

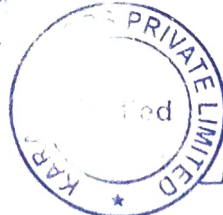
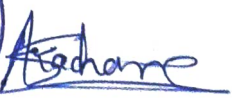
|  |                                       |                           |             |
|--|---------------------------------------|---------------------------|-------------|
|  | <u><b>Karagya foods Pvt. Ltd.</b></u> | Doc No: KFPL/FSMS/CH/10   |             |
|  |                                       | Issue Date:<br>01.01.2026 | Issue No:01 |
|  | <b>CERTIFICATE OF ANALYSIS (COA)</b>  | Rev Date-<br>00.00.0000   | Rev No.00   |

### 1. GENERAL INFORMATION

| Parameter        | Details     |
|------------------|-------------|
| Product Name     | A2 Cow Milk |
| Batch / Lot No.  | KF-01       |
| Date of Expiry   | 03.08.2026  |
| Date of Analysis | 31.07.2026  |

### 2. PHYSICAL & CHEMICAL ANALYSIS

| Sr. No. | Parameter   | Unit | Specification        | Result        | Test Method                                      |
|---------|-------------|------|----------------------|---------------|--------------------------------------------------|
| 1       | Appearance  | -    | Clean, Normal        | Clean, Normal | Visual                                           |
| 2       | Colour      | -    | yellowish / Creamish | yellowish     | Visual                                           |
| 3       | Odour       | -    | Pleasant             | Pleasant      | Sensory                                          |
| 4       | Fat         | %    | Min. 3.5             | 4.0           | Gerber Method (FSSAI manual milk & milk product) |
| 5       | Temperature | °C   | Below 6°C            | 3.8°C         |                                                  |
| 6       | CLR         | °C   | Min 29.0             | 29.5          | (FSSAI manual milk & milk product)               |
| 7       | SNF         | %    | Min8.3               | 8.5           | (FSSAI manual milk & milk product)               |

|    |                                         |      |               |             |                                   |
|----|-----------------------------------------|------|---------------|-------------|-----------------------------------|
| 8  | Protein                                 | %    | Min. 2.8      | 2.8         | Kjeldahl method / Paine's method  |
| 9  | Acidity                                 | % LA | Max 0.135     | 0.126       | Titration                         |
| 10 | pH                                      | -    | 6.5 – 6.8     | 6.8         | pH Meter                          |
| 11 | Alcohol                                 | -    | Negative @75% | Negative    | (FSSAI manual milk & milk product |
| 12 | MBRT                                    | hrs  | Above 5 hrs   | 6hrs 45 min | FSSAI manual milk & milk product  |
| 13 | Added Water                             | %    | Nil           | Nil         | Indifoss machine                  |
| 14 | Urea                                    | --   | Absent        | Absent      | Indifoss machine                  |
| 15 | Sucrose                                 | -    | Absent        | Absent      | Indifoss machine                  |
| 16 | Maltodextrin                            | -    | Absent        | Absent      | Indifoss machine                  |
| 17 | Ammonium sulphate                       | -    | Absent        | Absent      | Indifoss machine                  |
| 18 | Glucose                                 | -    | Absent        | Absent      | Indifoss machine                  |
| 19 | Sorbitol                                | -    | Absent        | Absent      | Indifoss machine                  |
| 20 | Melamine                                | -    | Absent        | Absent      | Std Kit method                    |
| 21 | Sodium Chloride                         | -    | Absent        | Absent      | Indifoss machine                  |
| 22 | Sodium Citrate                          | -    | Absent        | Absent      | Indifoss machine                  |
| 23 | Starch                                  | -    | Absent        | Absent      | Indifoss machine                  |
| 24 | Hydrogen Peroxide                       | -    | Absent        | Absent      | Indifoss machine                  |
| 25 | Formalin                                | -    | Absent        | Absent      | Indifoss machine                  |
| 26 | Detergent                               | -    | Absent        | Absent      | Indifoss machine                  |
| 27 | Sodium Carbonate                        | -    | Absent        | Absent      | Indifoss machine                  |
| 28 | Sodium Bicarbonate                      | -    | Absent        | Absent      | Indifoss machine                  |
| 29 | Vegetable oils with chemical emulsifier | -    | Absent        | Absent      | Indifoss machine                  |
| 30 | NaOH                                    | -    | Absent        | Absent      | Indifoss machine                  |



|    |                                       |     |          |              |                                   |
|----|---------------------------------------|-----|----------|--------------|-----------------------------------|
| 31 | Any other chemical with IR absorbance | -   | Absent   | Not Detected | Indifoss machine                  |
| 32 | Phosphatase Test                      |     | Negative | Negative     | (FSSAI manual milk & milk product |
| 33 | RTPCR                                 |     | A2       | A2           | RTPCR machine (DNA sequencing)    |
| 34 | Viscosity @4°C                        | sec | -        | 16.30        | Pipetting method                  |
| 35 | Antibiotic                            | -   | Negative | Negative     | Standard kit method               |



*Ascher*