



PEST MORTEM (INDIA) PRIVATE LIMITED
(Approved by National Plant Protection Organization, Government of India)
Plot no 22, Opp. Saibaba Society, Tilaknagar, Bhavnagar-364 001 (Gujarat)

FUMIGATION CERTIFICATE

S.No.

Treatment Certificate Number : PMI/BHV/ALP/091/22-23

Dte. PPQS Regd. No :047/ALP DATED : 12.06.2012

Date of issue : 01/02/2022

This is to certify that the goods described below were treated in accordance with the fumigation treatment requirements of importing country GREECE and declared that the consignment has been verified free of impervious surfaces/ layers such as plastic wrapping or laminated plastic films, lacquered or painted surfaces, aluminium foil, tarred or waxed paper etc.that may adversely effect the penetration of the fumigant, prior to fumigation.

Details of Treatment

Name of fumigant	: ALUMINIUM PHOSPHIDE	Date of fumigation	: 29/01/2023
Place of fumigation	: MAHUVA	Dosage of fumigant	: 9 GRAMS PER M.T.
Duration of fumigation(in days/hrs)	: 72 HOURS	Average ambient humidity	: 50 %
Fumigation performed	: in container	Mini. air temp.(Deg. Cent.)	: 20

Description of Goods

Container number/seal number : 01 X 40' FCL
: MRSU3246777

Name and address of exporter :

Name and address of consignee : TO ORDER

Name and address of the notified party :

Type and description of cargo : 1220 PKGS DEHYDRATED WHITE ONION KIBBLED, MINCED 1-3 mm &
: POWDER A GRADE

Quantity (MTs)/No of packages : TOTAL NET WEIGHT 20080.000 KG TOTAL GROSS WEIGHT 20796.000 KG

Description of packaging material : 1220 BAG WITH PAPER BAG AND DOUBLE POLY BAG WITH CARTOON

Vessel name :

Port of loading : PIPAVAV, INDIA

Shipping mark or brand :

Port of entry : THESSALONIKI, GREECE

Additional declaration

Invoice No. 221028 Date: 27.01.2023

Endorsed by Specified Officer of Dte. of
PPQS Name : Signature & Office Seal

Name & Signature of Accredited Fumigation
Operator with seal & date/Accreditation Number

Sanjay Kumar Mishra

SANJAY KUMAR MISHRA
Accr. No. 017010612

Pest Mortem (India) Pvt. Ltd.,
Plot No.: 22, Tilak Nagar,
BHAVNAGAR-364 001(Guj).



Regd. Office : G2 Sunder Tower, T.J.Road, Sewree (West), Mumbai-400 015. Tel.: 2414 7425 / 2412 7935 / 24155248

Fax : 91-22-24150261 Gram : Pestmort, E-mail : pestmort@bom3.vsnl.net.in Web site : www.pestmortem.com

No financial liability attaches to or is assumed by the certifying company, its Directors or Representatives in respect to this certificate.



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SANJAY KUMAR MISHRA

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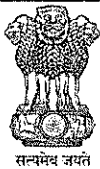


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GOVERNMENT OF INDIA
MINISTRY OF AGRICULTURE & FARMERS WELFARE
DEPARTMENT OF AGRICULTURE & FARMERS WELFARE
DIRECTORATE OF PLANT PROTECTION, QUARANTINE & STORAGE
PHYTOSANITARY CERTIFICATE

Reg. Number
PSC89PIP2023000
724

1. FROM: PLANT PROTECTION ORGANISATION OF INDIA
 2. TO: THE PLANT PROTECTION ORGANISATION OF GREECE

DESCRIPTION OF CONSIGNMENT

3. Name & address of exporter
 4. Declared name & address of consignee

5. Declared means of conveyance
By Sea
 6. Place of origin
INDIA
 7. Declared point of entry
THESSALONIKI

8. Distinguishing marks
AS PER INVOICE
 9. Number & description of packages
1220 Packages

10. Name of produce/ Botanical name of plants
Onion-Vegetables, DEHYDRATED WHITE ONION
KIBBLED, MINCED POWDER A GRADE
Allium cepa
 11. Quantity declared
20080.000 Kg

This is to certify that the plants or plant products described above have been inspected according to appropriate procedures and are considered to be free from quarantine pests and practically free from the injurious pests and that they are considered to conform to the current phytosanitary regulations at the importing country.
DISINFESTATION AND/OR DISINFECTION TREATMENT

12. Date: 29/01/2023
 13. Treatment: Fumigation
 14. Chemical: ALUMINIUM PHOSPHIDE (ALP)
 15. Duration & Temperature: 72 Hrs 20.0°C
 16. Concentration: 09 GMS/MT
 17. Additional information: IN-047/ALP

18. Additional declaration:
 'Invoice no' - 221028 'Invoice date' - 27/01/2023 CONTAINER NO.:MRSU3246777, 720 BAGS DEHYDRATED WHITE ONION KIBBLED(A GRADE)-LOT NO.23101, 250 PKGS DEHYDRATED WHITE ONION MINCED 1-3MM (A GRADE)-LOT NO.23201, 250 PKGS DEHYDRATED WHITE ONION POWDER (A GRADE) LOT NO.23401.



19. Date: 02-02-2023
 20. Place of issue: PQS Pipavav
 21. Code No. 'C' (PPQS) 1 (41)

RAJENDRA PRASAD SINGH
 ASSISTANT DIRECTOR(E)

Name & Signature of authorised officer

No financial liability with respect to this certificate shall attach to the Ministry of Agriculture & Farmers Welfare (Department of Agriculture & Farmers Welfare), Government of India or any authorized officer of state/central government organizations notified by the Ministry of Agriculture & Farmers Welfare.



GOVERNMENT OF INDIA
MINISTRY OF AGRICULTURE & FARMERS WELFARE
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5. Declared means of conveyance
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THESSALONIKI

8. Distinguishing marks
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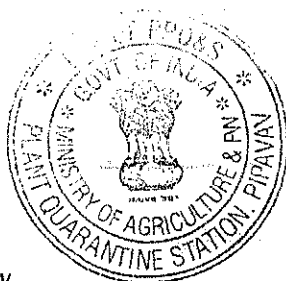
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Certificate of Analysis

DATE - 04.02.2023

1. COMPANY NAME/ CUSTOMER NAME – [REDACTED]

2. DETAILS OF SAMPLE – Dehydrated White Onion Kibbled A Grade

Lot No: 23101

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
	Physical Properties	
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Hard and Crispy	Hard and Crispy
	Chemical Properties	
Moisture	4.80 %	Maximum 6 %
Total Ash Cont.	2.35 %	Maximum 5 %
Acid Insoluble	0.25 %	Maximum 0.5 %
	Microbiological Details	
TPC	235000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	260 cfu/gm	Maximum 1.000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	125 cfu/gm	Maximum 1.000 cfu/gm
Mould	210 cfu/gm	Maximum 1.000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM

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Texture	Hard and Crispy	Hard and Crispy
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Mould	210 cfu/gm	Maximum 1.000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM

Certificate of Analysis

DATE - 04.02.2023

1. COMPANY NAME/ CUSTOMER NAME – [REDACTED]

2. DETAILS OF SAMPLE – Dehydrated White Onion Minced 1-3mm A Grade

Lot No: 23201

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
	Physical Properties	
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Minced	Minced
	Chemical Properties	
Moisture	4.95 %	Maximum 6 %
Total Ash Cont.	2.60 %	Maximum 5 %
Acid Insoluble	0.30 %	Maximum 0.5 %
	Microbiological Details	
TPC	285000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	290 cfu/gm	Maximum 1.000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	150 cfu/gm	Maximum 1.000 cfu/gm
Mould	280 cfu/gm	Maximum 1.000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM

Certificate of Analysis

DATE - 04.02.2023

1. COMPANY NAME/ CUSTOMER NAME - [REDACTED]

2. DETAILS OF SAMPLE - Dehydrated White Onion Minced 1-3mm A Grade

Lot No: 23201

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
	Physical Properties	
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Minced	Minced
	Chemical Properties	
Moisture	4.95 %	Maximum 6 %
Total Ash Cont.	2.60 %	Maximum 5 %
Acid Insoluble	0.30 %	Maximum 0.5 %
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Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM

Certificate of Analysis

DATE - 04.02.2023

1. COMPANY NAME/ CUSTOMER NAME – [REDACTED]

2. DETAILS OF SAMPLE – Dehydrated White Onion Powder A Grade

Lot No: 23401

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
	Physical Properties	
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Powder	Powder
	Chemical Properties	
Moisture	4.66 %	Maximum 6 %
Total Ash Cont.	2.66 %	Maximum 5 %
Acid Insoluble	0.23 %	Maximum 0.5 %
	Microbiological Details	
TPC	289000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	210 cfu/gm	Maximum 1.000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
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Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM

Certificate of Analysis

DATE - 04.02.2023

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2. DETAILS OF SAMPLE -- Dehydrated White Onion Powder A Grade

Lot No: 23401

Report Details / Details of Analysis

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	Physical Properties	
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Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM

TO WHOM IT MAY CONCERN

Date: 04.02.2023

PESTICIDES STATEMENT

We hereby certify that all the products manufactured and supplied by
do not contain any residues of pests and therefore not
affected by current legislation. does use raw material free
from any use of pesticides for end product Dehydrated White Onion
Kibbled , Minced and Powder A Grade

Pesticides results for dehydrated white onion products supplied by

Analysis	Method	Result	Unit
alpha HCH	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
Beta HCH	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
Gamma HCH(Lindane)	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
2,4 DDT	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
4,4 DDT	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg

Ionization statement

Date: 04.02.2023

We, the Company
process of :

certifies that, there is no ionization treatment in production

Product name: Dehydrated White Onion Kibbled A Grade (lot : 23101), Dehydrated White Onion Minced A Grade (lot: 23201) and Dehydrated White Onion Powder A Grade(lot: 23404).

Container: MRSU3246777

Invoice no: 221028 Date: 27.01.2023

Above mentioned products does not require special labelling acc. to Directive 1999/2/EC of the European Parliament in the currently relevant version and acc. to Directive 1999/3/EC of the European Parliament in the currently relevant version.