

TEST REPORT (Shelf Life Study)

Lab Id No.: VAL/SL/25/00444

Report Date: 28-07-2025

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

- Sample Name:** Plant Protein Powder - Classic
- Manufacturing Date:** 18-12-2024
- Extra Days as per the mfg. date:** 139 days
- Sample Quantity:** Approx. 40gm x 35
- Description:** Sample packed in laminated pouch.
- Sample Submitted By:** Courier
- Storage Start Date:** 06-05-2025
- Other Information:** Batch No.- AM1612BA

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	17-05-2025	01-06-2025
					0 Day	6 Months	8 Months
Sr. No.	Test Parameter	Unit	Test Method	Specification	Start date: 06-05-2025	Start date: 17-05-2025	Start date: 02-06-2025
					End date: 12-05-2025	End date: 22-05-2025	End date: 07-06-2025
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 (Cream)	5 (Cream)	5 (Cream)
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	6.91	7.19	8.14
7	Protein (N*6.25)	g/100g	IS 7219 :1973	Not Specified	82.68	82.62	82.64
Discipline - Biological							
1	Yeast & Mould	cfu/g	IS 5403 : 1999	Max- 100	<10	10	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	<10	200	550
Sample Qty Left No.					35	31	27
Observation					Pass / Fail	Pass	Pass
Shelf Life Obtained					Days / Months	139 Days	6.1 Months
						8.1 Months	

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Tentative Date of Analysis					16-06-2025	01-07-2025	08-07-2025
					10 Months	12 Months	13 Months
Sr. No.	Test Parameter	Unit	Test Method	Specification	Start date: 16-06-2025	Start date: 01-07-2025	Start date: 08-07-2025
					End date: 21-06-2025	End date: 07-07-2025	End date: 14-07-2025
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 (Cream)	5 (Cream)	5 (Cream)
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	8.49	8.58	9.58
7	Protein (N*6.25)	g/100g	IS 7219 :1973	Not Specified	82.62	82.63	81.38
Discipline - Biological							
1	Yeast & Mould	cfu/g	IS 5403 : 1999	Max- 100	30	30	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	590	640	820
Sample Qty Left No.					23	19	15
Observation				Pass / Fail	Pass	Pass	Pass
Shelf Life Obtained				Days / Months	10.1 Months	12.1 Months	13 Months

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Tentative Date of Analysis					16-07-2025	23-07-2025
					14 Months	15 Months
Sr. No.	Test Parameter	Unit	Test Method	Specification	Start date: 16-07-2025	Start date: 23-07-2025
					End date: 21-07-2025	End date: 28-07-2025
Discipline - Chemical						
1	Physical Appearance	--	IS 6273 (II): 1971	3 to 5	5 (Free flowing powder)	5 (Free flowing powder)
2	Colour	--	IS 6273 (II): 1971	3 to 5	5 (Cream)	5 (Cream)
3	Odour	--	IS 6273 (II): 1971	3 to 5	5	5
4	Taste	--	IS 6273 (II): 1971	3 to 5	5	5
5	Fungus Spot	--	VAL/MOA/0027	Absent	Absent	Absent
6	Moisture	%	IS 8211 : 1976	Not Specified	9.60	9.67
7	Protein (N*6.25)	g/100g	IS 7219 :1973	Not Specified	80.91	80.79
Discipline - Biological						
1	Yeast & Mould	cfu/g	IS 5403 : 1999	Max- 100	40	40
2	E.coli	/g	IS 5887 (Part 1) : 1976	Absent	Absent	Absent
3	S.aureus	/25g	IS 5887 (Part 2) : 1976	Absent	Absent	Absent
4	Salmonella	/25g	IS 5887 (Part 3/Sec 1) : 2020	Absent	Absent	Absent
5	Total Plate Count	cfu/g	IS 5402 (Part 1) : 2021	Max-10000	1500	1800
Sample Qty Left No.					11	7
Observation				Pass / Fail	Pass	Pass
Shelf Life Obtained				Days / Months	14.1 Months	15 Months

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.