

FORM B
REPORT OF THE FOOD ANALYST
(Refer Regulation (2) of 2.3.1)

Report No. 1377

Certified that I **M. MONI** (name of the Food Analyst) duly appointed under the provisions of Food Safety and Standards Act, 2006 (34 of 2006), for **Perambra Circle** (name of the local area) have received from the **Food Safety Officer, Perambra circle*** a sample of **Broken cashew nuts** bearing Code number **3989** of Designated Officer of **Kozhikode area*** on **Nineteenth day of December 2014** (date of receipt of sample) by hand for analysis.

The condition of seals on the container and the outer covering on receipt was as follows:-
The seal found correct and intact.

I found the sample to be **Broken Cashew Nuts (Dry fruits and nuts)** (category of the sample) falling under Regulation No. **2.3.47:5** of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. The sample ****** was in a condition fit for analysis and has been analysed on **23.12.14 – 29.12.14** (give date of starting and completion of analysis) and the result of its analysis is given below/ ~~** was not in a condition fit for analysis for the reason given below:~~

Reasons: Nil.

- (i) Sample Description: The sample received in a plastic cover tied with twine and sealed.
- (ii) Physical Appearance: The sample consists of broken cashew nuts with discoloured/damaged units.
- (iii) Label: No company label.

Sl. No	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per Regulation 2.3.47:5 of (a) Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011.
1	Fungus growth	By visual	Absent	Shall be absent
2	Dead and living insects	By visual	Absent	Shall be absent
3	Insect fragments and rodent contamination	By visual	Absent	Shall be absent
4	Test for added synthetic food colours	DGHS Method	Negative	Shall be negative
5	Extraneous vegetable matter (m/m)	DGHS Method	6.3 percent	Not more than 1.0 percent
6	Damaged/Discoloured units (m/m)	DGHS Method	16.25 percent	Not more than 2.0 percent
7	Acidity of extracted fat expressed as oleic acid	DGHS Method	10.5 percent	Not more than 1.25 percent

Note: 1. The test report relates to the received sample only.

Opinion***: The said sample does not conform to the standards prescribed for Broken Cashew Nuts falling under Regulation 2.3.47:5 of Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011 and is therefore sub-standard.

Signed this: Thirtieth day of December 2014.

Address: The Designated Officer,
Kozhikode.



M. Moni
Food Analyst