

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

Report No. 980

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 **Taliparamba circle** (name of the local area) have received from the **Food Safety Officer, Taliparamba circle** * a sample of **Chilly Powder** bearing Code number **4667** of Designated Officer of **Kannur area*** on **Third day of September 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:-
Seal found correct and intact.

I found the sample to be **Chilly Powder** (category of the sample) falling under Regulation No. **2.9.3:2** 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 **06.09.14 – 17.09.14** (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 sealed and company labelled plastic packets.

(ii) Physical Appearance: The sample consists of red coloured powder.

(iii) Label: Company label: super nova Chilly Powder. **കേരള ഫുഡ്** . QUALITY & TASTE. Veg. logo-Present. Nutritional fact-Present. Date of Mfg: 23.08.14. Lot No: AA4. BEST BEFORE 12 MONTHS FROM THE DATE OF MANUFACTURE. Net weight: 100g. INGREDIENT: CHILLY. MANUFACTURED BY: AMS SPICES & FOOD PRODUCTS PVT. LTD, THADAPARAMBA, MANJERI, MALAPPURAM DT. KERALA. INDIA. PIN: 676122. MARKETED BY: SUPERNOVA MARKETING PVT. LTD. SUPERNOVA BUILDING, PANDIKKAD ROAD, MANJERI. PIN: 676122, MALAPPURAM DT, KERALA, INDIA. FSSAI L No.: 11312010000285. Customer Care: 04832764353, 9946442222. e-mail: customercare @supernovafood.com. www.supernovafoods.com.

Sl. No	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per Regulation 2.9.3:2 of (a) Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011
1	Mould, Dead and living insects	By visual	Absent	Shall be absent
2	Insect fragments & Rodent contamination	By visual	Absent	Shall be absent
3	Microscopic Examination	IS Method	Chilly powder only	Chilly powder only
4	Test for added Synthetic food colours	DGHS Method	Negative	Shall be negative
5	Test for oil soluble synthetic colours	DGHS Method	Negative	Shall be negative
6	Test for Mineral oil	DGHS Method	Negative	Shall be negative
7	Moisture	DGHS Method	8.8 percent by weight	Not more than 11.0 percent by weight
8	Total ash on dry basis	DGHS Method	6.3 percent by weight	Not more than 8.0 percent by weight
9	Ash insoluble in dilute Hcl (on dry basis)	DGHS Method	0.2 percent by weight	Not more than 1.3 percent by weight
10	Crude fibre	DGHS Method	34.8 percent by weight	Not more than 30.0 percent by weight
11	Non-volatile ether extract on dry basis	DGHS Method	15.2 percent by weight	Not less than 12.0 percent by weight

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

Opinion***: The said sample does not conform to the standards prescribed for Chilly powder falling under Regulation 2.9.3:2 of Food Safety and Standards (Food Products Standards & Food Additives) Regulations, 2011 and is therefore sub-standard.

Signed this: Eighteenth day of September 2014.

Address: The Designated Officer,
Kannur.



Food Analyst