

Certificate of Analysis

Product name	Cheddar Cheese Powder (Spray Dried)			
GRADE	30040R			
Storage	Store at a cool dry Place			
Raw Materials	Raw Cheese			

SENSORY PARAMETERS						
PARAMETERS	STANDARDS		RESULTS	TEST METHOD		
Appearance/Description	Off-White colored free flowing powder		Complie	es In House		
Odour & taste	Typical taste & odour of Cheese		Complie	es In House		
Solubility	Soluble in water.		Complie	es In House		
CHEMICAL PARAMETERS						
PARAMETERS	UNITS	STANDARDS	RESULTS	TEST METHOD		
Moisture	%	NMT -5.0	3.14	In House		
Acidity (as a Citric acid)	%	1.0-3.0	1.32	FSSAI manual 5		
pH (of 1% w/v suspension)		6.0-7.0	6.65	FSSAI manual 5		
Total Ash	%	NMT-7.0	6.13	FSSAI manual 5		
Protein (dry Basis)	%	10.0-16.0	12.39	In House		
Fat Content (dry Basis)	%	20.0-28.0	22.37	FSSAI		
Salt Content	%	NMT-5.0	4.24	FSSAI manual 5		
MICROBIAL PARAMETERS						
PARAMETERS	UNITS	STANDARDS	RESULT	TEST METHOD		
Total Plate Count	Cfu/g	NMT- 50,000/g	4000 cfu/g	IS 5402:2012		
Yeast & Mould	Cfu/g	NMT-100/g	< 20 Cfu/g	IS:5403:1999 (RA2005)		
E. coli	Cfu/g	Absent/g	Absent	IS 5887(Part I) 1976(RA2005)		
Salmonella	Cfu/25g	Absent /25 g	Absent	IS: 5887(Part 3)1999		
S. Aureus	Cfu/g	Absent / g	Absent	IS 5887		

For Eliteus Global Pvt Ltd.



Authorized Signatory

This is to certify that the above-designated material has been tested and did comply with the listed specification (with listed Exceptions) when supplied in the original container. The material is subject to the conditions listed on the ELITEUS invoice. The above is a copy of the information on file. The lot acceptance data are available for examination. This certificate is valid unsigned.