



RALK/QF/5103



GOVERNMENT OF KERALA

Health & Family Welfare Department,
Commissionerate of Food Safety,
Regional Analytical Laboratory,
Kozhikode, Dated: 27.10.2025
E-Mail ID: ralkozhikode@gmail.com

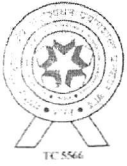
No.10339/2025-2026

TEST REPORT

*Description of Sample : **Black forest Honey** received in a sealed plastic bottle.
*Source : Wayanad Premium Products, Head Office: 7/266, Kakkavayal, Wayanad, Kerala,
Branch: 12/422/C, Narukkil, Nayarkkuzhi, Kozhikode, Kerala, 673601
Date of receipt : 13.10.2025
Quantity of sample : 240g
Date of analysis : Started on 18.10.2025 and completed on 25.10.2025
*Company Label : Name of Food – WAYANAD PREMIUM BLACK FOREST HONEY, List of
Ingredients: Present, Nutritional Information: Present, Veg.symbol-Present, Packed & Marketed by-Wayanad
Premium Products, 12/422/C, Narukkil, Nayarkkuzhi, Kozhikode, Kerala, PIN 673601, Net Quantity – 240g,
Batch No: AMZWPK25, Date of Packing: 10-10-2025, Best Before: 18 months from packaging, FSSAI
Lic.No:21325244000419
Physical Appearance : The sample consists of dark brown coloured viscous liquid.

Analytical results: -

Sl. No.	Quality Characteristics	Test Methods	Result	Prescribed standards as per (a) Food Safety and Standards (Food Product Standards & Food Additives) Regulations, 2011 (Regulation 2.8.3.1 and Food Category System 11.5 of Table II of Appendix A) (b) Label declaration for proprietary food. (c) Provisions of the Act, Rules and Regulations for both of the above
1	Moisture;	FSSAI Manual of Methods of Analysis of Foods [Beverages Sugar and Sugar Products & Confectionery Products]	19.0 Percent	Not more than 20.0 percent by mass



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2	Total reducing sugar	FSSAI Manual of Methods of Analysis of Foods [Beverages Sugar and Sugar Products & Confectionery Products]	74.99 percent	Not less than 65.0 percent by mass
3	Sucrose	FSSAI Manual of Methods of Analysis of Foods [Beverages Sugar and Sugar Products & Confectionery Products]	0.47 percent	Not more than 5.0 percent by mass
4	Fructose-glucose ratio	FSSAI Manual of Methods of Analysis of Foods [Beverages Sugar and Sugar Products & Confectionery Products]	1.16	0.95 - 1.50
5	Test for synthetic colours	RAIK/SOP/Colours Issue No: 1	Negative	Shall be Negative
6	Acidity (Expressed as formic acid)	FSSAI Manual of Methods of Analysis of Foods [Beverages Sugar and Sugar Products & Confectionery Products]	0.07 percent	Not more than 0.20 percent by mass
7	Total ash	FSSAI Manual of Methods of Analysis of Foods [Beverages Sugar and Sugar Products & Confectionery Products]	0.1 percent	Not more than 0.50 percent

Remarks: The sample **Conforms to the Standards** prescribed for **Honey** falling under Regulation 2.8.3.1 of Food Safety and Standards (Food Products Standards and Food Additives), Regulations, 2011.

**information provided by the customer*

The report relates only to the item tested

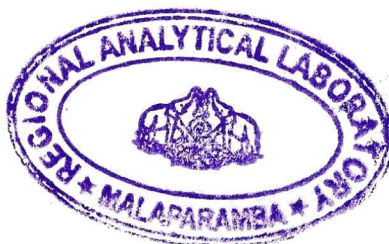
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The results applied to the samples as received

Prepared by: *Abh*

Verified by: *Abh*

ULR No. TC 556625000005717 F



-END OF REPORT-