KEMYA LABORATORY

Water, Food, Microbial, Ore Testing & Consultancy

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ISO 9001: 2015 Certified

TEST REPORT

Client details: Ecoland Organic lifestyle, S Y No.6, Main Road, Navage, Uchgaon, Belgaum, 591120

Quantity of sample: 100g

Sample Type: Food

Sample Details: Honey

Sample collection : In a sealed bottle

Sample collected by: Client

Sample received date: 06/10/2026

Report Issue date: 10/10/2026

Duration of analysis: 06/10/26 to 09/10/26

Ref: KEML/2026/10/FD/552

Sl No.	Test parameters	Result	Prescribed Standards as per Food Safety & Standards, Act 2006, Regulations 2011
1.	Moisture	8.5	Not more than 20 percent
2.	Spedific Gravity @ 27^0 C	2.3	Not less than 1.35
2.	Reducing sugar	69.5	Not less than 65 percent
3.	Sucrose	4.1	Not more than 5 percent
4.	Ash content	0.34	Not more than 0.5 percent
5.	Added colour	Negative	IS 1656:2022
6.	Water insoluble matters	Nil	In house

1. Sample complies with respect to the results obtained from the above parameters of FSSR 2.8.3.1.
2. Any corrections done upon this report, invalidates this report
3. The results generated above are with respect to the sample provided by client
4. Reports not to be reproduced as legal evidence in any conflicts without our approval

(Analyst)

Deepa Hanchinamani

KEMYA LABORATORY BELAGAVI

(Authorized Signature)

Hashambi Shaikh

Perfection is our Goal, Excellence will be tolerated