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Quality Control Laboratory for Processed Foods
Punjab Horticultural Postharvest Technology Centre
PAU Campus, Ludhiana – 141 004

Report no. 497

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Test Report

Issued to: Mr. Sanjeev Nagpal
Vill. Bhehgarkhida –Banger Khara
Dist. Fazilka Teh. Abohar.

PHPTC entry No.: 322
Dated : 13.1.2021

Date of start of analysis: - 14.1.2021

Date of completion of analysis: 25.1.2021

Date of issue: 25-1-2021

Sample Particulars

1. Brand Name	:	-	4. Customer Ref. No.	:	-
2. Batch No./date of Mfg.	:	-	5. Sample pkg. Type	:	Polythene Bags
3. Date of Receipt of Samples	:	13.1.2021	6. Condition of sample	:	Good
			7. Sample Description	:	Organic & Market Kinnow

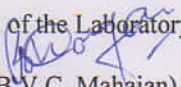
Test Results

Sr. No.	Name of the sample	Internal Code	Parameters	Result	Test Method
1.	Kinnow (Organic)	2403/2021	TSS (°Brix)	12.1	AOAC (2000)
			Ascorbic acid(mg/100g)	64.6	
			Titrate acidity (%)	0.76	
			Carotenoid(mg/100g)	2.24	
			Reducing sugar(%)	4.35	
			Antioxidant activity(IC ₅₀)mg/ml	22.69	
			Magnesium	104.54ppm	IS3025 (2019)
			Calcium	86.16ppm	
			Iron	7.76ppm	
			Zinc	4.36ppm	
			Copper	0.89ppm	
			Manganese	0.49ppm	
			Chromium	0ppm	
			Arsenic	0ppm	
			Cadmium	0ppm	
			Lead	0ppm	
			Mercury	0ppm	

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Sr. No.	Name of the sample	Internal Code	Parameters	Result	Test Method
2.	Kinnow (Market)	2404/2021	TSS (°Brix)	12	AOAC (2000)
			Ascorbic acid(mg/100g)	61.2	
			Titration acidity(%)	0.63	
			Carotenoid(mg/100g)	2.06	
			Reducing Sugar(%)	4.64	
			Antioxidant activity(IC ₅₀)mg/100ml	22.0	
			Magnesium	80.32 ppm	IS3025 (2019)
			Calcium	57.92 ppm	
			Iron	7.28 ppm	
			Zinc	3.33 ppm	
			Copper	0.64 ppm	
			Manganese	0.30 ppm	
			Chromium	0 ppm	
			Arsenic	0 ppm	
			Cadmium	0 ppm	
			Lead	0.35 ppm	
			Mercury	0 ppm	

- Note**
1. The above results pertain only to the sample as received and tested.
 2. This report in full or in part shall not be used for advertising or legal action.
 3. This report cannot be reproduced except when in full, without the written permission from the Head of Laboratory, QCL, PHPTC.
 4. Perishable samples will be destroyed after testing, others after one month from the date of issue of the report, unless otherwise agreed with the customer or as required by the applicable regulation.
- Disclaimer: Extraction procedure was followed as per customer recommendation.

Head of the Laboratory
 Sign: 
 (Dr. B.V.C. Mahajan)
 Director
 PHPTC, Ludhiana

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Quality Control Laboratory for Fresh & Processed Foods
Punjab Horticultural Postharvest Technology Centre
Punjab Agricultural University
Ludhiana

Customer Feed Back Form

Name of Customer :

Address :

Service Aailed :
(Parameter Tested)

Time taken by Lab :

Performance of Laboratory :

Satisfaction about results :

Any other remarks :

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(Signature of the Customer)