

FG Test

Protein and herbs for women chocolate 1kg/ 500g/ 250g

Sr.no	Test type	Parameters	Specification limit
1	Physical	Appearance	Light brown to brown colour powder
2	Physical	Odour	Characteristic
3	Physical	Taste	Chocolate
4	Physical	Uniformity	Uniform
5	Physical	Mixing / solubility	Soluble
6	Chemical	pH Of 10% solution	5 - 7.5
7	LOD	Moisture	NMT 8%
8	Phsyical	Sieve Analysis	100% Pass through 30 mesh
9	Chemical	Protein on dry basis	NLT 64.5 %
10	Microbiology	Total plate count	100000 CfU/ g
11	Microbiology	Total yeast and mould count	100 cfu/ g
12	Microbiology	Coliform	NMT 50 CfU/ g
13	Microbiology	E coli	Absent/ g
14	Microbiology	Salmonella	Absent/ 25 g

