



SHIVALI FOOD TESTING AND RESEARCH LAB.

★ Testing ★ Project Handling ★ Research Work ★ Quality Improvement ★ Product Consultancy

Website: www.sftrl.com, E-mail: infosftrl@gmail.com

(A Govt. approved and NABL accredited Lab*)

Test Report

R. NO.- 73997

DATE-28/12/2025

CLIENT	: M/S SUBLIME NATURALS Plot 995 Second Floor Sector 82 Mohali		
TYPE OF SAMPLE	: Black Mustard Oil (as prescribed by client)		
QUANTITY	: 200 ml		
DRISCRPTION	: In sealed packing-		
DATE OF RECEIVING	: 13/12/2025		
DATE OF TESTING	: 13/12/2025		
DATE OF COMPLETION:	28/12/2025		
SNO.	TEST	RESULT per 100 g	TEST METHOD
1	calories	896.0 cal	A.A.C.C
2	Protien	0.20 g	A.A.C.C
3	Carbohydrates	0 g	A.A.C.C
4	Total Fat	98.6 g	A.A.C.C
(i)	Total Unsaturated Fat	86 g	A.A.C.C
(ii)	Mono unsaturated Fat	59.60 g	A.A.C.C
(iii)	Poly unsaturated Fat	26.4	A.A.C.C
(iv)	Saturated Fat	12.6 g	A.A.C.C
5	Vitamin A	0.78 IU	A.A.C.C

Remarks: The tested Sample Conforms to FSSR, 2011 W.R.T. the above test only and is obtained by cold press method.

- 1 Result(s) is referred to tested sample(s) and applicable parameter(s) only.
- 2 Total liability of the organization is limited to invoice amount only.
- 3 Sample(s) will be discarded in 21 days of analysis.



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S. N o.	TEST	RESULT	NORMS (As per FSSAI, 2011)	REMARK	TEST METHOD
1.	Appearance	Clear	Clear	As Per Specifications	A.O.A.C
2	Refractive Index	1.4579	At 40° C 1.4580	As Per Specifications	A.O.A.C
3	Moisture	0.011 %	Max 0.25 %	As Per Specifications	A.O.A.C
4	Unsaponifiable Matter	0.22 %	Max 1.25 %	As Per Specifications	A.O.A.C
5	Melting Point	34°C	Between 31°C-41°C	As Per Specifications	A.O.A.C
6	Acid Value	0.02 mg	Max. 0.5 mg	As Per Specifications	A.O.A.C
7	Peroxide value	0.50 mg	Max 10 mg/Kg	As Per Specifications	A.O.A.C
8	Other Edible oil	Absent	Absent	As Per Specifications	A.O.A.C
9	Argemone oil	Negative	Negative	As per specifications	A.O.A.C
10	Allyl Isothiocyanate	0.40 %	0.20-0.60%	As per specifications	A.O.A.C

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