

## SHELF LIFE STUDY REPORT

Reference Number : EQNX:001:LAB:F:25:06:20001

### PARTICULARS OF SAMPLE ANALYSED

Client Name: SuprFoods

Address: Aurovilla, 7, 21st Street, Venkateshwara Nagar, Kottivakkam City:  
Chennai State: Tamil Nadu ZipCode:600041

Contact Person: Mr. Suraj Manufacturing Date: 31-May-25

Sample Name: Kombucha Date of Receipt : 2-Jun-25

Batch No : - Storage Condition: Refrigeration  
(1°C - 5°C)

Packaging Material: Glass Bottle Date of Report: 11-Jun-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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Reference Number : EQNX:001:LAB:F:25:06:20001

Storage Condition : Refrigeration (1°C - 5°C)  
Sample Name : Kombucha  
Mfg. Date :31-May-25

#### RESULTS OF ANALYSIS

Tests	Date of analysis			02-Jun-25	05-Jun-25	Specified Limits
	Phase	Units	Method	A Immediately after receiving-zero time	B Real Time - 5 Days	
MICROBIOLOGICAL	Total viable count	cfu/g	IS 5402 (I) : 2021	$1.6 \times 10^3$	$2.9 \times 10^3$	*Not Specified
	Coliform	cfu/g	IS 5401 (I) :2012 Reaffirmed 2018	<1	<1	*<10
	E coli	/g	IS 5887 (I) :1976 Reaffirmed 2018	Absent	Absent	Absent
	Salmonella	/25g	ISO 6579 (I):2017 (E)	Absent	Absent	Absent
	Staphylococcus aureus	/25g	IS 5887 (II) :1976 Reaffirmed 2018	Absent	Absent	Absent
	Yeast	cfu/g	IS 5403:1999 Reaffirmed 2018	<1	$1.0 \times 10^1$	*Not Specified
	Mold	cfu/g		<1	<1	*<10
CHEMICAL	pH (5% aqueous sol)	-	By FSSAI Manual - Fruits & Vegetable Products (2.3):2016	3.50	3.52	Not Specified
	Moisture	g/100g	By FSSAI Manual - Fruits & vegetable (2.4):2016	91.00	92.00	Not Specified
Result		-	-	Pass	Pass	Pass/Fail
Shelf Life Obtained		Days	-	-	5	-

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Mfg. Date :31-May-25

**Conclusion:**

The product, Kombucha, was received in Glass Bottle.  
It was stored under refrigeration (1°C - 5°C) conditions for 5 days.  
It was tested for microbial and chemical 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 5 days from date of manufacture.**



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



Quality Manager  
(Authorised Signatory)  
Mrs. M. Kharade

**Note:**

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