

CERTIFICATE OF ANALYSIS

PRODUCT DESCRIPTION

Product Name	Fenugreek Extract (Methi)	Nature of product	Powder
Botanical Name	<i>Trigonella foenum-graceum</i>	Origin	India
Part Used, Ratio	Seed, 10:1	Solvents Used	Hydroalcoholic
Batch No.	HN/FE/202408068	Manufacturing Date	Aug-24
Batch Quantity	100 KG	Expiry date	July-27

TESTING PARAMETERS

PHYSICAL PARAMETERS

Items	Specification	Method	Results
Color	Brown	Organoleptic	Complies
Odour	Characteristic	Organoleptic	Complies
Taste	Natural	Organoleptic	Complies
Solubility	Soluble in water	In House	Complies
Appearance	Fine Powder	Organoleptic	Complies

ANALYTICAL QUALITY

Identification	Identical to R.S. sample	TLC	Complies
Sieve analysis	90% through 80 mesh	Sieve	Complies
Moisture (w/w)	< 10.0%	In House	4.57%
Ash (w/w)	< 5.0%	In House	2.23%
Acid insoluble ash(w/w)	< 2.4%	In House	1.19%
Bulk Density	40-80 g/100mL	In House	Complies

HEAVY METALS

Arsenic	Max 1.1 ppm	ICP-OES	B.L.Q
Cadmium	Max 1.0 ppm	ICP-OES	B.L.Q
Lead	Max 2.5 ppm	ICP-OES	B.L.Q
Mercury	Max 0.1 ppm	ICP-OES	B.L.Q

CONTAMINANTS

Aflatoxin B1	≤2ppb	EASI-CHE-SOP-18	Complies
Aflatoxin B2	≤2ppb	EASI-CHE-SOP-18	Complies
Aflatoxin G1	≤2ppb	EASI-CHE-SOP-18	Complies
Aflatoxin G2	≤2ppb	EASI-CHE-SOP-18	Complies
Ethylene Oxide	≤0.01mg/kg	EKA-CHE-SOP-053(By GC-MS)	Complies
Pesticides Residues	≤0.01mg/kg	EKA-CHE-SOP-030(By LC-MSMS&GC-MSMS)	Complies



Think Extract Think Herbo Nutra

MICROBIOLOGICAL PARAMETERS

Total Plate count /g	<10000 CFU/g	ISO 4833-1-2013	<1000 CFU/g
Yeast & Molds /g	<100 CFU/g	ISO 21527-2:2008	<100 CFU/g
Coliform/g	<10 CFU/g	ISO 4832:2006	<10 CFU/g
Escherichia coli /25g	Negative	ISO 16649-2-2001	Negative
Salmonella /25g	Negative	ISO 6579-1:2017/AMD 1:2020	Negative

Note: B.L.Q – Below Limit of Quantification, Limit of Quantification: 0.05mg/kg for Heavy Metals

Packing and Storage	Store in sealed containers at cool & dry place to protect from light, moisture and pest infestation.
Appearance	This is a natural product and there may be color variations from lot to lot due to crop fluctuations from harvest to harvest.
Shelf Life	36 months under the above condition, and in its original package.

PREPARED BY	APPROVED BY
(QC/QA Executive)	(QC/QA Head)