SHELF LIFE STUDY REPORT

Reference Number : EQNX:001:LAB:F:26:07:20079

PARTICULARS OF SAMPLE ANALYSED

Client Name:	Premiere Illuminations		
Address:	102 - A, Kadakola Industrial Area, Ooty Road, Kadakola City: Mysore State: Karnataka ZipCode: 571311.		
Contact Person:	Lynn Glenda Pinto	Manufacturing Date:	3-Jul-26
Sample Name:	Kale Crisps	Date of Receipt :	8-Jul-26
Batch No :	-	Storage Condition:	Acceleration (38°C & 90% RH)
Packaging Material:	Laminated Pouch	Date of Report:	29-Jul-26

INTRODUCTION

The shelf life of a food is the time period within which the food is safe to consume and/or has an acceptable quality to consumers. By performing shelf life analysis; one can define accurate dates for products, ensuring that the quality remains acceptable and safe for consumers.

Shelf life depends on physical, microbiological and chemical processes taking place in the product when stored under recommended condition. Chemical changes include oxidation of food, change and loss in colour, change in pH, enzymatic deterioration. Physical tests assessed are moisture content, textural changes, breakage or clumping of food. Microbial assessment for absence of pathogenic microorganism as per regulatory standards is carried out. Apart from microbial and chemical shelf life of food products, sensory aspects of the food products like its flavor, texture and appearance for example play a vital role in consumer acceptability.

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Sample Name : Kale Crisps

Mfg. Date : 3-Jul-26

RESULTS OF ANALYSIS

Tests	Date of analysis			8-Jul-26	15-Jul-26	Specified Limits
	Phase	**Units**	**Method**	**A Immediately after receiving - Zero time**	**B After 1 week in accelerated conditions equivalent to 1 month in room conditions.**	
MICROBIOLOGICAL	Total viable count	cfu/g	IS 5402 (I) : 2021	2.6×10^2	3.0×10^2	**Max 4×10^4
	Coliform	cfu/g	IS 5401 (I) :2012 Reaffirmed 2018	<10	<10	*Max 10^2
	E coli	/g	IS 5887 (I) :1976 Reaffirmed 2018	Absent	Absent	Absent
	Salmonella	/25g	ISO 6579 (I):2017 (E)	Absent	Absent	Absent
	Staphylococcus aureus	/25g	IS 5887 (II) :1976 Reaffirmed 2018	Absent	Absent	Absent
	Yeast	cfu/g	IS 5403:1999 Reaffirmed 2018	<10	<10	**Max 10^2
	Mold	cfu/g		<10	<10	
CHEMICAL	pH (5% aqueous sol)	-	By FSSAI Manual - Fruits & Vegetable Products (2.3):2016	5.82	5.86	Not Specified
	Acidity as citric acid anhydrous	g/100g	By FSSAI Manual - Fruits & Vegetable Products (2.4):2016	0.41	0.37	Not Specified
	Moisture	g/100g	SOP-CHM-128-00	3.26	3.32	**Max 8
ORGANOLEPTIC	Appearance in terms of colour	-	IS 6273 (II): 1971	5	5	3 to 5
	Odour	-	IS 6273 (II): 1971	5	5	3 to 5
	Taste	-	IS 6273 (II): 1971	5	5	3 to 5
	Texture/ Consistency	-	IS 6273 (II): 1971	5	5	3 to 5
Result		-	-	Pass	Pass	Pass/Fail
Shelf Life Obtained		Months	-	-	1	-

*- Internal limits for process hygiene and food safety criteria.
**- FSSAI limits for process hygiene and food safety criteria.

Note: Organoleptic Evaluation
1-Dislike Very Much; 2 - Dislike Moderately; 3 - Neither Like nor Dislike; 4 - Like Moderately; 5 - Like Very Much

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Storage Condition : Acceleration (38°C & 90% RH)

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Mfg. Date : 3-Jul-26

Conclusion:
The product, Kale Crisps, was received in laminated pouch.
It was accelerated for 1 week in conditions equivalent to 1 month in room conditions.
It was tested for microbial, chemical and organoleptic parameters.
The results of analysis of the food sample **conform** to the recommended limits for the tested parameters only and **the sample has shelf life of 1 month from the date of manufacture.**

Supriya Gunjal
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(Reviewed & Authorised By)

Dr.Manisha Kharade
Quality Manager
(Reviewed & Authorised By)

Note:
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