

## SHELF LIFE STUDY REPORT

Reference Number : EQNX:002:LAB:F:25:08:20006

### PARTICULARS OF SAMPLE ANALYSED

Client Name:	Ananda Ice Cream		
Address:	800, 9th Main, Paramananda Yogananda Road, Indiranagar City: Bangalore State: Karnataka ZipCode: 560038.		
Contact Person:	Anindita Ghosh	Manufacturing Date:	19-Aug-25
Sample Name:	Ice Cream: Jackfruit	Date of Receipt :	20-Aug-25
Batch No :	-	Storage Condition:	Freezing (-18°C)
Packaging Material:	Plastic Container	Date of Report:	17-Sep-25

### INTRODUCTION

The shelf life of a food is the time period within which the food is safe to consume and/or has an acceptable quality to consumers. By performing shelf life analysis; one can define accurate dates for products, ensuring that the quality remains acceptable and safe for consumers.

Shelf life depends on physical, microbiological and chemical processes taking place in the product when stored under recommended condition. Chemical changes include oxidation of food, change and loss in colour, change in pH, enzymatic deterioration. Physical tests assessed are moisture content, textural changes, breakage or clumping of food. Microbial assessment for absence of pathogenic microorganism as per regulatory standards is carried out. Apart from microbial and chemical shelf life of food products, sensory aspects of the food products like its flavor, texture and appearance for example play a vital role in consumer acceptability.

**Your Testing and Auditing Partner**

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Mfg. Date :19-Aug-25

**RESULTS OF ANALYSIS**

Tests	Date of analysis			20-Aug-25	29-Aug-25	08-Sep-25	Specified Limits
	Phase	Units	Method	A Immediately after receiving - Zero time	B Real Time- 10 days	C Real Time- 20 days	
MICROBIOLOGICAL	Total viable count	cfu/g	IS 5402 (I) : 2021	8.6 x 10 <sup>2</sup>	1.2 x 10 <sup>3</sup>	1.8 x 10 <sup>3</sup>	**Max 10 <sup>5</sup>
	Coliform	cfu/g	IS 5401 (I) :2012 Reaffirmed 2018	<10	<10	<10	**<10
	E coli	/g	IS 5887 (I) :1976 Reaffirmed 2018	Absent	Absent	Absent	**Absent
	Salmonella	/25g	ISO 6579 (I):2017 (E)	Absent	Absent	Absent	**Absent
	Staphylococcus aureus	cfu/g	IS 5887 (II) :1976 Reaffirmed 2018	<10	<10	<10	**<10
	Yeast	cfu/g	IS 5403:1999 Reaffirmed 2018	<10	<10	<10	**Not Specified
	Mold	cfu/g		<10	<10	<10	
CHEMICAL	pH (5% aqueous sol)	-	By FSSAI Manual - Fruits & Vegetable Products (2.3):2016	6.02	6.05	6.09	Not Specified
	Acidity as lactic acid	g/100g	By FSSAI Manual - Fruits & Vegetable Products (2.4):2016	0.18	0.15	0.14	Not Specified
	Moisture	g/100g	By FSSAI Manual - Fruits & Vegetable Products (4.1):2016	65.07	65.41	65.72	Not Specified
ORGANOLEPTIC	Appearance in terms of colour	-	IS 6273 (II): 1971	5	5	5	3 to 5
	Odour	-	IS 6273 (II): 1971	5	5	5	3 to 5
	Taste	-	IS 6273 (II): 1971	5	5	5	3 to 5
	Texture/ Consistency	-	IS 6273 (II): 1971	5	5	5	3 to 5
<b>Result</b>	-	-	Pass	Pass	Pass	Pass/Fail	
<b>Shelf Life Obtained</b>	Days	-	-	10	20	-	

\*\* - FSSAI limits for process hygiene and food safety criteria.

**Note:** Organoleptic Evaluation

1-Dislike Very Much; 2 - Dislike Moderately; 3 - Neither Like nor Dislike; 4 - Like Moderately; 5 - Like Very Much

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**Conclusion:**

The product, Ice Cream: Jackfruit, was received in Plastic Container.

It was stored under freezing conditions (-18°C) for 20 days.

It was tested for microbial, chemical and organoleptic parameters.

The results of analysis of the food sample **conform** to the recommended limits for the tested parameters only and **the sample has shelf life of 20 days from the date of manufacture.**



Asst. Manager - Microbiology  
(Authorised Signatory)  
Mrs. S. Gunjal



Quality Manager  
(Authorised Signatory)  
Mrs. M. Kharade

**Note:**

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