



NATIONAL AGRO FOUNDATION

Laboratory Services Division

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Accredited as per ISO/IEC 17025:2017 Standard
by National Accreditation Board for Testing and
Calibration Laboratories (NABL), a Constituent
Board of Quality Council of India (QCI)

TEST REPORT

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Issued To: M/s, Sri Naagha Honey and Foods Private Limited, No.19, BB Builders Campus, Tulips Hermitage, Pennathur Road, Ariyur, Vellore – 632055.	Sample Description: 1X 50ml of Honey sample received in a sealed bottle.
	Sample Drawn By: Customer Customer's Ref. :-
Report Number : NAF/LSD/F/12/2024-25 Report Date : 30.04.2025 Unique Lab Report No: TC138582510000172F	Sample Received on : 22.04.2025 Analysis started on : 23.04.2025 Analysis Completed on : 30.04.2025
Lab I.D: NAF/F/12	Sample I.D:

Parameter	Unit	Results	FSSA Standard for Honey	Test method
Appearance	--	Brown Coloured Viscous Liquid	Colour can vary from light to dark brown	By Visual Examination
Moisture	g/100g	14.52	Not more than 20%	FSSAI Manual of methods of analysis of foods S.no.6.2.2 Beverages Sugar and Sugar Products and Confectionery products:2015
Total Reducing Sugar	g/100g	76.91	Not less than 65%	FSSAI Manual of methods of analysis of foods S.no.6.4 Beverages Sugar and Sugar Products and Confectionery products:2015
Sucrose	g/100g	1.29	Not more than 5%	FSSAI Manual of methods of analysis of foods S.no.6.4 Beverages Sugar and Sugar Products and Confectionery products:2015
Fructose Glucose Ratio	----	0.98	0.95 - 1.5	FSSAI Manual of methods of analysis of foods S.no.6.6.1 Beverages Sugar and Sugar Products and Confectionery products:2015
Total Ash	g/100g	0.14	Not more than 0.5%	FSSAI Manual of methods of analysis of foods S.no.6.7 Beverages Sugar and Sugar Products and Confectionery products:2015
Fiehe's Test	----	Positive	Shall be negative	FSSAI Manual of methods of analysis of foods S.no.6.6.1 Beverages Sugar and Sugar Products and Confectionery products:2015
Acidity as Formic Acid	g/100g	0.07	Not more than 0.20%	FSSAI Manual of methods of analysis of foods S.no.6.8 Beverages Sugar and Sugar Products and Confectionery products:2015

For NAF Lab Services Division

S. Vinothbabu
Technical Officer



Note: ♦The above report is applicable only to the sample received and tested. ♦The tested samples will not be retained after 30 days from the date of issue of the test report. Perishable samples will be destroyed after testing. ♦Any request for retesting will not be considered after 30 days from the date of issue of the report. ♦Our report shall not be reproduced wholly or in part and cannot be used as an evidence in the court of law. ♦Our report in full or part shall not be used for any advertising media without our prior written approval.



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