g
3	Moisture	FSSAI Lab Manual, Fruit and Vegetable Products 4.1: 2016	12.69	g/100g
4	Organic Extraneous matter	IS: 3579 : 1966	1.32	g/100g
5	Tamarind seeds	IS 6364: 1993	BLQ(LOQ:0.05)	g/100g
6	Physica Examination for mould, living and dead insects, insect fragment, eggs, larvae, dirt, stones, Rodent contamination(hair & Excreta) and Fungus visible to the naked eye	SFTS/FCL/SOP/005, Issue No. 01/Date 15.12.2019: 2019	Absent	--
7	Ash	IS 13846: 2009	3.32	g/100g

II. Biological Testing:

1.Food and Agricultural Products

1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--
2	Escherichia coli O157	IS 14397: 1996	Absent/25g	

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. Prabhu

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B. Rubini

B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 4 2 F**

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/250007142

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 2500008027	Sampled by	: Sample as received
Sample Name	: Pepper Powder	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 29.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:				
1.Food and Agricultural Products				
Sl. No.	Test Parameter	Test Method	Results	Unit
1	Non-Volatile Ether Extract	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.012:2021	7.29	g/100g
2	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.013:2021	1.56	ml/100g
3	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	10.96	g/100g
4	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	4.06	g/100g
5	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.007:2021	0.69	g/100g
6	Piperine	AOAC 22 nd Edn. 987.07: 2023	5.28	g/100g
7	Crude fiber	IS 1797 : 2017	9.62	g/100g
8	Test for presence of Mould/Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--
II. Biological Testing:				
1.Food and Agricultural Products				
1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 4 3 F**

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/250007143

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 25000008028	Sampled by	: Sample as received
Sample Name	: Turmeric Powder	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 29.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:				
1.Food and Agricultural Products				
Sl. No.	Test Parameter	Test Method	Results	Unit
1	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	6.39	g/100g
2	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	4.92	g/100g
3	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.32	g/100g
4	Curcumin	ASTA method 4 th Edn. 18.0:1997	3.81	g/100g
5	Starch	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.032:2021	50.40	g/100g
6	Test for Lead Chromate	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.033:2021	Absent	--
7	Added Colouring matter	FSSAI Lab Manual –Food Additives 4.0: 2016	Absent	
8	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--
II. Biological Testing:				
1.Food and Agricultural Products				
1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--

End of Report

P. Prabhu

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B. Rubini

B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: T C 9 9 5 1 2 5 0 0 0 0 7 1 4 4 F

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/250007144

CUSTOMER DETAILS

Customer Name & Address : M/s. Nature Fragrance Bio Tech Products Private Limited
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code : 25000008029
Sample Name : Coriander Whole
Sample Description : --
Identification by Customer : --
Sample Condition : Good
Test Started on : 22.08.2025
Tested In : Permanent Facility
Sampled by : Sample as received
Sampled on : --
Sampling Location : --
Sampling Procedure : --
Sample Received on : 22.08.2025
Test Completed on : 29.08.2025

TEST RESULTS

I. Chemical Testing:				
1.Food and Agricultural Products				
Sl. No.	Test Parameter	Test Method	Results	Unit
1	Extraneous matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
2	Split fruits	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	0.86	g/100g
3	Damaged / Discoloured fruits	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
4	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	8.17	g/100g
5	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.013:2021	0.21	ml/100g
6	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	4.22	g/100g
7	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.52	g/100g
8	Insect damaged matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
9	Added Colouring matter	FSSAI Lab Manual –Food Additives 4.0: 2016	Absent	--
10	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--
II. Biological Testing:				
1.Food and Agricultural Products				
1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).

SI.No.SFTS/NTR/2514819



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



ULR No: **T C 9 9 5 1 2 5 0 0 0 0 7 1 4 5 F**

Date : 30.08.2025

TC - 9951
Page 1 of 1

Report No: NR/250007145

CUSTOMER DETAILS

Customer Name & Address : **M/s. Nature Fragrance Bio Tech Products Private Limited**
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 25000008030	Sampled by	: Sample as received
Sample Name	: Cloves	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 30.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:

1.Food and Agricultural Products

Sl. No.	Test Parameter	Test Method	Results	Unit
1	Extraneous matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	0.64	g/100g
2	Tendrils, Mother Cloves	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.033:2021	0.15	g/100g
3	Khokar Cloves	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	0.12	g/100g
4	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Copndiments , FSSAI 10.003:2021	7.55	g/100g
5	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.013:2021	19.31	ml/100g
6	Headless cloves	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	1.40	g/100g
7	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--

II. Biological Testing:

1.Food and Agricultural Products

1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--
---	------------	------------------------	------------	----

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. Prabh
P. PRABHU
 Manager - Food & Water
 Authorised Signatory - Chemical



B. Rubini
B.RUBINI
 Manager- Food Microbiology
 Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg. For FSSAI 30 Days).



Scientific Food Testing Services (P) Ltd.

S.No.25/3, D.No.8/6, Vellalar Street, Ayanambakkam, Chennai - 600 095.
Ph: +91-44-29567147 | Email: info@sftslab.com | enquiry@sftslab.com | www.sftslab.com

TEST REPORT



TC - 9951

ULR No: **T C 9 9 5 1 2 5 0 0 0 0 0 7 1 4 6 F**

Date : 30.08.2025

Page 1 of 1

Report No: NR/250007146

CUSTOMER DETAILS

Customer Name & Address : **M/s. Nature Fragrance Bio Tech Products Private Limited**
No:106/39, VGN Avenue Annex, Christ Road,
Seenerkuppam, Poonamallee, Chennai – 600 056.

Customer Reference : Test Request dated 22.08.2025

SAMPLE DETAILS

Sample Code	: 25000008031	Sampled by	: Sample as received
Sample Name	: Kashmiri Chilli Whole	Sampled on	: --
Sample Description	: --	Sampling Location	: --
Identification by Customer	: --	Sampling Procedure	: --
Sample Condition	: Good	Sample Received on	: 22.08.2025
Test Started on	: 22.08.2025	Test Completed on	: 29.08.2025
Tested In	: Permanent Facility		

TEST RESULTS

I. Chemical Testing:

1.Food and Agricultural Products

Sl. No.	Test Parameter	Test Method	Results	Unit
1	Extraneous matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
2	Moisture	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.003:2021	10.11	g/100g
3	Total ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments , FSSAI 10.006:2021	5.22	g/100g
4	Acid Insoluble Ash	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.007:2021	0.38	g/100g
5	Volatile oils	FSSAI Manual of methods of analysis of foods, Spices and Condiments, FSSAI 10.013:2021	BLQ(LOQ:0.02)	ml/100g
6	Insect damaged matter	FSSAI Manual of methods of analysis of foods - Spices and Condiments FSSAI 10.002:2021	BLQ(LOQ:0.1)	g/100g
7	Added Colouring matter	FSSAI Lab Manual –Food Additives 4.0: 2016	Absent	
8	Test for presence of Mould /Living & dead insects /Insects Fragments /Rodent contamination	SFTS/FCL/SOP/005 Issue No: 01 Dated 15.12.2019: 2019	Absent	--

II. Biological Testing:

1.Food and Agricultural Products

1	Salmonella	IS 5887 Part - 3 :1999	Absent/25g	--
---	------------	------------------------	------------	----

Note: BLQ: Below Limit of Quantification, LOQ: Limit of Quantification.

End of Report

P. Prabhu

P. PRABHU
Manager - Food & Water
Authorised Signatory - Chemical



B. Rubini

B.RUBINI
Manager- Food Microbiology
Authorised Signatory - Biological

Disclaimers:

- This report sets forth our findings solely with respect to the test samples submitted.
- The copying or replication of this report to or for any other person or entity, or use of our name or trademark, or used as evidence in court as law or used in any advertising media is permitted only with our prior written permission.
- The laboratory is not responsible for the authenticity of photocopied test report.
- The Laboratory's responsibility under this report is limited to proven willful negligence.
- The test item will not be retained for more than 7 days (perishable items will not be retained) from the date of test report unless specifically requested by customer (or) incase as required by applicable regulation (eg: For FSSAI 30 Days).