

ANALYTICAL TECHNOLOGY LABORATORY

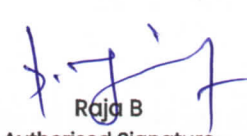

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Test Report



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ULR No. TC734124000001123F		Report No : ATL202401303		Date : 05.03.2024	
Name of the Customer	: Semolina Kitchens Pvt Ltd Thiruvananthapuram International Airport T2,Airport Rd, Chackai, Thiruvananthapuram,Under The Bridge,Kerala - 695024				
Sample Id No	: ATL24020684				
Report No	: ATL202401303				
Discipline & Group	: Food & Agricultural products				
Sample described by the customer	: Aloo Gobi				
Sample Condition	: Sealed & Good				
Sampling Details					
Date Of Sampling	: 27-02-2024				
Sampling SOP	: ATL-SA-SOP-007				
Customer Reference	: Sample Location - The Lounge				
Date of receipt of the sample	: 28.02.2024				
Quantity of the sample received	: 165g				
Condition of sample (at the time of receipt)	: Sealed & Good				
Date of Test starting	: 28.02.2024				
Date of Test completed	: 04.03.2024				
#	Parameters	Method of Reference	Unit	Results	Specifications
Biological,,Biological					
1	Aerobic Plate Count/Mesophilic Aerobic Count/Total Plate Count	ISO 4833 (Part 1): 2013	cfu/g	1400	-
2	E.coli	ISO 16649 (Part 2): 2001	cfu/g	<10	10
3	Coliforms	ISO 4832: 2006	cfu/g	<10	-
4	Staphylococcus aureus	ISO 6888 (Part 1): 2021	cfu/g	<10	100
5	Salmonella spp	ISO 6579 (Part 1): 2017	/ 25g	Not Detected	Absent
CFU – Colony Forming Units Remarks: The tested sample complies to the World food safety guidelines for Airline catering by IFSA 2015 with respect to the above tested parameters.					
 Raja B Authorised Signature					

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ULR No. TC734124000001124F		Report No : ATL202401304		Date : 05.03.2024	
Name of the Customer	: Semolina Kitchens Pvt Ltd Thiruvananthapuram International Airport T2,Airport Rd, Chackai, Thiruvananthapuram,Under The Bridge,Kerala - 695024				
Sample Id No	: ATL24020685				
Report No	: ATL202401304				
Discipline & Group	: Food & Agricultural products				
Sample described by the customer	: Paneer mutter masala				
Sample Condition	: Sealed & Good				
Sampling Details					
Date Of Sampling	: 27-02-2024				
Sampling SOP	: ATL-SA-SOP-007				
Customer Reference	: Sample Location - The Lounge				
Date of receipt of the sample	: 28.02.2024				
Quantity of the sample received	: 210 g				
Condition of sample (at the time of receipt)	: Sealed & Good				
Date of Test starting	: 28.02.2024				
Date of Test completed	: 04.03.2024				
#	Parameters	Method of Reference	Unit	Results	Specifications
Biological,,Biological					
1	Aerobic Plate Count/Mesophilic Aerobic Count/Total Plate Count	ISO 4833 (Part 1): 2013	cfu/g	6800	-
2	E.coli	ISO 16649 (Part 2): 2001	cfu/g	<10	10
3	Coliforms	ISO 4832: 2006	cfu/g	<10	-
4	Staphylococcus aureus	ISO 6888 (Part 1): 2021	cfu/g	<10	100
5	Salmonella spp	ISO 6579 (Part 1): 2017	/ 25g	Not Detected	Absent
CFU - Colony Forming Units					
Remarks: The tested sample complies to the World food safety guidelines for Airline catering by IFSA 2015 with respect to the above tested parameters.					
Raj B Authorised Signature					

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ULR No. TC734124000001125F		Report No : ATL202401305		Date : 05.03.2024	
Name of the Customer	: Semolina Kitchens Pvt Ltd Thiruvananthapuram International Airport T2,Airport Rd, Chackai, Thiruvananthapuram,Under The Bridge,Kerala - 695024				
Sample Id No	: ATL24020686				
Report No	: ATL202401305				
Discipline & Group	: Food & Agricultural products				
Sample described by the customer	: Fish mango curry				
Sample Condition	: Sealed & Good				
Sampling Details					
Date Of Sampling	: 27-02-2024				
Sampling SOP	: ATL-SA-SOP-007				
Customer Reference	: Sample Location - The Lounge				
Date of receipt of the sample	: 28.02.2024				
Quantity of the sample received	: 170 g				
Condition of sample (at the time of receipt)	: Sealed & Good				
Date of Test starting	: 28.02.2024				
Date of Test completed	: 04.03.2024				
#	Parameters	Method of Reference	Unit	Results	Specifications
Biological,,Biological					
1	Aerobic Plate Count/Mesophilic Aerobic Count/Total Plate Count	ISO 4833 (Part 1): 2013	cfu/g	860	-
2	E.coli	ISO 16649 (Part 2): 2001	cfu/g	<10	10
3	Coliforms	ISO 4832: 2006	cfu/g	<10	-
4	Staphylococcus aureus	ISO 6888 (Part 1): 2021	cfu/g	<10	100
5	Salmonella spp	ISO 6579 (Part 1): 2017	/ 25g	Not Detected	Absent
CFU - Colony Forming Units Remarks: The tested sample complies to the World food safety guidelines for Airline catering by IFSA 2015 with respect to the above tested parameters.					
 Raja B Authorised Signature					

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ULR No. TC734124000001126F		Report No : ATL202401306		Date : 05.03.2024	
Name of the Customer	: Semolina Kitchens Pvt Ltd Thiruvananthapuram International Airport T2,Airport Rd, Chackai, Thiruvananthapuram,Under The Bridge,Kerala - 695024				
Sample Id No	: ATL24020687				
Report No	: ATL202401306				
Discipline & Group	: Food & Agricultural products				
Sample described by the customer	: Preety pink pasta				
Sample Condition	: Sealed & Good				
Sampling Details					
Date Of Sampling	: 27-02-2024				
Sampling SOP	: ATL-SA-SOP-007				
Customer Reference	: Sample Location - The Lounge International				
Date of receipt of the sample	: 28.02.2024				
Quantity of the sample received	: 200 g				
Condition of sample (at the time of receipt)	: Sealed & Good				
Date of Test starting	: 28.02.2024				
Date of Test completed	: 04.03.2024				
#	Parameters	Method of Reference	Unit	Results	Specifications
Biological,,Biological					
1	Aerobic Plate Count/Mesophilic Aerobic Count/Total Plate Count	ISO 4833 (Part 1): 2013	cfu/g	4500	-
2	E.coli	ISO 16649 (Part 2): 2001	cfu/g	<10	10
3	Coliforms	ISO 4832: 2006	cfu/g	<10	-
4	Staphylococcus aureus	ISO 6888 (Part 1): 2021	cfu/g	<10	100
5	Salmonella spp	ISO 6579 (Part 1): 2017	/ 25g	Not Detected	Absent
CFU - Colony Forming Units					
Remarks: The tested sample complies to the World food safety guidelines for Airline catering by IFSA 2015 with respect to the above tested parameters.					
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ULR No. TC734124000001127F		Report No : ATL202401307		Date : 05.03.2024	
Name of the Customer	: Semolina Kitchens Pvt Ltd Thiruvananthapuram International Airport T2,Airport Rd, Chackai, Thiruvananthapuram,Under The Bridge,Kerala - 695024				
Sample Id No	: ATL24020688				
Report No	: ATL202401307				
Discipline & Group	: Food & Agricultural products				
Sample described by the customer	: Grilled chicken salsa				
Sample Condition	: Sealed & Good				
Sampling Details					
Date Of Sampling	: 27-02-2024				
Sampling SOP	: ATL-SA-SOP-007				
Customer Reference	: Sample Location - Flying Bite - International				
Date of receipt of the sample	: 28.02.2024				
Quantity of the sample received	: 250g				
Condition of sample (at the time of receipt)	: Sealed & Good				
Date of Test starting	: 28.02.2024				
Date of Test completed	: 04.03.2024				
#	Parameters	Method of Reference	Unit	Results	Specifications
Biological,,Biological					
1	Aerobic Plate Count/Mesophilic Aerobic Count/Total Plate Count	ISO 4833 (Part 1): 2013	cfu/g	29000	-
2	E.coli	ISO 16649 (Part 2): 2001	cfu/g	<10	10
3	Coliforms	ISO 4832: 2006	cfu/g	<10	-
4	Staphylococcus aureus	ISO 6888 (Part 1): 2021	cfu/g	<10	100
5	Salmonella spp	ISO 6579 (Part 1): 2017	/ 25g	Not Detected	Absent
CFU - Colony Forming Units					
Remarks: The tested sample complies to the World food safety guidelines for Airline catering by IFSA 2015 with respect to the above tested parameters.					
 Raja B Authorised Signature					