



DIVISIONAL FOOD TESTING LABORATORY (DFTL)
SINDH FOOD AUTHORITY
TEST REPORT



Ref. **SFA-DFTL/VS/2026** Dated: 31ST August 2026

M/S: Crystal Scientific Nature of sample Potato Starch Status of sample Sealed (Sealed-Unsealed) Sealed

Sample code 1011 Lab Sample Code F/0001/2026 Name of sample provider

Sample received 27-08-2026 Date of analysis 27-08-2026 Total samples Analyzed 01

Manufacturing date Batch/Lot No. PS-TR-001 Date of Expiry/BBD

Date

CHEMICAL ANALYSIS

S#	Name of the Test	Ref. Method	Specification	Remarks
1	Appearance	Visual	White to off white, Free flowing powder	Complied as per Character
2	Odour	Organoleptic	Characteristics; free from foreign odour	Complied as per Character

S#	Name of the Test	Standard Value	Ref. Method	Result
1	Moisture	NMT 14.0%	Oven Drying	11.2%
2	pH(10% slurry)	4.5-7.0	pH meter	5.8
3	Ash	NMT 0.50%	Muffle Furnace	0.32%
4	Protein	NMT 0.50%	Kjeldhal	0.28%
5	Fat	NMT 0.50%	Soxhlet	0.18%
6	Starch	NLT 98.0%	Calculated/enzymatic	98.6%
7	Whiteness	NLT 90%	Whiteness meter	93%
8	Particle Size	NLT 95% through 100 mesh	Sieve Analysis	98%

MICROBIOLOGICAL ANALYSIS

S.No.	Test Organism	Standard Value	Ref. Method	Results
1	Total Plate Count	NMT 10,000 CFU/g	Plate count	<10 CFU/g
2	Yeast and Mold Count	NMT 100 CFU/g	Plate count	<10 CFU/g
3	E. coli	Absent/g	Microbiological	Absent
4	Coliforms	Absent/g	Microbiological	Absent
5	Salmonella	Absent/25g	Microbiological	Absent

Remarks:

1. Low Microbial Load: Fit for Human Consumption (From microbiological view point)
2. The above sample conforms to the stated food grade specifications and is suitable for use as a food ingredient, subject to the customer's process and application requirement.

Disclaimer:

1. Sample(s) is not collected by the lab personnel.
2. Report pertains only to the sample forwarded and tested in the lab.
3. Please note that this test is performed on the representative sample(s) received at the lab.
4. This report is not valid for court and/or marketing purposes.
5. The customer shall assume full responsibility for the ethical use of the results in the test report.

Terms & Conditions:

1. In case of overtyping, erasing or any doubtful figures in the test results, the matter should be referred to the Director (T) at once for verification.
2. In case of any controversy about the results of regulators only the sample(s) having the seal of the regulators and the signature of the competent officer would be entertained for re-verification within fifteen days from the date of issue of the TEST REPORT. However, for microbiology freshly collected sample shall be submitted by the Regulator/ Customer.
3. The sample will be retained for fifteen days after which it will be disposed off (physical or chemical tests). However, for microbiology testing completion, the sample shall be disposed off (not retained for 15 days).

Performed by Food Analyst
(SFA-DFTL)

Performed by Microbiologist
(SFA-DFTL)

Reviewed by Co-PI
(SFA-DFTL)

Approved by PI (SFA-DFTL)

Issued By:

