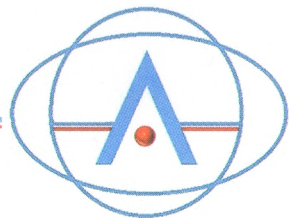


# Atom Testing Laboratory

A procedure to prove the existence

Accreditation: NABL(ISO/IEC 17025:2017)

#B-376,9th Cross, Ring Road, Peenya 1st Stage, Peenya Industrial Estate,  
Bangalore - 560 058 Phone : 080-42021842 E-mail : atomprocedure@gmail.com



## Analytical Report

To, SHAHNOOR HOSPITALITY PVT. LTD. No 21,1 <sup>st</sup> Floor , Kencheppa Road , Pulikeshi Nagar , Frazer Town , Bengaluru – 560005 St_hussaini@yahoo.com 97430 78692	Report Date : 04.05.2024  Date of receipt : 26.04.2024 Date of starting: 26.04.2024 Date of completion: 03.05.2024  Report No: ATOM 2404046
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Registration No: 2404046

Sample Description: One sample described as JAGGERY Powder about 250 g, packed in plastic cover was received.


### RESULT

(As per IS: 12923-1990 RA 2013)

S No	Tests	Results	IS : Requirement for grade 1
1	Description	Passes the test	The material shall be in the form of golden to light brown in color. Free from dirt and other extraneous matter. Shall be sweet to taste shall not possess sour or salty taste.
2	Sucrose on dry basis % by mass	85.4	80 min
3	Reducing sugars on dry basis % by mass	9.7	10 Max
4	Moisture % by mass	4.9	5 Max
5	Water insoluble matter on dry basis % by mass	0.3	1.5 Max
6	Sulphated ash on dry basis % by mass	2.5	3.5 Max
7	Sulphur di oxide on dry basis PPM	15.9	50 max
8	Ash insoluble in dilute hydrochloric acid n dry basis % by mass	0.08	0.3 Max
9	Total sugars % by mass on dry basis	95.2	90 min

Remarks: The given sample conforms to IS: 12923-1990 RA 2013 with respect to above tests for grade 1 jaggery

Page 1 of 1

  
**Y.S. Marbava Rao**  
Laboratory Manager

Authorised Signatory