



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.- 73999

DATE-28/12/2025

CLIENT		:	M/S SUBLIME NATURALS Plot 995 Second Floor Sector 82 Mohali	
TYPE OF SAMPLE		:	Yellow Mustard Oil (as prescribed by client)	
QUANTITY		:	200 ml	
DRISCIPTION		:	In sealed packing- yellow mustard oil	
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		899.0 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		98.7 g	A.A.C.C
(i)	Unsaturated		88.7g	A.A.C.C
(ii)	Mono unsaturated Fat		48.6 g	A.A.C.C
(iii)	Poly unsaturated Fat		40.0 g	A.A.C.C
(iv)	Saturated Fat		10.0 g	A.A.C.C
(v)	Trans Fat		0	A.A.C.C
5	Cholesterol		0	A.A.C.C
6	Vitamin E		30.70 mg	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.



📍 SCF 29-30, Kalgidhar Enclave, Near Cooperative Bank Baltana, Zirakpur 140603

☎ Ph.: 0176-2501886 Mob.: 93160-55886



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Test Report

R. NO.- 74001

DATE-28/12/2025

CLIENT : M/S SUBLIME NATURALS Plot 995 Second Floor Sector 82 Mohali					
TYPE OF SAMPLE : Yellow Mustard Oil (as prescribed by client)					
QUANTITY : 200 ml					
DRISCRPTION : In sealed packing- yellow mustard oil					
DATE OF RECEIVING : 13/12/2025					
DATE OF TESTING : 13/12/2025					
DATE OF COMPLETION: 28/12/2025					
S. No.	Test	Result	NORMS (As per FSSAI, 2011)	REMARK	TEST METHOD
1.	Appearance	Clear	Clear	As Per Specifications	Physical
2	Refractive Index	1.4581	At 40° C 1.4580	As Per Specifications	A.O.A.C
3	Moisture	0.01 %	Max 0.25 %	As Per Specifications	A.O.A.C
4	Unsaponifiable Matter	0.11 %	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	0.13 mg	Max. 0.5 mg	As Per Specifications	A.O.A.C
7	Peroxide value	0.22 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	0.27 %	0.20-0.60%	As per specifications	A.O.A.C

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

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