



ಬಿಎಸ್‌ಐಆರ್ - ಕೇಂದ್ರೀಯ ಆಹಾರ ತಾಂತ್ರಿಕ ಸಂಶೋಧನಾಲಯ, ಮೈಸೂರು - 570 020
 सी एस आई आर - केन्द्रीय खाद्य प्रौद्योगिक अनुसंधान संस्थान, मैसूरु - 570 020
 CSIR-Central Food Technological Research Institute Mysuru - 570 020, India

CFTRI CUSTOMER SERVICE CELL

**TEST REPORT**

ULR T C 1 0 9 2 4 2 5 0 0 0 0 0 2 8 7 F

2 7 1 1 2 5

Name & Address of the Customer :	M/s. Wayanad Premium Products., 12/422/C, Narukkil, Nayarkkuzhi, Kozhikode, Kerala - 673 601	
Request Reference :	Your letter dated: 25.10.2025	
Name of the Product/Sample [@] :	Wayanad Premium - Pure Natural Honey	
Sample Receipt Date :	21.11.2025	
Date of analysis Commencement :	21.11.2025	Page 1 of 1

SAMPLE NOT DRAWN BY US

Sl. No.	Parameters	Result	Specification FSSR - 2.8.3	Test Method FSSAI Manual of Methods of Analysis Foods - Honey & Other Beehive Products
1	Moisture, (% by wt)	8.31	Not more than 20.0	FSSAI. 04B.002.2024
2	Total Ash, (% by wt)	0.11	Not more than 0.50	FSSAI. 04B. 006.2024
3	Acidity (Expressed as formic acid), (% by wt)	0.064	Not more than 0.20	FSSAI. 04B. 007.2024
4	Total Reducing Sugar, (% by wt)	76.74	Not less than 65.0	FSSAI. 04B. 004.2024
5	Fructose-Glucose Ratio, (% by wt)	1.33	0.95-1.50	FSSAI. 04B.005.2024
6	Sucrose, (% by wt)	0.64	Not more than 5.0	FSSAI. 04B. 005.2024
7	Hydroxy Methyl Furfural (HMF), mg/kg	3.69	Not more than 80.0	FSSAI.04B. 009.2024
8	Specific Gravity at 27°C	1.43	Not less than 1.35	FSSAI.04B. 001.2024
9	Water Insoluble Matter, (% by wt)	0.039	Not more than 0.10	FSSAI. 04B. 011.2024
10	Electrical Conductivity mS/cm	0.29	Not more than 0.80	FSSAI. 04B. 014.2024

[@]Information as given by the customer.

Please Note: The results contained in this Test Report relate only to the sample tested. This Report is intended only for your guidance and not valid for legal purposes or for advertisement.

Dr. Usharani Dandamudi
 Deputy Quality Manager
 Department of Food Safety &
 Analytical Quality Control Laboratory
 CSIR-Central Food Technological Research Institute
 Mysuru-570020, Karnataka, India.