



JALGAON JILHA SAHAKARI DUDH UTPADAK SANGH MARYADIT,
JALGAON
304/2, 305, 306, 307/2, 308, 322-324, SHIVAJI NAGAR ROAD, OPP SURAT
RAILWAY GATE, JALGAON, MAHARASHTRA-425001
FSSAI LICENSE No-10012022000127

CERTIFICATE OF ANALYSIS

Name of Product	Skimmed Milk Powder	Date	19/04/2024
Grade	Standard	Drying Type	Spray Dried
Brand Name	VIKAS	Milk Source	BM

Parameter	Specification as Per IS 13334 (Part-1):2014 Reaffirmed 2019	Reference Method	Results	Results	Results	Results
Batch Number			030	031	032	033
Mfg Date			Jan.24	Jan.24	Feb.24	Feb.24
Expiry Date			Jan.25	Jan.25	Feb.25	Feb.25
Physical and Chemical Characteristics						
Appearance	Smooth and free flow	Visual Inspection	Smooth and free flow	Smooth and free flow	Smooth and free flow	Smooth and free flow
Taste and Flavor	Clean and Pleasant	Sensory Evaluation	Clean and Pleasant	Clean and Pleasant	Clean and Pleasant	Clean and Pleasant
Moisture Percent by Mass (Max)	4	IS:11623	3.7	3.6	3.7	3.6
Milk Protein in milk SNF Percent by Mass (Min.)	34	IS:7219	36	36.1	36.1	36.2
Milk Fat Percent by Mass (Max)	1.5	IS:11721	0.8	0.9	0.75	0.9
Insolubility Index ml (Max)	2	IS:12759	0.3	0.4	0.3	0.4
Total Ash on Dry Basis Percent by Mass (Max)	8.2	IS:14433	8.1	8.2	8.1	8.1
Titratable Acidity, ml of 0.1N NaOH/10g SNF	12-18	IS:11766	15.5	16.0	15.5	16
Scorched Particles, mg Max	15 (Equivalent to Disc B)	IS:13500	Disc B	Disc B	Disc B	Disc B
Adulteration	Negative	FSSAI Norms	-ve	-ve	-ve	-ve
Microbiological Characteristics						
Total Plate Count, CFU/g, Max	40,000	IS:5402	19000	20000	22000	18000
Coliform Count, CFU/g, Max	10	IS:5401 Part-1	Absent	Absent	Absent	Absent


QC Officer/Microbiologist


Manager (QA)
Quality Control
Jalgaon Jilha Sahakari Dudh
Utpadak Sangh Maryadit

विकास

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Grade	Standard	Drying Type	Spray Dried
Brand Name	VIKAS	Milk Source	BM

Parameter	Specification as Per IS 13334 (Part-1):2014 Reaffirmed 2019	Reference Method	Results	Results	Results	Results
Batch Number			034	035	036	037
Mfg Date			Feb.24	Feb.24	Feb.24	Feb.24
Expiry Date			Feb.25	Feb.25	Feb.25	Feb.25
Physical and Chemical Characteristics						
Appearance	Smooth and free flow	Visual Inspection	Smooth and free flow	Smooth and free flow	Smooth and free flow	Smooth and free flow
Taste and Flavor	Clean and Pleasant	Sensory Evaluation	Clean and Pleasant	Clean and Pleasant	Clean and Pleasant	Clean and Pleasant
Moisture Percent by Mass (Max)	4	IS:11623	3.6	3.7	3.6	3.7
Milk Protein in milk SNF Percent by Mass (Min.)	34	IS:7219	36.2	36.1	36.2	36.1
Milk Fat Percent by Mass (Max)	1.5	IS:11721	0.9	0.8	0.75	0.8
Insolubility Index ml (Max)	2	IS:12759	0.4	0.3	0.3	0.4
Total Ash on Dry Basis Percent by Mass (Max)	8.2	IS:14433	8.1	8.2	8.2	8.1
Titrateable Acidity, ml of 0.1N NaOH/10g SNF	12-18	IS:11766	16.0	15.4	15.2	16
Scorched Particles, mg Max	15 (Equivalent to Disc B)	IS:13500	Disc B	Disc B	Disc B	Disc B
Adulteration	Negative	FSSAI Norms	-ve	-ve	-ve	-ve
Microbiological Characteristics						
Total Plate Count, CFU/g, Max	40,000	IS:5402	18000	22000	23000	20000
Coliform Count, CFU/g, Max	10	IS:5401 Part-1	Absent	Absent	Absent	Absent

Sati
QC Officer/Microbiologist

[Signature]
Manager (QA)
Manager
Quality Control
Jalgaon Jilha Sahakari Doodh
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Name of Product	Skimmed Milk Powder	Date	19/04/2024
Grade	Standard	Drying Type	Spray Dried
Brand Name	VIKAS	Milk Source	BM

Parameter	Specification as Per IS 13334 (Part-1):2014 Reaffirmed 2019	Reference Method	Results	Results	Results	Results
Batch Number			038	039		
Mfg Date			Feb.24	Feb.24		
Expiry Date			Feb.25	Feb.25		
Physical and Chemical Characteristics						
Appearance	Smooth and free flow	Visual Inspection	Smooth and free flow	Smooth and free flow		
Taste and Flavor	Clean and Pleasant	Sensory Evaluation	Clean and Pleasant	Clean and Pleasant		
Moisture Percent by Mass (Max)	4	IS:11623	3.6	3.7		
Milk Protein in milk SNF Percent by Mass (Min.)	34	IS:7219	36.1	36.1		
Milk Fat Percent by Mass (Max)	1.5	IS:11721	0.8	0.9		
Insolubility Index ml (Max)	2	IS:12759	0.4	0.4		
Total Ash on Dry Basis Percent by Mass (Max)	8.2	IS:14433	8.2	8.2		
Titrateable Acidity, ml of 0.1N NaOH/10g SNF	12-18	IS:11766	15.6	16.0		
Scorched Particles, mg Max	15 (Equivalent to Disc B)	IS:13500	Disc B	Disc B		
Adulteration	Negative	FSSAI Norms	-ve	-ve		
Microbiological Characteristics						
Total Plate Count, CFU/g, Max	40,000	IS:5402	20000	21000		
Coliform Count, CFU/g, Max	10	IS:5401 Part-1	Absent	Absent		

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