



Kulkarni

LABORATORY

KULKARNI FOOD AND WATER TESTING LABORATORY PVT LTD

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TC-15902

ULR NO:TC1590226100001307F

Rep. No: KL/F/26-1468

TEST REPORT

Date : 13.04.2026

Customer Name & Address:

Shuru Foods Private Limited

1st Floor, Flat no. E-103, 10 Kasturkunj,

Sr.No. 132B/13/14/15, ICS Colony, Bhosale

Nagar, Pune Mah arashtra, 411007

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Sample Name: **Marinara Sauce**

a) Sample given by: Customer

b) Sample Packaging condition: sealed Glass bottle packaging without leaks

c) Sample Qty received : 500 gm x 6 bottle

d) Sample Received Date: 31.03.2026

e) Duration of analysis: 31.03.2026 – 13.04.2026

Discipline : Chemical Group: Food & Agricultural Products

Sr.No.	Test Parameters	Unit	Result	Test Method
1.	Moisture	%	83.90	FSSAI Manual Fruit & vegetable Product cl 4.1
2.	Ash	%	1.72	FSSAI Manual Fruit & vegetable Product cl 11.3
3.	Fat	%	2.28	KL/STP/FCh/04
4.	Protein	%	1.62	IS 7219
5.	Total Carbohydrates	%	10.47	KL/STP/FCh/07
6.	Energy	Kcal per 100 gm	68.9	KL/STP/FCh/08
7.	Sodium as Na	mg per 100 gm	221.3	KL/STP/FCh/10
8.	Total Sugar	%	5.87	FSSAI Manual Fruit & vegetable Products cl 2.6
9.	Added Sugar	%	<0.5	FSSAI Manual Fruit & vegetable Products cl 2.6
10.	Acidity as acetic acid	%	0.63	FSSAI Manual Fruit & vegetable Products cl 2.4

* percent is equivalent to gm / 100 gm

Tambe
Reviewed by
Shruti Tambe (Chemical)



Rupali Kadam
Authorized Signatory

Technical Manager (Chemical)
Rupali Kadam

End

Declaration :

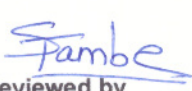
- "Sample Withdrawal" is not covered under KL activity.
- Above analysis result is pertain to only sample recieved in laboratory, without any bias to its source.
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Rep. No: KL/F/26-1468 A		TEST REPORT		Date : 13.04.2026	
Customer Name & Address: Shuru Foods Private Limited 1st Floor, Flat no. E-103, 10 Kasturkunj, Sr.No. 132B/13/14/15, ICS Colony, Bhosale Nagar, Pune Mah arashtra, 411007			Page - 1 of 1 Sample Name: Marinara Sauce		
f) Sample given by: Customer g) Sample Packaging condition: sealed Glass bottle packaging without leaks h) Sample Qty received : 500 gm x 6 bottle			i) Sample Received Date: 31.03.2026 j) Duration of analysis: 31.03.2026 – 13.04.2026		
Discipline : Chemical Group: Food & Agricultural Products					
Sr.No.	Test Parameters	Unit	Result	Test Method	
1.	Fatty Acid Profile				
a.	Saturated fatty acid	%	0.46	AOAC 996.06	
b.	Mono unsaturated fatty acid	%	1.35		
c.	Poly unsaturated fatty acid	%	0.45		
d.	Trans fatty acid	%	<0.1		
2.	Cholesterol	mg per 100 gm	<1.0	AOAC 994.10	
3.	Dietary Fibre	%	2.23	AOAC 985.29	
4.	Water activity	AW	0.3500	By Water activity Meter	

* percent is equivalent to gm / 100 gm,



Reviewed by
Shrutu Tambe (Chemical)





Authorized Signatory
Technical Manager (Chemical)
Rupali Kadam

End of report

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TC-15902

ULR NO: TC1590226100002014F

Rep No :KL/F/26-2275

TEST REPORT

Date : 20.05.2026

Customer Name & Address:
Shuru Foods Private Limited
1st Floor, Flat no. E-103, 10 Kasturkunj,
Sr.No. 132B/13/14/15, ICS Colony, Bhosale Nagar, Pune
Mah arashtra, 411007

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Sample Name : **Marinara Sauce**
Batch No. : **2**

a)Sampling condition: Provided by customer ,
in sealed glass bottle, without leaks

c)Sample Received Date : 15.05.2026

b)Quantity of sample received: 200 gm.

d)Duration of analysis : 15.05.2026 – 20.05.2026

Discipline : Biological , Group : Food & Agriculture

Microbiological Analysis :

Sr. No.	Test Parameters	Results	Method of Analysis	Specification limit as per FSSAI standards	
				m	M
1.	Total Plate Count	<10 CFU/g	IS 5402-part 1	1 x 10 ² /g	1 x 10 ³ /g
2.	Yeast & Mould	<10 CFU/g	IS 5403	50/g	1 x 10 ² /g
3.	<i>S. aureus</i>	<10 CFU/g	IS 5887-part 2	Absent/25g	Absent/25g
4.	Salmonella	Absent/25g	IS 5887-part 3	Absent/25g	Absent/25g
5.	Enterobacteriaceae	<10 CFU/g	IS 17112-part 2	NA	NA

Remark: The above sample complies with FSSAI microbiological standard for fruits and vegetables and their products with respect to tested parameters.

CFU/g: Colony Forming Unit Per g.

A.N.Kamble

Analyzed By
Akanksha Kamble



Bhagyashri Auti

Reviewed by & Authorized Signatory
Bhagyashri Auti
Technical Manager(Biological)

END OF REPORT

Rep No :KL/F/26 - 1468	TEST REPORT	Date : 30.05.2026
Customer Name & Address: Shuru Foods Private Limited 1st Floor, Flat no. E-103, 10 Kasturkunj, Sr.No. 132B/13/14/15, ICS Colony, Bhosale Nagar, Pune Mah arashtra, 411007		
a)Sample Name : Marinara Sauce (Thermally Processed) Batch no. – MS2026/0326	b) Manufacturing date : 26.03.2026	
c) Date of receipt : 31.03.2026	d) Sample packaging & condition on receipt: Glass Jar Packaging	
e) Recommended storage conditions for shelf life study: Accelerated Temperature	f) Duration of Shelf life study : 31.03.2026 – 30.05.2026	

SHELF LIFE STUDY REPORT

Shelf-life is the period of time over which a food maintains its safety and/or quality under reasonably foreseeable conditions of distribution, storage and use. The shelf-life of a food begins from the time the food is produced and/or packed.

Validating product shelf-life is obtaining and documenting any evidence that proves that the shelf-life of a food is accurate and that the food will maintain its safety and/or quality until the end of that shelf-life.

Conclusion:

The sample of **Marinara Sauce** has been tested for shelf life at accelerated temperature conditions.

The sample was periodically tested for organoleptic, chemical and microbial parameters.



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Rep No :KL/F/ 26 -1468
TEST REPORT
Date : 30.05.2026
Organoleptic Analysis:

Sr. No.	Parameter	Result	Unit	Test method
1.	Odour	Aggreable	-	IS 6273 part 2
2.	Taste	Aggreable	-	IS 6273 part 2
3.	Texture	Semi solid paste	-	IS 6273 part 2

1. Chemical Analysis:

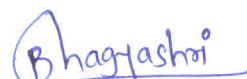
Sr.No.	Parameter	Result	Unit	Test method
1.	Moisture	83.90	g/100g	FSSAI manual 5 (2.3)

2. Microbiological Analysis:

Sr.No.	Parameter	Result	Unit	Test method
1	Total Plate count	2×10^1 CFU/g	CFU/g	IS 5402-part 1
2	Yeast and mould count	<10 CFU/g	CFU/g	IS 5403
3	Enterobacteriaceae	<10 CFU/g	CFU/g	IS 17112 part 2
4	<i>E.coli</i>	Absent/g	-	IS 5887 part 1
5	Salmonella	Absent/25g	-	IS 5887 part 3

From the study, the Shelf Life of 12 months from the date of manufacturing can be assigned to the Marinara Sauce in glass jar packaging at ambient temperature.


Analyzed By
Rohini Jinkale


Authorized Signatory
Bhagyashri Auti
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