

TEST REPORT
(Shelf Life Study)

Lab Id No.: VAL/SL/25/00442

Report Date: 17-09-2025

Name & Address	Registration Date
Armaara Innoventures Private Limited. Next To Garden Court Restaurant 6, 605, Veera Desai Road, Andheri (W), Mumbai, Maharashtra, India - 400058	05-05-2025

Particulars of Sample Submitted

1) **Sample Name:** Plant Protein Powder - Alphonso Mango

2) **Manufacturing Date:** 09-04-2025

4) **Sample Quantity:** Approx. 40gm x 25

6) **Sample Submitted By:** Courier

8) **Other Information:** Batch No.- ABPP1226

3) **Extra Days as per the mfg. date:** 27 days

5) **Description:** Sample packed in laminated pouch.

7) **Storage Start Date:** 06-05-2025

Storage Condition: Accelerated	Temperature: 40°C	Humidity: 75% RH
Duration: 1 day at accelerated temperature is equal to 4 days at room temperature (27±3°C)		

Analytical Results

Tentative Date of Analysis					06-05-2025	15-05-2025	30-05-2025
					0 Day	2 Months	4 Months
Sr. No.	Test Parameter	Unit	Test Method	Specification	Start date: 06-05-2025	Start date: 15-05-2025	Start date: 30-05-2025
					End date: 12-05-2025	End date: 20-05-2025	End date: 04-06-2025
Discipline - Chemical							
1	Physical Appearance	--	IS 6273 (II): 1971	3 to 5	5 (Free flowing powder)	5 (Free flowing powder)	5 (Free flowing powder)
2	Colour	--	IS 6273 (II): 1971	3 to 5	5 (Light Yellow)	5 (Light Yellow)	5 (Light Yellow)
3	Odour	--	IS 6273 (II): 1971	3 to 5	5	5	5
4	Taste	--	IS 6273 (II): 1971	3 to 5	5	5	5
5	Fungus Spot	--	VAL/MOA/0027	Absent	Absent	Absent	Absent
6	Moisture	%	IS 8211 : 1976	Not Specified	6.32	6.79	7.05
7	Protein (N*6.25)	g/100g	IS 7219 :1973	Not Specified	76.43	76.37	76.31
Discipline - Biological							
1	Yeast & Mould	cfu/g	IS 5403 : 1999	Max- 100	20	20	30
2	E.coli	/g	IS 5887 (Part 1) : 1976	Absent	Absent	Absent	Absent
3	S.aureus	/25g	IS 5887 (Part 2) : 1976	Absent	Absent	Absent	Absent
4	Salmonella	/25g	IS 5887 (Part 3/Sec 1) : 2020	Absent	Absent	Absent	Absent
5	Total Plate Count	cfu/g	IS 5402 (Part 1) : 2021	Max-10000	300	390	440
Sample Qty Left No.					25	22	19
Observation				Pass / Fail	Pass	Pass	Pass
Shelf Life Obtained				Days / Months	27 Days	2.1 Months	4.1 Months

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Tentative Date of Analysis					14-06-2025	29-06-2025	14-07-2025
					6 Months	8 Months	10 Months
Sr. No.	Test Parameter	Unit	Test Method	Specification	Start date: 14-06-2025	Start date: 30-06-2025	Start date: 14-07-2025
					End date: 19-06-2025	End date: 05-07-2025	End date: 19-07-2025
Discipline - Chemical							
1	Physical Appearance	--	IS 6273 (II): 1971	3 to 5	5 (Free flowing powder)	5 (Free flowing powder)	5 (Free flowing powder)
2	Colour	--	IS 6273 (II): 1971	3 to 5	5 (Light Yellow)	5 (Light Yellow)	5 (Light Yellow)
3	Odour	--	IS 6273 (II): 1971	3 to 5	5	5	5
4	Taste	--	IS 6273 (II): 1971	3 to 5	5	5	5
5	Fungus Spot	--	VAL/MOA/0027	Absent	Absent	Absent	Absent
6	Moisture	%	IS 8211 : 1976	Not Specified	7.22	7.94	7.99
7	Protein (N*6.25)	g/100g	IS 7219 :1973	Not Specified	76.39	76.40	75.92
Discipline - Biological							
1	Yeast & Mould	cfu/g	IS 5403 : 1999	Max- 100	30	30	30
2	E.coli	/g	IS 5887 (Part 1) : 1976	Absent	Absent	Absent	Absent
3	S.aureus	/25g	IS 5887 (Part 2) : 1976	Absent	Absent	Absent	Absent
4	Salmonella	/25g	IS 5887 (Part 3/Sec 1) : 2020	Absent	Absent	Absent	Absent
5	Total Plate Count	cfu/g	IS 5402 (Part 1) : 2021	Max-10000	510	560	630
Sample Qty Left No.					16	13	10
Observation				Pass / Fail	Pass	Pass	Pass
Shelf Life Obtained				Days / Months	6.1 Months	8.1 Months	10.1 Months

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Tentative Date of Analysis					29-07-2025	20-08-2025	12-09-2025
					12 Months	15 Months	18 Months
Sr. No.	Test Parameter	Unit	Test Method	Specification	Start date: 29-07-2025	Start date: 20-08-2025	Start date: 12-09-2025
					End date: 04-08-2025	End date: 25-08-2025	End date: 17-09-2025
Discipline - Chemical							
1	Physical Appearance	--	IS 6273 (II): 1971	3 to 5	5 (Free flowing powder)	5 (Free flowing powder)	5 (Free flowing powder)
2	Colour	--	IS 6273 (II): 1971	3 to 5	5 (Light Yellow)	5 (Light Yellow)	5 (Light Yellow)
3	Odour	--	IS 6273 (II): 1971	3 to 5	5	5	5
4	Taste	--	IS 6273 (II): 1971	3 to 5	5	5	5
5	Fungus Spot	--	VAL/MOA/0027	Absent	Absent	Absent	Absent
6	Moisture	%	IS 8211 : 1976	Not Specified	8.17	9.36	9.40
7	Protein (N*6.25)	g/100g	IS 7219 :1973	Not Specified	75.71	75.58	75.46
Discipline - Biological							
1	Yeast & Mould	cfu/g	IS 5403 : 1999	Max- 100	40	40	40
2	E.coli	/g	IS 5887 (Part 1) : 1976	Absent	Absent	Absent	Absent
3	S.aureus	/25g	IS 5887 (Part 2) : 1976	Absent	Absent	Absent	Absent
4	Salmonella	/25g	IS 5887 (Part 3/Sec 1) : 2020	Absent	Absent	Absent	Absent
5	Total Plate Count	cfu/g	IS 5402 (Part 1) : 2021	Max-10000	920	2300	3800
Sample Qty Left No.					8	6	4
Observation				Pass / Fail	Pass	Pass	Pass
Shelf Life Obtained				Days / Months	12.1 Months	15 Months	18.1 Months

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Tentative Date of Analysis					04-10-2025
					21 Months
Sr. No.	Test Parameter	Unit	Test Method	Specification	Start date:
					End date:
Discipline - Chemical					
1	Physical Appearance	--	IS 6273 (II): 1971	3 to 5	In process
2	Colour	--	IS 6273 (II): 1971	3 to 5	In process
3	Odour	--	IS 6273 (II): 1971	3 to 5	In process
4	Taste	--	IS 6273 (II): 1971	3 to 5	In process
5	Fungus Spot	--	VAL/MOA/0027	Absent	In process
6	Moisture	%	IS 8211 : 1976	Not Specified	In process
7	Protein (N*6.25)	g/100g	IS 7219 :1973	Not Specified	In process
Discipline - Biological					
1	Yeast & Mould	cfu/g	IS 5403 : 1999	Max- 100	In process
2	E.coli	/g	IS 5887 (Part 1) : 1976	Absent	In process
3	S.aureus	/25g	IS 5887 (Part 2) : 1976	Absent	In process
4	Salmonella	/25g	IS 5887 (Part 3/Sec 1) : 2020	Absent	In process
5	Total Plate Count	cfu/g	IS 5402 (Part 1) : 2021	Max-10000	In process
Sample Qty Left No.					In process
Observation				Pass / Fail	In process
Shelf Life Obtained				Days / Months	In process

Remarks:

- From the above values we confirm that the material passes in the recommended limit as per manufacturing date in above specified days/months in mentioned parameters only.


AUTHORIZED SIGNATORY
Ayesha Baig
Manager
(Chemical)


AUTHORIZED SIGNATORY
Mittal Vora
Technical Manager
(Biological)

**** END OF REPORT ****



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Notes:

- Results pertain only to the sample tested. Test report shall not be reproduced except in full, without written approval of the Technical Manager.
- Sample(s) will be retained by us for a period of 15 days for non-perishable items only. Perishable items will be destroyed after completion of test.
- Subject to Thane Jurisdiction.
- ND - Not detected, BLQ- Below limit of quantification, NMT - Not more than, NLT - Not less than. BLD - Below Detection Limit.
- Organoleptic evaluation: 1 - Dislike Very Much, 2 - Dislike Moderately, 3 - Neither like nor dislike, 4 - Like moderately, 5 - Like Very much.
- In shelf life study harmful to health or obvious non consumable or drastic change in property of product are considered to level fail.
- It is advisable to check all parameters in shelf life report, as sometimes the product is fit for consumption but it may not comply to the client requirement.
- Accelerated shelf life study is a tentative study, drastic variation in real life can be observed. Hence, it is advisable to consider 20% less shelf life than observed shelf life in report.