

CERTIFICATE OF ANALYSIS

Product: Natural Banana Puree

Batch Code:VFIC/290423/202

Date of Production: 29.04.2023

1. Chemical, Organoleptic & Physical Chemistry

SL.NO	PARAMETER	Methods	RESULTS
1.	TSS (^o Brix)	IFU Method No- 8	20.0 – 21.4
2.	Acidity % as C.A anhydrous W/W	IFU Method No-3	0.26 - 0.30
3.	pH	IFU Method No- 11	4.82 – 4.92
4.	Consistency Cm/30Sec (BOSTWICK)	FI-1-QA-I8.4-12	7.5 – 11.0
5.	Colour Visual	FI-1-QA-I8.4-11	Creamy white
6.	Flavour	FI-1-QA-I8.4-11	Typical of Freshly Extracted Ripe Banana
7.	Taste	FI-1-QA-I8.4-11	Wholesome and Characteristics
8.	Appearance	FI-1-QA-I8.4-11	Homogenous & Free flowing
9.	Black Specks / 10 gm	FI-1-QA-I8.4-13	00
10.	Brown Specks / 10 gm	FI-1-QA-I8.4-13	01 - 03

2. MICROBIOLOGICAL ANALYSIS:

SL.NO	PARAMETER	Methods	RESULTS
1.	TPC (CFU/gm)	FDA BAM – Chapter - 03	<10
2.	Yeast & Mould (CFU/gm)	FDA BAM – Chapter - 18	<10
3.	Coliforms (CFU/gm)	FDA BAM – Chapter - 04	Absent
4.	Thermophilic Acidophilic Bacteria /10 gm	IFU Method No:12:2007	Absent
5.	E. coli / gm	FDA BAM – Chapter - 04	Absent

CONDITION OF SAMPLE BAGS: Impeccable

ADDITIONAL DECLARATION: The product is commercially sterile, free from any added sugar, preservatives, stabilizer, synthetic flavour, & dyestuff and is fit for human consumption.