

CERTIFICATE OF ANALYSIS.

PRODUCT NAME : PRO. GARLIC EXTRACT
DATE OF MANUFACTURING : DECEMBER 2005

ANALYTICAL RESULTS.

| PARTICULARS | STANDARD | RESULT |
|------------------------------------|--|---------------|
| DESCRIPTION | CREAM TO LIGHT BROWN POWDER | COMPLIES |
| ORGANOLEPTIC TEST | CHARATERISTIC ODOUR TASTE OF GARLIC | COMPLIES |
| MOISTURE CONTENT | NOT MORE THAN 8% | 4.64% |
| TOTAL ASH | NOT MORE THAN 3% | 1.81% |
| SOLUBILITY IN HOT WATER | NOT LESS THAN 70% | 82.08% |
| ACTIVE INGREDIENT ALLIN CONTENT | NOT LESS THAN 1.5% | 1.72% |

MICROBIOLOGICAL ANALYSIS

| | | |
|-----------------------|------------------|--------|
| TOTAL BACTERIAL COUNT | MAX. 10000cfu/gm | 800 |
| E.COLI | ABSENT/ 25gm | ABSENT |
| SALMONELLIA | ABSENT/ 25gm | ABSENT |
| YEAST & MOULDS | MAX. 100/gm | 40 |

REMARKS: The giving Batch confirms to Pro. Garlic Extract with respect to the above mentioned tests.

ANALYST

AUTHORISED SIGNATORY