

Test Report

ULR NO.TC141472600001063F

REPORT NO : WL/TRN/26/06/0033

Date:02/06/2026

Name: M/S AMG Agro	Sample code	WL/26/05/0223
Address: Edoor,Irityy Knnur, Keralam-670704	Sample Drawn by	Customer
	Date of sample receipt	30/05/2026
Sample name	Coconut oil	Sample received by
Appearance of sample	Pale yellow liquid	Waterlab Representative
Sample ID by Customer	B.No.GC06	Sample quantity
MFG.Date/PKD Date	29/05/2026	500ml
EXP.Date/Best before date	30/12/2026	Testing performed at
		Permanent facility
		Sample condition
		Fit For Analysis
		Period of Analysis
		30/05/2026 – 02/06/2026

CHEMICAL-FOOD & AGRICULTURAL PRODUCTS

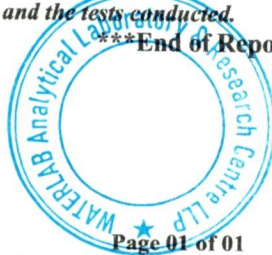
SI No	Parameter	Test method FSSAI Manual of methods of analysis of foods -oil and fats	Unit	LOQ	Results	Food Safety and Standard Regulation 2011
1	Moisture Content	FSSAI 02.001(Page No:3)	%	0.1	0.12	Max 1.0
2	Refractive Index at 40°C	FSSAI 02.003(Page No:6-10)	-	-	1.4487	1.4480-1.4500
3	Butyro-Refractometer Reading at 40°C	FSSAI 02.003(Page No:6-10)	-	-	34.9	34.0 - 35.5
4	Saponification Value	FSSAI 02.007(Page No:16-17)	-	-	254.7	Not Less than 250
5	Acid value	FSSAI 02.009(Page No:21-23)	-	0.1	2.44	Not more than 6.0
6	Free Fatty acid as Lauric acid	FSSAI 02.009(Page No:21-23)	%	0.1	0.87	-
7	Iodine Value	FSSAI 02.010(Page No:24-27)	-	1.0	8.22	7.5 to 10.0
8	Peroxide value	FSSAI 02.042(Page No:91-92)	meq/Kg	0.6	<LOQ	Not more than 10.0

LOQ-Limit Of Quantification

Disclaimer- The results are related to the sample tested only and this report shall not be reproduced except in full. The use of our name, trademark or copying of this report is permitted only with our prior written permission. This report sets forth our findings solely with respect to the test samples identified herein. You have 15 days from the test report issue date to notify us of any material error or omission caused by our negligence, provided, however, that such notice shall be in writing and shall specifically address the issue you wish to raise. A failure to raise such issue within the prescribed time shall constitute your acceptance of the completeness of this report and the tests conducted.

End of Report

Checked by:
Arunjith M.T
Quality Manager

Authorized Signatory
Mahesh P
Laboratory Head



Page 01 of 01

Test Report

REPORT NO : WL/TRN/26/06/0033N

Date:02/06/2026

Name: M/S AMG Agro		Sample code	WL/26/05/0223
Address: Edoor,Iritty		Sample Drawn by	Customer
Knnur, Keralam-670704		Date of sample receipt	30/05/2026
Sample name	Coconut oil	Sample received by	Waterlab Representative
Appearance of sample	Pale yellow liquid	Sample quantity	500 ml
Sample ID by Customer	B.No.GC06	Testing performed at	Permanent facility
MFG.Date/PKD Date	29/05/2026	Sample condition	Fit For Analysis
EXP.Date/Best before date	30/12/2026	Period of Analysis	30/05/2026 – 02/06/2026

CHEMICAL-FOOD & AGRICULTURAL PRODUCTS

Sl No	Parameter	Test method FSSAI Manual of methods of analysis of foods -oil and fats	Unit	LOQ	Results	Food Safety and Standard Regulation 2011
1	Polenske Value	FSSAI 02.011(Page No:28-31)	-	0.3	16.2	Not Less than 13.0
2	Unsaponifiable matter	FSSAI 02.008(Page No:18-20)	%	0.1	0.17	Not more than 1.0

LOQ-Limit Of Quantification

Disclaimer- The results are related to the sample tested only and this report shall not be reproduced except in full. The use of our name, trademark or copying of this report is permitted only with our prior written permission. This report sets forth our findings solely with respect to the test samples identified herein. You have 15 days from the test report issue date to notify us of any material error or omission caused by our negligence, provided, however, that such notice shall be in writing and shall specifically address the issue you wish to raise. A failure to raise such issue within the prescribed time shall constitute your acceptance of the completeness of this report and the tests conducted.

End of Report

Checked by:
Arunjith M.T
Quality Manager




Authorized Signatory
Mahesh P
Laboratory Head

