

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

Report No. 834

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 **Peravoor circle** (name of the local area) have received from the **Food Safety Officer, Peravoor circle** * a sample of **Tomato Sauce** bearing Code number **4547** of Designated Officer of **Kannur area*** on **Twenty ninth day of August 2014** (date of receipt of sample) by courier 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 **Tomato Sauce** (category of the sample) falling under Regulation No. 2.3.27:1 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 **30.08.14 -04.09.14** (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 sealed and company labelled plastic bottle.
- (ii) Physical Appearance: The sample consists of red coloured dense liquid.
- (iii) Label: Company Label: Fruitina TOMATO SAUCE. Origin of originality. NET CONTENTS-1 Kg. Veg. logo-Present. Pkd. MAY-2014. Batch No: BP.5. Best before 12 months from the date of Mfg. INGREDIENTS-TOMATO PUREE, SUGAR, SALT, ACETIC ACID (260), EMULSIFYING AND STABILIZING AGENTS (401 & 400) SPICES AND PRESERVATIVES (211). Contains Permitted Class II Preservatives. Processed by- KAIRALI FOOD PRODUCTS, Thrikkariyoor (P.O), Kothamangalam, Ernakulam Dist-686692, Kerala. Customer care – 9744168995. fssai Lic No. 11312007001071.

Sl. No	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per Regulation 2.3.27:1 of (a) Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011.
1	Fungus and mould growth	By visual	Absent	Shall be absent
2	Total soluble solids (m/m) Salt free basis	DGHS Method	21.8 percent	Not less than 25.0 percent
3	Acidity as acetic acid	DGHS Method	1.28 percent	Not less than 1.0 percent
4	Test for added Synthetic food colours	DGHS Method	Negative	Shall be negative

Note: 1. The test report relates to the received sample only and not for the whole lot No./Batch No.

Opinion***: The said sample does not conform to the standards prescribed for Tomato Sauce falling under Regulation 2.3.27:1 of Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011 and is therefore sub-standard.

Signed this: Fourth day of September 2014.

Address: The Designated Officer,
 Kannur.



(Handwritten Signature)
 Food Analyst