

**A Govt. Regd & NABL accredited Lab*****Test Report**

Report No. 82106	Date: 06.08.2026
Client Name	GlobalEdge Exports Company
Address	Shop number 335, third floor, Trishla's Little India, Peer Muchalla, Zirakpur
Type of Sample	Hal di Powder (as prescribed by client)
Quantity	300 g
Description	In Sealed Packing-Sample
Date of Receiving	29/07/2026
Date of Testing	29/07/2026

A. QUALITY / IDENTITY PARAMETERS

Sr. No.	Parameter	Test Method / Reference	Unit	Result	FSSAI Requirement	Status
1	Appearance / physical condition	Organoleptic / Visual examination	—	Yellow fine powder	Characteristic; free from, mould/insect/rodent contamination	Pass
2	Odour & flavour	Organoleptic examination	—	Characteristic	Characteristic; free from mustiness/foreign odour	Pass
3	Total starch	FSSAI Manual – Spices & Condiments / validated SOP	% w/w	48.6	NMT 60.0	Pass
4	Lead chromate	FSSAI prescribed	—	Negative	Negative	Pass
5	Morphologically extraneous matter / foreign starch	Microscopic / validated SOP	—	Absent	Shall be free	Pass
6	Added colouring matter	FSSAI prescribed / validated screening method	—	Absent	Shall be free	Pass

B. ADULTERATION SCREENING PARAMETERS

Sr. No.	Adulterant / Test	Method / Reference	Result	Requirement / Interpretation	Status
1	Lead chromate	FSSAI prescribed / validated qualitative method	Negative	Must be negative / absent	Pass
2	Lead salts / yellow lead compounds	FSSAI adulterant screening method / validated SOP	Negative	Absent	Pass
3	Metanil yellow	FSSAI adulterant screening method / validated SOP	Negative	Absent	Pass

Please note : N.D Not detected

1. Result(s) is referred to tested sample(s) and applicable parameter(s) only.
2. Total liability of the organization is limited to invoice amount only.
3. Sample(s) will be discarded in 21 days of analysis.

Page 1 of 2



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Sr. No.	Adulterant / Test	Method / Reference	Result	Requirement / Interpretation	Status
4	Aniline / synthetic dye	FSSAI adulterant screening method / validated SOP	Negative	Absent	Pass
5	Chalk powder	FSSAI simple adulterant test / validated SOP	Negative	Absent	Pass
6	Added artificial colour	FSSAI prescribed / validated screening method	Negative	Absent	Pass
7	Foreign starch	Microscopy / iodine screening + validated confirmatory SOP	Absent	Absent	Pass
8	Extraneous vegetable matter / fillers	Visual & microscopic examination	Absent	Absent	Pass

Conclusion: Based on the results shown above, the sample complies with the specified FSSAI identity/quality requirements for Turmeric (Haldi) Powder and is negative for the listed adulteration screening tests.

Authorized Signatory
Shivali Manojal
Shivali Food Testing and Research Lab.

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Page 2 of 2