

鼎泰豐小吃店股份有限公司
新北市中和區立言街36號

報告編號： FA/2018/30023

日期： 2018/03/08

頁數： 1 of 3



以下測試之樣品係由申請廠商所提供並確認資料如下：

產品名稱： 紅燒牛肉麵禮盒
樣品狀態： 請參考報告末頁樣品照片
產品型號： —
產品批號： —
申請廠商： 鼎泰豐小吃店股份有限公司
生產或供應廠商： 鼎泰豐小吃店股份有限公司
製造日期： —
有效日期： 2018/07/22
原產地(國)： 台灣
收樣日期： 2018/03/01
測試日期： 2018/03/01

鼎泰豐小吃店股份有限公司
檢驗報告判定章

合 格	不 合 格
✓	

測試結果：

測試項目	測試方法	測試結果	定量/偵測 極限(註3)	單位
★防腐劑-酸類	---	---	---	---
★苯甲酸	衛生福利部衛授食字第1061900219號公告修正食品中防腐劑之檢驗方法，以高效液相層析儀(HPLC)分析之。(衛生福利部公告之防腐劑檢驗方法涵蓋丙酸、防腐劑-酸類5項及防腐劑-酯類7項，若測試報告上之測試項目有欠缺者，即代表送檢客戶僅依其需求委託檢測)	未檢出	0.02	g/kg
★己二烯酸		未檢出	0.02	g/kg
★去水醋酸		未檢出	0.02	g/kg
★對羥苯甲酸		未檢出	0.02	g/kg
★水楊酸		未檢出	0.02	g/kg

Chengchia Tsai, Manager
Signed for and on behalf of
SGS Taiwan Ltd.



連結至SGS安心資訊平台
聯絡人：任志正 博士



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測試項目	測試方法	測試結果	定量/偵測 極限(註3)	單位
★防腐劑-酯類	---	---	---	---
★對羥苯甲酸甲酯(以對羥苯甲酸含量計)	衛生福利部衛授食字第1061900219號公告修正食品中防腐劑之檢驗方法，以高效液相層析儀(HPLC)分析之。(衛生福利部公告之防腐劑檢驗方法涵蓋丙酸、防腐劑-酸類5項及防腐劑-酯類7項，若測試報告上之測試項目有欠缺者，即代表送檢客戶僅依其需求委託檢測)	未檢出	0.005	g/kg
★對羥苯甲酸乙酯(以對羥苯甲酸含量計)		未檢出	0.005	g/kg
★對羥苯甲酸異丙酯(以對羥苯甲酸含量計)		未檢出	0.005	g/kg
★對羥苯甲酸丙酯(以對羥苯甲酸含量計)		未檢出	0.005	g/kg
★對羥苯甲酸第二丁酯(以對羥苯甲酸含量計)		未檢出	0.005	g/kg
★對羥苯甲酸異丁酯(以對羥苯甲酸含量計)		未檢出	0.005	g/kg
★對羥苯甲酸丁酯(以對羥苯甲酸含量計)		未檢出	0.005	g/kg
★大腸桿菌群	衛生福利部部授食字第1021950329號公告修正食品微生物之檢驗方法 - 大腸桿菌群之檢驗。	陰性	3.0	MPN/g
★大腸桿菌	衛生福利部部授食字第1021951163號公告修正食品微生物之檢驗方法 - 大腸桿菌之檢驗。	陰性	3.0	MPN/g

備註：1. 測試報告僅就委託者之委託事項提供測試結果，不對產品合法性做判斷。

2. 本報告不得分離或擷錄使用。

3. 若該測試項目屬於定量分析則以「定量極限」表示；若該測試項目屬於定性分析則以「偵測極限」表示。

4. 低於定量極限/偵測極限之測定值以 "未檢出" 或 "陰性" 表示。

5. 測試項目名稱旁有加★者，為通過衛生福利部食品藥物管理署認證項目。

6. 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行。

- END -

此報告是本公司依照背面所印之通用服務條款所簽發，此條款可在本公司網站<http://www.sgs.com/en/Terms-and-Conditions.aspx>閱覽，凡電子文件之格式依<http://www.sgs.com/en/Terms-and-Conditions/Terms-e-Document.aspx>之電子文件期限與條件處理。請注意條款有關於責任、賠償之限制及管轄權的約定。任何持有此文件者，請注意本公司製作之結果報告書將僅反映執行時所紀錄且於接受指示範圍內之事實。本公司僅對客戶負責，此文件不妨礙當事人在交易上權利之行使或義務之免除。未經本公司事先書面同意，此報告不可部份複製。任何未經授權的變更、偽造、或曲解本報告所顯示之內容，皆為不合法，違犯者可能遭受法律上最嚴厲之追訴。除非另有說明，此報告結果僅對測試之樣品負責。

食品實驗室-台北
FOOD LAB-TAIPEI
測試報告
Test Report

鼎泰豐小吃店股份有限公司
新北市中和區立言街36號

報告編號： FA/2018/30023

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樣品照片



FA/2018/30023



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食品實驗室-台北
FOOD LAB-TAIPEI
測試報告
Test Report

Dintaifung Restaurant Co., Ltd.
No. 36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No. : FA/2018/30023A-01
Date : 2018/03/08
Page : 1 of 3



THE FOLLOWING MERCHANDISE WAS(WERE) SUBMITTED AND IDENTIFIED BY THE CLIENT AS:

Product Name : Braised Beef Noodle Soup
Sample condition : Please refer to the photos for sample shown at the last page of this report
Item No. : —
Lot. No. : —
Applicant : Dintaifung Restaurant Co., Ltd.
Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.
Manufacture Date : —
Expiry Date : 2018/07/22
Country of Origin : Taiwan
Sample Received : 2018/03/01
Testing Date : 2018/03/01

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★Acid Preservatives	---	---	---	---
★Benzoic acid	MOHW Method Food No. 1061900219 Announced . Method of Test for Preservatives in Foods. Analysis was performed by HPLC.(There are 13 testing items (including Acid Preservatives 5 items, Ester Preservatives 7 items, Propionic Acid) announced by TFDA for determining preservatives. If they are not shown on the testing report completely, it means that client needs those testing items as requested.)	N.D.	0.02	g/kg
★Sorbic acid		N.D.	0.02	g/kg
★Dehydroacetic acid		N.D.	0.02	g/kg
★p-Hydroxybenzoic acid		N.D.	0.02	g/kg
★Salicylic acid		N.D.	0.02	g/kg

Chengchia Tsai
Chengchia Tsai, Manager
Signed for and on behalf of
SGS Taiwan Ltd.



Link to SGS safety information platform
Contact person : Sonny Ren, Ph.D.



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Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★Ester Preservatives	---	---	---	---
★Methyl-p-Hydroxybenzoate(as p-Hydroxybenzoic acid)	MOHW Method Food No. 1061900219 Announced . Method of Test for Preservatives in Foods. Analysis was performed by HPLC.(There are 13 testing items (including Acid Preservatives 5 items、Ester Preservatives 7 items、Propionic Acid) announced by TFDA for determining preservatives. If they are not shown on the testing report completely, it means that client needs those testing items as requested.)	N.D.	0.005	g/kg
★Ethyl-p-Hydroxybenzoate(as p-Hydroxybenzoic acid)		N.D.	0.005	g/kg
★Isopropyl p-Hydroxybenzoate(as p-Hydroxybenzoic acid)		N.D.	0.005	g/kg
★Propyl-p-Hydroxybenzoate(as p-Hydroxybenzoic acid)		N.D.	0.005	g/kg
★Secbutyl p-hydroxybenzoate(as p-Hydroxybenzoic acid)		N.D.	0.005	g/kg
★Isobutyl p-hydroxybenzoate(as p-Hydroxybenzoic acid)		N.D.	0.005	g/kg
★Butyl p-hydroxybenzoate(as p-Hydroxybenzoic acid)		N.D.	0.005	g/kg
★Coliform	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms-Test of Coliform bacteria.	Negative	3.0	MPN/g
★Escherichia coli	MOHW Method Food No. 1021951163 Announced. Methods of Test for Food Microorganisms-Test of Escherichia coli.	Negative	3.0	MPN/g

Note : 1. The test report merely reflects the test results of the consigned matters of the client and is not a certification of the legitimacy of the related products.

- The report is in vain if it is partly reproduced or used.
- If the testing item belongs to quantitative analysis then this column describes Limit of Quantification(LOQ);
If the testing item belongs to qualitative analysis then this column describes Limit of Detection(LOD).
- The testing result will be "N.D." or Negative for Limit of Quantification and Limit of Detection, respectively.
- The testing items having been accredited by MOHW are added with a mark "★".
- These testing items (Preservatives) were performed by SGS Food Laboratory-Kaohsiung.

- END -

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FOOD LAB-TAIPEI
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Sample Photo



FA/2018/30023



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