

## intertek Raw Honey A layer of white foam Honey User Manual

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#### A LAYER OF WHITE FOAM IN MY HONEY- A SIGN OF A GOOD QUALITY RAW HONEY!



Recently, we were asked about the white bubbles that sometimes appear on the surface of our honey jars.

The honey foam may be one of the most surprising things about the appearance of raw honey.

Raw honey will crystallize over time and will usually have a slight layer of white foam on the surface, marble-like swirling, or white spots on the upper sides of the jar. This is caused by air bubbles that have risen to the top. It is a sign that the honey has been packed without heating.

White foam is often greeted with the words: "What's that white stuff on the top"? If you find the white foam in your honey jar, consider yourself lucky.

Honey foam is delicious. It is light, flavorful, and packed with air bubbles that have trapped some of the wondrous stuff that is in raw honey: pollen, propolis, wax, and, of course, raw honey.

What you're looking at is 'honey foam', which is a result of the tiny air bubbles in the honey escaping to the top. This is due to air bubbles trapped in the honey during processing and packaging. When the packaged honey rests, the air bubbles work their way up to the top of the container, creating the foam.

#### For more information, please Google up!!

#### **Contents**

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- 2 Why does honey vary in taste, smell, color, thickness, and texture?
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#### Why does some honey crystallize or solidify and some don't?



The granulation of honey is called crystallization. All kinds of honey crystallize/ solidify/ freeze over time. Quite often when honey crystallizes it's assumed by many that it's adulterated or not pure. Ironically, just the opposite holds the truth that crystallization is a natural phenomenon in raw honey. Depending on plant origin, honey may either crystallize faster or remain liquid for a long time. Honey from the flowers of Ajwain, Tulsi, Sidr, Fennel, etc. crystallizes quite slowly and can stay liquid for several years without any special treatment whereas honey from Mustard, Coriander, Dill seed, etc. flowers crystallizes quickly within a month from harvesting. "How fast", "how much" and "why honey crystallizes" involve a number of factors.

The main reason is how much glucose versus fructose was in the nectar that bees used in making honey. Honey contains a variety of natural sugars including glucose, fructose, sucrose, and maltose. Glucose and fructose are the reason that the honey tastes sweet, but it is glucose that influences crystallization. Over time the glucose molecule crystallizes. Once this happens, the first crystal acts as a seed, creating more crystals and filling the

whole container.

Raw honey crystallizes faster than processed honey. Raw honey also has 300 substances like amino acids, minerals, proteins, etc. They all affect the crystallization process. Tiny molecules of pollen, propolis, and wax can also serve as a building point for crystals to start off.

Seasons also play a significant role. The process of crystallization begins as soon as they leave 35° Celsius, which is the average temperature of the hive. On cold days honey crystallizes faster while in summer this process slows down.

The honey is still perfectly fine to eat to revert it back to its liquid form, all that's required is the immersion of the honey jar in warm water for a few minutes.

#### Why does honey vary in taste, smell, color, thickness, and texture?



I have been asked quite often, "I am a villager, I have harvested and tasted pure honey many times but your honey is very different. Why?"

Every plant has a special kind of nectar in its flower. Bees make honey from this nectar which has its own unique properties. Characteristics of honey-like taste, smell, color, thickness, texture, and tendency of crystallization completely depend on this nectar. We have to migrate our bees according to seasons and we can't get the same flowers or crop every time. So, with every harvest, we get a completely different type of honey. Thus, it's not at all possible for us to produce the same quality of honey every time. Actually, it's not possible for anybody who practices ethical beekeeping. In fact, there are more than 300 unique types of honey available in India. Honey color ranges from nearly colorless to dark brown, and its flavor varies from delectably mild to distinctively bold, depending on where the honey bees buzzed. As a general rule, light-colored honey is milder in taste and dark-colored honey is stronger.

Depending on its nectar source, honey can be floral, fruity, smoky, woody, spicy, nutty, or earthy. It can smell fresh as grass or pungent like aged cheese. It can look nearly clear as water or dark as molasses.

Each and every batch of INDIGENOUS HONEY is tested by all advanced laboratory parameters suggested by FSSAI in "Intertek laboratory (Germany), Export inspection agency-laboratory (Mumbai) CALF NDDB laboratory (Anand)". Here is the NMR and TMR report of your honey jar with Batch no. and lot no. of your honey jar is OIHW/H/04/21 and BHP OS-023 respectively. You may cross verify them with the report below and with the laboratory also. To download each laboratory report, there is a QR code on your honey jar which you can scan or you can visit our website also.



ANALYSIS REPORT No. 2108110308	DATE: 11.08.2021
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Client:

Primitive Corporation 11, Madhav Park Industrial Veraval-Somnath bypass road 362266 Veraval India

Our reference no.	P12108060234	
Product	Honey	
Sample description / Batch	FS-210731017-Indigenous Honey (CerUfled Or No: OIHW/H/04/21, Lot No: BHP OS-023, PKD JAN-23, Mfg by. Primitive Corporation, Sample	
Sample received on / transported by	06.08 2021 via Parcel service Seal: sealed	
Sample temp. when received/stored	RT	
Packaging/Quantity	Glass, twist off /530g Start/End of ana	

#### **ANALYSIS REQUESTED: Honey profiling by NMR (101750)**

Parameter	Result	Method
NMR profile	typical	PM DE01.3082019-02 (a) <sup>1</sup>
Indications for adulteration	no	PM DE01.3082019-02 (a) <sup>1</sup>
Geographical origin	confirmed	PM DE01.3082019-02 (a) <sup>1</sup>

(a) : accredited method. (na) : not an accredited method. (1) Broker Honey Profiling 3.0 .1/expert assessment This document may only be reproduced in full.

#### Interpretation:

The NMR profile is typical for honey. There were no deviations detected according to reference database entries. Regarding the examined parameters the sample corresponds to the legal regulations (Council Directive

2001/110/EC dated Dec. 20th. 2001 relating to honey;

Article 1 in connection with Annex II).

The proposed geographical origin of "India" could be confirmed after applying statistical classification models and expert assessment.





ANALYSIS REPORT No. 2108110258	DATE: 11.08.2021
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Client:

Primitive Corporation 11, Madhav Park Industrial Veraval-Somnath bypass road 362266 Veraval India

Our reference no.	P12108060234	
Product	Honey	
Sample description / Batch	FS-210731017-Indigenous Honey (CerUfled Or No: OIHW/H/04/21, Lot No: BHP OS-023, PKD JAN-23, Mfg by. Primitive Corporation, Sample	
Sample received on / transported by	06.08 2021 via Parcel service Seal: sealed	
Sample temp. when received/stored	RT	
Packaging/Quantity	Glass, twist off /530g Start/End of ana	

ANALYSIS REQUESTED: Trace marker – rice syrup (TM-R) (101605)

Parameter	Result	Unit	
TM-R	n.d.	ppbw	DIN EN 157
		1 in-it of	45

Limit of quantification: 15 ppbw

(a) : accredited method. (na) : not an accredited methoral This document may only be reproduced in

#### Interpretation:

An unauthorized addition of rice syrup was not detected in the investigated sample.

Dr. Martin Schubert
Responsible Scientist. Certified Food Chemist

1. Soluter



ANALYSIS REPORT No. 2108120377	DATE: 12.08.2021
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Client:

Primitive Corporation 11, Madhav Park Industrial Veraval-Somnath bypass road 362266 Veraval India

Our reference no.	P12108060234	
Product	Honey	
Sample description / Batch	FS-210731017-Indigenous Honey (CerUfled Organo: OIHW/H/04/21, Lot No: BHP OS-023, PKD D/JAN-23, Mfg by. Primitive Corporation, Sample of	
Sample received on / transported by	06.08 2021 via Parcel service Seal: sealed p	
Sample temp. when received/stored	RT Sampling: Interl	
Packaging/Quantity	Glass, twist off /530g Start/End of ana	

ANALYSIS REQUESTED: 13C Isotope Analysis by EA/LC-IRMS (C4/C3-Sugars) (101158)

Parameter	Result	Unit	Method
Protein	-25.58	d13C(%o)	PM DE01.026:2020-09 (a) <sup>1</sup>
Honey	-25.6	d13C(%o)	PM DE01.026:2020-09 (a) <sup>1</sup>
Fructose (F)	-25.34	d13C(%o)	PM DE01.094:2020-02 (a) <sup>2</sup>
Glucose (G)	-25.79	d13C(%o)	PM DE01.094:2020-02 (a) <sup>2</sup>
Disaccharides	-27.17	d13C(%o)	PM DE01.094:2020-02 (a) <sup>2</sup>
Trisaccharides	n.a.	d13C(%o)	PM DE01.094:2020-02 (a) <sup>2</sup>
Oligosaccharides	n.a.	d13C(%o)	PM DE01.094:2020-02 (a) <sup>2</sup>
Delta d13C (F-G)	0.45	d13C(%o)	PM DE01.094:2020-02 (a) <sup>2</sup>
Delta d13C (max.) abs.	1.83	d13C(%o)	PM DE01.094:2020-02 (a) <sup>2</sup>
C4-Sugar Content	0	%	PM DE01.026:2020-09 (a) <sup>1</sup>
F/G Ratio	1.35		PM DE01.094:2020-02 (a) <sup>2</sup>
Portion of Disaccharides	4.29	%	PM DE01.094:2020-02 (a) <sup>3</sup>
Portion of Trisaccharides	n.d.	%	PM DE01.094:2020-02 (a) <sup>3</sup>
Portion of Oligosaccharides	n.d.	%	PM DE01.094:2020-02 (a) <sup>3</sup>

LC-IRMS is not an official method for F/G ratio; n.a.: not analyzed; n.d.: not detected < 1.0 %; d13C value in per mil. vs. V-PDB standard

#### SPECIFICATIONS OF PURE HONEY:

Delta d13C (F-G): not more than  $\pm$ 1.0 % Delta d13C (max.) of individual d13C values: not more than 2.1 % abs C4-sugar content: <= 7.0 %; portion of oligosaccharides: n.d.

(a) : accredited method. (na) : not accredited method. (1) AOAC 998.12:2013 (2) Apidologie 39/5 (2008) 574-58

(3) Apidologie 39/5 (2008) 574-587; % related to total sugars.

This document may only be reproduced in full. The results are given herein apply to the submitted sample only.

to be continued...

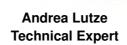


Total Quality. Assured.

ANALYSIS REPORT No. 2108120377	DATE: 12.08.2021

Interpretation:

Foreign sugars were not detected. Regarding the examined parameters, the sample meets the requirements for unadulterated honey (Council Directive 2001/110/EC of 20 Dec 2001).





ANALYSIS REPORT No. 2108100037	DATE: 10.08.2021
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Client:

Primitive Corporation 11, Madhav Park Industrial Veraval-Somnath bypass road 362266 Veraval India

Our reference no.	P12108060234
Product	Honey
Sample description / Batch	FS-210731017-Indigenous Honey (CerUfled Orga No: OIHW/H/04/21, Lot No: BHP OS-023, PKD D/ JAN-23, Mfg by. Primitive Corporation, Sample of
Sample received on / transported by	06.08 2021 via Parcel service Seal: sealed p
Sample temp. when received/stored	RT Sampling: Interl
Packaging/Quantity	Glass, twist off /530g Start/End of ana

ANALYSIS REQUESTED: Screening for specific marker – rice syrup by LC-MS/MS (SM-R) (101604)

Parameter	Result	Unit
SM-R (rice syrup)	negative	

(a) : accredited method. (a) : not an accredited method. (1) This document may only be reproduced in full. The results are given herein

#### Interpretation:

The result does not indicate an unauthorized addition of rice syrup in the investigated honey sample.

Hauke Zinow
Responsible Scientist, Certified Food Chemist

Intertek Food Se rvices GmbH OI of-Palme-Strafie 8 28719 Bremen, Germany	Tel.: +49 421 65 727 1 Fax: +49 421 65 727 222 food.ge rmany@interte k.com	Sitz Bremen Registergericht Breme n, HRB 28046 USt-IdN r. DE 185128973	Reinhold Ge hling	Durch die DAkk 5 nach DIN EN 150/IEC 17025 akkreditiertes Pr Oflaboratodum. Die Akkreditieru ng gilt fur die in der Urkunde auf gefarten Pnifverf ahren.	BOO MEAN DOALMAN DOALM
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EXPORT INSPECTION AGENCY – MUN PILOT TEST HOUSE (MINISTRY OF COMMERCE & INDUSTRY, GOV F INDIA)

E-3, MIDC Area, Andheri (East), Mumbai-400 ( Phones: (+91) 22-28369868, 283634( Email: pth-lab@eicindia.gov.in

**TEST REPORT** 

Report No.: COMM/NMR/2108/38	37 Page:1/1
Name & Address of Processor/Customer/ E xporter	M/s. Primitive Corporation 11, Madhav Industrial Park Opp, Poddar International School, Ver aval Somnath Bypass Veraval — 362266. Dist Gir Somnath, Gujarat (India)
EIC Approval No.	
Covering Note/Reference No. & Date	_
Invoice order/Purchase order no. Contract No	_
Date of sampling & Sample code	_
Date of sample receipt	5/8/2021
Condition of the sample (receipt)	Satisfactory
	Details of samples
Type & Nature of Product	Honey
Type of Packing	_
Batch/Code No.	OIHW/H/04/21 / BHP OS-023
Grade / Brand/Varieties	Indigenous Honey Certified Organic Wild Honey
Production Date	AUG 2021
Expiry Date	JAN 2023
Sampled drawn or Submitted by	Customer
Consignment intended for export to	_
Consignee Name & Address	_
	Result of Analysis
Date of start of the analysis	9/8/2021
Date of completion of the analysis	12/8/2021

### Result summary:

Sr. N o.	Parameter tested	Result	Status	Analytical Method	Test Met hod	Reference Pr otocol	
1	Origin Criteria deter mination	Indian	Consistent	NMR	EIA/MU M /LAB/ NMR/SO P	AB/	
2	Detection of Sugar s yrups	Not Adulterated	Compliance	NMR	/110	ala vase	





**EXPORT INSPECTION AGENCY - MUN** PILOT TEST HOUSE (MINISTRY OF COMMERCE & INDUSTRY, GOV F INDIA)

E-3, MIDC Area, Andheri (East), Mumbai-400 ( Phones: (+91) 22-28369868, 2836340

Email: pth-lab@eicindia.gov.in

#### **Quantitative Analysis:**

Sr. N o.	Parameter tes ted	Unit of Mea surement	Result	LOQ	Limit Com pliance Criteria (*)	Analytica I Method	Test Met hod	Validatio n Protocol
1	Glucose + Fruc tose	g/100gm	80.8	20	≥ 60 g /100 gm			
2	Sucrose	g/100gm	< LOQ	0.5	≤ 5 gm /10 0 gm			
3	5-hydroxymeth yl furfural (HMF )	mg/kg	79.0	5	≤ 80 mg/kg	NMR	EIA/MU M /LAB/ NM R / S	EUDirecti ve 2001 / 110/EC and Code
4	Fructose Gluco se ratio	_	1.34	_	0.85 — 1.9 5		OP/110	x Alimenta rius
5	Chemical shift observation (Si gnal Deviation i n sugar profile)	_	No	_	_			

Interpretation: 1) The above parameter comply the requirement as per compliance criteria.

Authorized by

Dr. Neeraj Praphulla Awasthi Assistant Director

#### **Remarks**

- This test report refers only to the particular samples submitted for testing.
- The report is in full or in part. shall not be used for advertising or any other purpose
- · Sample submitted by Customers/EIAs
- The interpretation of results is based on various relevant parameters.

The above relevant NMR parameters are based EU-Directive 2001/110/EC and Codex Alimentarius connected to the decision rule (EIA/MUM/LAB/P/7.8.6.1/02)



2021
CERTIFICATE OF REGISTRATION

This certifies that:

Primitive Corporation 11, Madhav Park Industrial Area Opp. Poddar International School, Veraval-Somnath Bypass Road Veraval, Gir-Somnath, GJ 362266 India

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

U.S. FDA Registration No.:	15431407174
U.S. Agent for FDA Communications:	Registrar Corp 144 Research Drive, Hampton, Virgini Telephone: +1-757-224-0177 • Fax: +

This certificate affirms that the above-stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2021, unless such registration has been terminated after the issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.



144 Research Drive, Hampton, Virginia, 23666, USA Telephone: +1-757-224-0177 • Fax: +1-757-224-0179 info@registrarcorp.com • www.registrarcorp.com





Certificate

Certificate No. ORG/SC/2112/005104

#### **Operator Name & Address**

#### PRIMITIVE CORPORATION

11, Madhav park industrial area, opp podar international school, Veraval-Somnath bypass road, Veraval, Gir

Somnath, Gujarat-362266

This is to certify that the product(s) and area(s) of the mentioned organization inspected by CERTIFICATION BODY Rajasthan State Organic Certification Agency (RSOCA) are in accordance with the requirements of the National Programme for Organic Production(NPOP), India, and the National Organic Program(NOP) technical standards in the USA)

For the following process:

Handling/Processing Effective date of initial certification: 26/09/2020

For the purpose of NOP, this certificate is valid until the certificate has been surrendered by the Operator or suspended or revoked by Certification Body Rajasthan State Organic Certification Agency (RSOCA). the NAB. The date of the annual update is on or before **25/09/2022** 

For the purpose of NPOP, this certificate is valid until 25/09/2022

This certificate is valid for those product(s) and area(s) that have been specified in the annex Certification Characteristics **ORG/SC/21 12/005104 A.** 

The products and area of the operation have been certified to the "USDA organic regulations, 7 CFR Part 205".

The validity of the certificate solely depends on the company's continued compliance standard(s), which are subject to annual surveillance inspections, and on the status of our accreditation by NAB.

Authorised By: Sh. Surendra Kumar Jain Director

Issued Date: 07/12/2021

Rajasthan State Organic Certification Agency (RSOCA)

Pant Krishi Bhawan, Jaipur- 302005



https://traceability.apeda.gov.in/organic/TraceNet/scqrscan.aspx?fnan

Rajasthan State Organic Certification Agency (RSOCA), 3rd floor, Pant Krishi Bhawan, Janpath, Jaipur, Rajasthan-302005, www.agriculturcsajasthan.gov.inirssopca



**Scope Certificate** 

## 11, Madhav park industrial area, opp Poddar international school, Veraval-Somnath bypass road, Veraval, Gir Somnath, Gujarat-362266

This is to certify that the product(s) and area(s) of the mentioned organization inspected by the Rajasthan State Organic Certification Agency (RSOCA) are in accordance with the requirements of

#### India's National Programme for Organic Production Standards

(Considered equivalent to Council regulation (EC)No. 834/2007(Category A & F) and Swiss Organic Farming Ordinance for unprocessed plant products originating in India)

For the following process, **Processing** this Certificate is issued.

This certificate is valid from 19/11/2021 until 25/09/2022

This certificate is valid for those product(s) and area(s) that are specified in the annex ORG/SC/2010/002434 A.

The validity of this certificate solely depends on the continued compliance with the required standards and is subject to annual surveillance inspections.

Authorised By:
Sh. Surendra Kumar Jain
Director
Issued Date: 06/12/2021
Director
Rajasthan State Organic Certification
Agency (RSOCA)
Pant Krishi Bhawan, Jaipur- 302005



https://traceability.apeda.gov.in/organic/TraceNet/scgrscan.aspx?fname=

Rajasthan State Organic Certification Agency (RSOCA), 3rd Floor, Pant Krishi Bhawan, Janpath, Jaipur, Rajasthan-302005



Food Safety and Standards Authority of India



#### License under the Food Safety and Standards Act, 2006 Endorsement to License Number 10718045000170 Endorsement valid up to 22-12-2021 License valid up to 23-08-2024

SI.No.	Food Category	Food Sub- Category	Product (s)	Brands (Varian ts)
1	11 – Sweeteners, includin g honey	11.5 – Hone y	Honey	INDIGENOUS HONEY
2	06 – Cereals and cereal p roducts, derived from cereal grains, roots and tu bers, pulses, legumes, an d pith or soft core of palm tree, excluding bakery wa res of food category 7.0	06.1 – Whol e, broken, o r flaked grai n, including rice	Bean	INDIGENOUS
3	06 – Cereals and cereal p roducts, derived from cereal grains, roots and tu bers, pulses, legumes, an d pith or soft core of palm tree, excluding bakery wa res of food category 7.0	06.1 – Whol e, broken, o r flaked grai n, including rice	Pearl Barley (Jau)	INDIGENOUS
4	06 – Cereals and cereal p roducts, derived from cereal grains, roots and tu bers, pulses, legumes, an d pith or soft core of palm tree, excluding bakery wa res of food category 7.0	06.1 – Whol e, broken, o r flaked grai n, including rice	Wheat	INDIGENOUS
5	06 – Cereals and cereal p roducts, derived from cereal grains, roots and tu bers, pulses, legumes, an d pith or soft core of palm tree, excluding bakery wa res of food category 7.0	06.1 – Whol e, broken, o r flaked grain, includ ing rice	Maize	INDIGENOUS
6	06 – Cereals and cereal p roducts, derived from cereal grains, roots and tu bers, pulses, legumes, an d pith or soft core of palm tree, excluding bakery wa res	06.1 – Whol e, broken, o r flaked grain, includ ing rice	Rice	INDIGENOUS



# Form C Government of India Food Safety and Standards Authority of India The license under FSS Act, 2006

License Number: 10718045000170



#### https://foscos.fssai.gov.in/display-details/102

5. Category of License	Central License			
4. Dairy Business Details	No			
3. Kind of Business	Manufacturer – General Manufacturing Manufacturer – Vegetable oil and processing units Trade/Retail – Retailer Manufacturer – Exporter – Manufacturer			
2. Address of Authorized Premises	11, Madhav park industrial area, opp Poddar international sc			
Name & Registered Office address of Licensee	PRIMITIVE CORPORATION 11, Madhav park industrial area, opp podar international sch			

This license is granted under and is subject to the provisions of the FSS Act, 2006 all of which must be complied with by the licensee.

Place	FSSAI Mumbai
Issued On	24-11-2021 (Modified License)
Valid up to	23-08-2024 (For details, refer to Annexure)

#### **Annexures:**

- 1. Product Annexure
- 2. Validity Annexure
- 3. Non-Form C Annexure
- 4. Conditions Of License

#### Note:

- 1. Application for renewal of license can be filed as early as 180 days prior to the expiry date of License.
- 2. You can file an application for renewal or modification of your License by login into FSSAl's Food Safety Compliance System(<a href="https://foscos.fssai.gov.in">https://foscos.fssai.gov.in</a>) with your user id and password or call us at 1800112100 for any clarification.

- 3. This License is only to commence or carry on food businesses and not for any other purpose.
- 4. This is computer generated license and doesn't require any signature or stamp by authority.



#### सत्यमेव जयते

Government of India
Ministry of Commerce and Industry
Department of Commerce
Directorate General of Foreign Trade
Office of the Joint Director General of Foreign Trade, Rajkot
Amruta Estate (Jasani Building),,4th Floor, M.G.Road,RAJKOT

Importer-Exporter certificate



<u>https://dgft.gov.in/CP/web?</u>

<u>requestType=ApplicationRH&actionVal=service&screen=viewlec&screenId=9000012354&iecNumber=&entityName=QkNGUFYwNTM4Sn5QcmltaXRpdmUgY29ycG9yYXRpb24=</u>

1. IEC: **BCFPV0538J** 

Firm Name: Primitive corporation
 Nature of Concern: Proprietorship

4. Address:

Address Line 1	Address Line2	City	District	State	PIN Code
11, Madhav park in dustrial area	opp podar international school, Veraval Somnath bypass road,	Veraval	GIR SOMNA TH	GUJARAT	362265

5. Name of the signatory applicant: Vadher Hansaben Prafullchandra

6. Date of Issue: 13/01/2019

7. PAN: BCFPV0538J

8. Address of the Branch/Div./Unit if any: NA

Place: Veraval

Date of Last Modification: 04/10/2020

(Issued from File no. /[RJKIECPAMEND00001211AM21]/dated:04/10/2020)

**Note:** This is a system-generated copy. In case of any discrepancy, please approach the DGFT Regional Authority (RA) concerned within 2 working days from the date of last modification



## AGRICULTURAL AND PROCESSED FOOD PRODUCTS EXPORT DEVELOPMENT AUTHORITY (Ministry of Commerce and Industry, Govt. of India) REGISTRATION-CUM-MEMBERSHIP CERTIFICATE

#### M/s.

#### **PRIMITIVE CORPORATION**

11, Madhav park industrial area, opp podar international school, Veraval-Somnath bypass road,
Veraval
Gujarat
362266

This is to certify that the firm is registered with the Agricultural And Processed Food Products Export Development Authority, as per the following particulars:

- 1. Product for which registered (Products details given overleaf): Manufacturer: 0407, Merchant: 0407
- 2. CODE: BCFPV0538J
- 3. Date of establishment: 01-06-2018 00:00:00
- 4. Registration No.: 196736
- 5. Manufacturer Exporter / Merchant Exporter: Manufacturer cum Merchant
- 6. Name(s) of Proprietor/Partner (s)/Director(s): Hansen Vader

This certificate is issued subject to the conditions laid down in APEDA ACT 1985 (No. 2 of 1986) of this Authority.

This certificate is valid till: 06/05/2024

Date of Registration: 09/05/2019



http://itrack.apeda.gov.in/RCMCAPEDA/Documents/BCFPV0538J/196736 1701202138619 Signed.pdf

This RCMC is electronically generated Terms & Conditions are mentioned on the next page.

Digitally signed by PRASHANT PRAMOD WAGHMARE

Date: 2021.01.17 19:47:29 +05:30

Reason: RCMC Certificate Location: APEDA Mumbai

Signature of Registering Authority

#### **Documents / Resources**



intertek Raw Honey A layer of white foam Honey [pdf] User Manual Raw Honey A layer of white foam Honey, A layer of white foam Honey, white foam Honey, toam Honey

#### References

- foscos Fssal
- foscos Fssal

Manuals+,