Calpron of all website and Calpron of all website website Udyod Vihac Phase S. Gumigram, Harring the authority of 18 village Barbara Tombera Poag front Works Regulation of 18140. If mail works regulation of 18140. If mail works regulation of 18140. If mail works regulation of 18140. Where we want front of 1804. Date: 08.05.2025

Mey permeate Powder CERTIFICATE OF ANALYSIS CSWPP2501001

Product Name Batch No.

Date of Manufacturing

12 Apr. 2025

Date of Manufactic Date of Expiry TEST PARAMETER Folour/ Appearance District (by mass) K Fat % (by mass) Itein Content % (ODB) Content % (ODB) District (g/ml)	ACCEPTANCE CRITERIA White to cream flowing powder Typical whey-Slig sweet note, free f off-flavour Min. 96.00 Max. 4.00 Max. 1.50 Min. 1.00 Max. 6.00 6.00-7.20	ree Creamy Write	CSPLK/QC/STM/03/0 CSPLK/QC/STM/01/0 CSPLK/QC/STM/02/0 CSPLK/QC/STM/03/0 CSPLK/QC/STM/09/0 CSPLK/QC/STM/11/00 CSPLK/QC/STM/12/00 CSPLK/QC/STM/07/00
TEST PARAMETER colour/ Appearance aste / Flavour filk solids Disture % (by mass) k Fat % (by mass) tein Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	ACCEPTANCE CRITERIA White to cream flowing powder Typical whey-Slig sweet note, free f off-flavour Min. 96.00 Max. 4.00 Max. 1.50 Min. 1.00 Max. 6.00	ree Creamy White Slightly Sweet From 96.90 3.10 0.66 4.38 5.61	CSPLK/QC/STM/01/0 CSPLK/QC/STM/01/0 CSPLK/QC/STM/02/0 CSPLK/QC/STM/03/0 CSPLK/QC/STM/11/00 CSPLK/QC/STM/11/00 CSPLK/QC/STM/11/00
colour/ Appearance aste / Flavour ilk solids bisture % (by mass) k Fat % (by mass) tein Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	ACCEPTANCE CRITERIA White to cream flowing powder Typical whey-Slig sweet note, free f off-flavour Min. 96.00 Max. 4.00 Max. 1.50 Min. 1.00 Max. 6.00	ree Creamy White Slightly Sweet From 96.90 3.10 0.66 4.38 5.61	CSPLK/QC/STM/01/0 CSPLK/QC/STM/02/0 CSPLK/QC/STM/03/0 CSPLK/QC/STM/09/00 CSPLK/QC/STM/11/00 CSPLK/QC/STM/12/02
ilk solids Disture % (by mass) Ik Fat % (by mass) Icin Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	White to cream flowing powder Typical whey-Slig sweet note, free foff-flavour Min. 96.00 Max. 4.00 Max. 1.50 Min. 1.00 Max. 6.00	ghtly Sweet (from 96.90 3.10 0.66 4.38 5.61	CSPLK/QC/STM/01/0 CSPLK/QC/STM/02/0 CSPLK/QC/STM/03/0 CSPLK/QC/STM/11/00 CSPLK/QC/STM/11/00 CSPLK/QC/STM/12/02
olik solids Disture % (by mass) Ik Fat % (by mass) Icin Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	Typical whey-slip sweet note, free f off-flavour Min. 96.00 Max. 4.00 Max. 1.50 Min. 1.00 Max. 6.00	96.90 3.10 0.66 4.38 5.61	CSPLK/QC/STM/02/0 CSPLK/QC/STM/03/0 CSPLK/QC/STM/09/00 CSPLK/QC/STM/11/00 CSPLK/QC/STM/12/00
Disture % (by mass) k Fat % (by mass) tein Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	Min. 96.00 Max. 4.00 Max. 1.50 Min. 1.00 Max. 6.00	96.90 3.10 0.66 4.38 5.61	CSPLK/QC/STM/03/0 CSPLK/QC/STM/11/00 CSPLK/QC/STM/11/00 CSPLK/QC/STM/12/02
Disture % (by mass) k Fat % (by mass) tein Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	Max. 4.00 Max. 1.50 Min. 1.00 Max. 6.00	0.66 4.38 5.61	CSPLK/QC/STM/03/0 CSPLK/QC/STM/11/0 CSPLK/QC/STM/11/0 CSPLK/QC/STM/12/02
k Fat % (by mass) Tein Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	Max. 1.50 Min. 1.00 Max. 6.00	4.38 5.61	CSPLK/QC/STM/09/0 CSPLK/QC/STM/11/00 CSPLK/QC/STM/12/02
tein Content % (ODB) Content % (ODB) of 10 % w/v solution in water Density (g/ml)	Max. 1.50 Min. 1.00 Max. 6.00	4.38 5.61	CSPLK/QC/STM/11/0
Content % (ODB) of 10 % w/v solution in water Density (g/ml)	Min. 1.00 Max. 6.00	5.61	CSPLK/QC/STM/12/0/
of 10 % w/v solution in water Density (g/ml)	Max. 6.00		CSPLK/OC/STRAIL
Density (g/ml)	6.00-7.20	0.40	1 LIV UC/31M/07/6
Density (g/mi)		0.76	CSPLK/QC/STM/05/00
thed particles, equivalent to	0.65 - 0.85	0.70	
disc	Max. Disc B	Disc B	CSPLK/QC/STM/08/00
ole acidity (ml 0.1 N NaOH/ 10 lid not fat)	Max. 1.50	1.17	CSPLK/QC/STM/06/00
ard Plate Count/g	Max. 50,000	15000	CSPLK/MIC/STM/01/00
& Mould cfu/g	Max. 50	<10	CSPLK/MIC/STM/02/00
m count/g		Absent	CSPLK/MIC/STM/03/00
	Absent	Absent	CSPLK/MIC/STM/04/00
ella/25g	Absent	Absent	CSPLK/MIC/STM/05/00
/25g	Absent	Absent	CSPLK/MIC/STM/06/00
vionocytogenes/25g	Absent	Absent	CSPLK/MIC/STM/08/00
cfu/a	Absent	Absent	CSPLK/MIC/STM/07/00
	Max. 1000	350	CSPLK/MIC/STM/09/00
	Absent	Absent	CSPLK/MIC/STM/12/00
entococci /0.1a	Absent		CSPLK/MIC/STM/12/00 CSPLK/MIC/STM/13/00
1	ella/25g //25g Monocytogenes/25g coccus aureus/0.1g cfu/g cteriaceae/g eptococci /0.1g	Absent ella/25g Absent /25g Absent Monocytogenes/25g Absent coccus aureus/0.1g Absent Acfu/g Max. 1000 eteriaceae/g Absent	Absent Absent Absent Absent Absent Absent Absent Absent Absent Absent

Note: All reference test methods taken from FSSAI, BIS & IDF

The above product i.e. Whey Permeate Powder is manufactured at our plant, M/S CalproSpecialities Pvt. Ltd., KosiKalan, Mathura, Uttar Pradesh, India

Executive Q.C Manager Q.C Sr. Manager Q.A

