KEMYA LABORATORY

Water, Food, Microbial, Ore Testing & Consultancy

Plot no 620, 2nd Floor, Near Nilgiri Plantation, Sahayadri Nagar, Bauxite Road,
Belagavi 590019, M: 9845919699/8197816309, E:dr.kemyalab@gmail.com

ISO 9001: 2015 Certified

TEST REPORT (Quality)

Client details: Ecoland Organic lifestyle, S Y No.6, Main Road, Navage, Uchgaon, Belgaum, 591120
Quantity of sample: 100g x 4
Sample Type: Food

Sample Details: Black Pepper
Sample collection : In a sealed bottle
Sample collected by: Client
Sample received date: 13/10/2026
Report Issue date: 19/10/2026
Duration of analysis: 13/10/26 to 17/10/26

Ref: KEML/2026/10/FD/584 -001

Sr. No	Test Parameters	Unit	Result	Test Method
1.	Protein content	g/100g	10.8	IS 7219 : 2010
2.	Total Fat	g/100g	2.4	IS 7874: 1975
3.	Fibre	g/100g	27.2	
3.	Carbohydrates	g/100g	48.2	IS 1656:2022
4.	Energy value	K Cal/100g	257.5	INHOUSE
5.	Sodium	mg/100g	26.7	FSSAI Manual (Metals)

Nutritional values per 100 grams*

End of report

1. Any corrections done upon this report, invalidates this report
2. The results generated above are with respect to the sample provided by client
3. Reports not to be reproduced as legal evidence in any conflicts without our approval

(Analyst)

Deepa Hanchinamani

KEMYA LABORATORY BELAGAVI

(Authorized Signature)

Hashambi Shaikh

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Duration of analysis: 13/10/26 to 17/10/26

Ref: KEML/2026/10/FD/584-002

Sl No.	Test parameters	Result	Prescribed Standards as per Food Safety & Standards, Act 2006, Regulations 2011
1.	Moisture Content	7.2	Not more than 13.0 percent
2.	Total Ash	4.3	Not more than 7.0 percent
3.	Acid insoluble ash	0.09	Not more than 1.5 percent
4.	Volatile oil	1.2	Not less than 1.0 percent
5.	Light berries	3.0	Not more than 10.0 percent
6.	Extraneous vegetable matter	0.7	Not more than 2.0 percent
7.	Foreign matter	0.5	Not more than 2.0 percent
8.	Mouldy berries	1.1	Not more than 3.0 percent
9.	Insect defiled berries/corn	0.9	Not more than 2.0 percent
10.	Mammalian or other excreta	0.1	Not more than 2.0 percent
11.	Pinheads for black pepper	1.3	Not more than 4.0 percent

End of report

1. With respect to the results obtained above, the sample conforms to the Standards of Black Pepper as mentioned in FSSR 2.9.15(3).
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