

Ameera Consultancy



Sample Copy to Boost You on Another Way

| Name of Material | : | Anchor Dal |
|-------------------|---|------------|
| Manufacturer | : | NA |
| Supplier | : | NA |
| Country of Origin | : | NA |
| Batch/Lot No. | : | NA |
| MFG Date | : | NA |
| EXP Date | : | NA |
| Challan No. | : | NA |
| QA Ref. No. | : | NA |
| QRN Ref. No. | : | NA |
| Qty. Supplied | : | NA |
| Date of Received | : | NA |
| Date of Testing | : | NA |
| Date of Reporting | : | NA |

| SN | Description | Specification | Results |
|----|----------------|--|---------|
| 01 | Physical State | Yellowish. Slightly long tapered. | |
| 02 | Maturity | Mature | |
| 03 | Moisture | <10% | |
| | | No insect infections. No dust. No highly | |
| 04 | Defects Free | broken. No foreign matters. Free from | |
| | | abnormal color and flavor. | |
| | | | |

| Remarks | \sim | |
|-----------|------------|-------------|
| | | |
| Decision | Accepted | Rejected |
| Tested By | Checked By | Approved By |



Ameera Consultancy



Sample Copy to Boost You on Another Way

Other Related Information

| Name of Material | Anchor Dal | | |
|-----------------------------|--|--|--|
| Others Name | Dal Pulse | | |
| Chemical Composition | NA | | |
| Molar Mass | NA | | |
| Density | NA | | |
| Melting Point | NA | | |
| Boiling Point | NA | | |
| Others Information | Good source of protein. Used in soups with onion and other ingredients. Cooked dal contains 9% protein, 70% water, 20% carbohydrate [including 8% fiber] and 1% fat approximately. | | |
| Function in Food Process | Used in fried snacks.Used in Fried DalUsed in Hot Snacks | | |

