



GOVERNMENT OF KERALA

RALK/QF/5103

Health & Family Welfare Department,  
Commissionerate of Food Safety,  
Regional Analytical Laboratory,  
Kozhikode, Dated: 18.03.2026  
E-Mail ID: [ralkozhikode@gmail.com](mailto:ralkozhikode@gmail.com).

No. 10634/2025-26

**TEST REPORT**

\*Description of Sample : **Chilli Powder** received in a plastic bottle.  
\*Source : Amal Raj.A, Great Miller, Annapoorneswari, Thazhechovva, Kannur-670018  
Quantity of sample : 150g  
Date of receipt : 18.02.2026  
Date of analysis : Started on 19.02.2026 and completed on 25.02.2026  
Physical Appearance : The sample consists of red coloured powder

**Analytical Results: -**

Sl. No	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per (a) Food Safety and Standards (Food Products Standards & Food Additives) Regulations 2011. Regulation 2.9.3.2. (b) Label declaration for proprietary food. (c) Provisions of the Act, Rules and Regulations for both of the above
1	Moisture	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.003:2021	5.08 percent	Not more than 11.0 percent by weight
2	Test for Synthetic Colour	RALK/SOP/ Colours Issue No.1	Negative	Shall be Negative
3	Test for oil soluble colour	FSSAI Manual of Methods of Analysis of Foods (Food Additives)	Negative	Shall be Negative
4	Crude Fibre	RALK/SOP/ Fibre Issue no.1	14.42 percent	Not more than 30.0 percent by weight.



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5	Non Volatile Ether extract on dry weight basis	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.012:2021	18.89 percent	Not less than 12.0 percent by weight
6	Total ash on dry weight basis	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.006:2021	5.80 percent	Not more than 8.0 percent by weight
7	Acid insoluble ash on dry weight basis	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.007:2021	0.09 percent	Not more than 1.3 percent by weight
8	Dead & Living insects	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent
9	Insect fragments	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent
10	Rodent Contamination	of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent
11	Mold Infestation	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent

**Remarks:** The said sample **Conform to the Standards** as per Regulation 2.9.3.2 of Food Safety and Standards (Food Product Standards and Food Additives) Regulation, 2011.

*\*Information provided by the customer*

*The report relates only to the item tested*

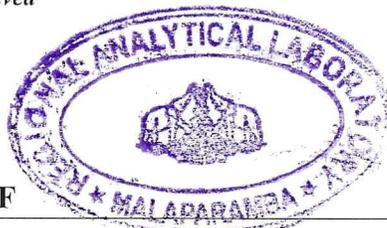
*The report shall not be reproduced except in full without approval of the laboratory*

*The results applied to the sample as received*

Prepared by: 

Verified by: 

ULR No.TC556626000000827F



ANILKUMAR T  
FOOD ANALYST

- End of Report -



GOVERNMENT OF KERALA

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Food Safety Department  
Commissionerate of Food Safety,  
Regional Analytical Laboratory,  
Kozhikode Dated: 18.03.2026  
E-Mail ID: [ralkozhikode@gmail.com](mailto:ralkozhikode@gmail.com)

No. 10635/2025-26

**TEST REPORT**

\*Description of Sample : **Turmeric Powder** received in a plastic bottle.

\*Source : Amal Raj.A, Great Miller, Annapoorneswari, Thazhechovva, Kannur-670018

Quantity of sample : 150g

Date of receipt : 18.02.2026

Date of analysis : Started on 19.02.2026 and completed on 25.02.2026

Physical Appearance : The sample consists of yellow coloured powder.

**Analytical Results: -**

Sl. No	Quality characteristics	Nature of method of test used	Result	Prescribed standards as per (a) Food Safety and Standards (Food Products Standards & Food Additives) Regulations 2011. Regulation 2.9.18.2 (b) Label declaration for proprietary food. (c) Provisions of the Act, Rules and Regulations for both of the above.
1.	Moisture	FSSAI Manual of Methods of Analysis of Foods (Spices, herbs & Condiments) No. FSSAI 10.003:2021	9.60 percent	Not more than 10.0 % by Weight
2	Total ash on dry basis	FSSAI Manual of Methods of Analysis of Foods, (Spices, Herbs and Condiments) No. FSSAI 10.006:2021	5.02 percent	Not more than 9.0 percent by weight
3	Test for synthetic colour	RALK/SOP/Colours Issue no.1	Negative	Shall be Negative
4	Ash insoluble in dil Hcl on dry basis	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.007:2021	0.12 percent	Not more than 1.5percent by weight.

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5	Test for lead chromate	FSSAI Manual of Methods of Analysis of Foods (Spices, herbs & Condiments) No. FSSAI 10.033:2021	Negative	Shall be Negative
6	Total Starch	FSSAI Manual of Methods of Analysis of Foods (Spices, herbs & Condiments) No. FSSAI 10.032:2021	47.20 percent	Not more than 60.0percent by weight.
7	Curcumin content	FSSAI Manual of Methods of Analysis of Foods (Spices, herbs & Condiments) No. FSSAI 10.030:2021	7.37 percent	Not less than 2.0 percent by weight.
8	Dead/ Living Insects	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent
9	Insect fragments	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent
10	Rodent contamination	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent
11	Mold infestation	FSSAI Manual of Methods of Analysis of Foods, Spices, Herbs and Condiments, No. FSSAI 10.002:2021	Absent	Shall be Absent

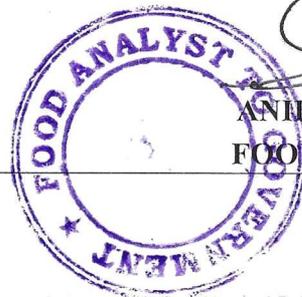
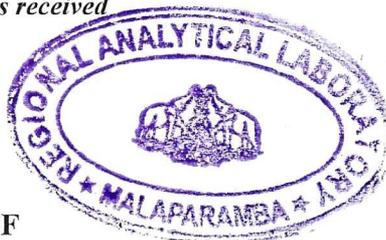
**Remarks:** The said sample is conform to the Standards prescribed for **Turmeric Powder** falling under Regulation 2.9.18.2 of Food Safety and Standards Regulation (Food Product Standards and Food Additives) 2011.

*\*Information provided by the customer  
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The results applied to the sample as received*

Prepared by:

Verified by:

ULR No.TC556626000000828F

ANILKUMAR.T  
FOOD ANALYST

-End of Report-