

#### 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

日期: 2018/03/08

頁數: 1 of 3

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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: -

<u>申請廠商:</u> 鼎泰豐小吃店股份有限公司 <u>生產或供應廠商:</u> 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
<b>√</b>				

### <u>測試結</u>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	未檢出	0.02	g/kg
★己二烯酸	腐劑之檢驗方法,以高效液相層析儀(HPLC)分析之。(衛	未檢出	0.02	g/kg
★去水醋酸	生福利部公告之防腐劑檢驗方法涵蓋丙酸、防腐劑-酸類	未檢出	0.02	g/kg
★對羥苯甲酸	5項及防腐劑-酯類,項,若測試報告上之測試項目有欠缺	未檢出	0.02	g/kg
★水楊酸	者,即伐表送檢客戶僅依其需求委託檢測)	未檢出	0.02	g/kg

Chengchial see Manager
Signed to entombehalf of
SGS Talwan 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

FA/2018/30023 報告編號:

2018/03/08 日期:

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

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.測試項目名稱素有加★者,爲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 -

此報告是本公司依賴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.sqs.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,皆爲不合法,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

FA/2018/30023 報告編號:

2018/03/08 日期:

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樣品照片

FA/2018/30023



FA/2018/30023

Braised Beef Soup Ingredients (4 年 ) 以成分:主角以及(A-4 9) · 5 例 · 以升量 Beef Broth (Water, Bool Bones), Bost, Braher Boof Sauce (Tomato Paste, Garric, Bean Pas (香花園、品、鬼豆瓣(香豆(赤 基因改造)、米、糖、砂糖、天然 L'Soybeans (Non-GMO), Rice, Set, Sugar 香料(甘助萃取物)、椰棚酸)、 Natural Flavors (Chamomile Extract), Cario Ac 量、米酒、牛油、炒拉油、株豆 個(養豆(非要因次选)、辣椒、 Ginger, Rice Wine, Beef Tallow, Cooking Oil C Been Paste I Soybeans (Non-GMO), O 題、時、福米粉 [ 、極 ] 、 中部 。 Sugar Sweat Rice Flour ) Sugar I, Beet Tend 自治·世·訓味斯(L-些酸价)。 Say Sauce, Sait, Seasoning (Monocodi 様・医・八角・芒根 L-Glotumatel Sugar, Green Orion 極成分:腫粉、水、蛋白皮、樹葉素粉、鹽、小 麥蛋白、食用鹽(無水碳酸酐) 碳酸钾) Sichuari Pripoer 序量 | \$70±15公克/金 Water, Equi Whites, Tapioca Starch, Sa ent Giuten, Baking Sode (Sodium Carbon 保存方法:冷凍 18℃下保存 有效日報: 看示於物表上(西元年/月/日) 製造廠局: 各本層小吃店較价有限公司 et Weight: 570 ±15g / Package Condition : Keep frozen at 1810 地址:新允市中和高立書前36號 模板原:本產品含有發頻、養豆、髮類 r - Dintailing Restaurant Co No 36 Liyan St. Zhonghe Dis New Taipei City 235, Teiwan

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# 測試報告 **Test Report**

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

FA/2018/30023A-01 Report No.:

2018/03/08 Date: 1 of 3 Page:



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.:

Dintaifung Restaurant Co., Ltd. Applicant: Dintaifung Restaurant Co., Ltd. Manufacturer/Vendor:

Manufacture Date:

2018/07/22 Expiry Date: Taiwan Country of Origin: 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	N.D.	0.02	g/kg
★Sorbic acid	Foods. Analysis was performed by HPLC.(There are 13 testing items (including Acid Preservatives	N.D.	0.02	g/kg
★Dehydroacetic acid	5 items Ester Preservatives 7 items Propionic Acid announced by TFDA for determining	N.D.	0.02	g/kg
★p-Hydroxybenzoic acid	preservatives. If they are not shown on the testing	N.D.	0.02	g/kg
★Salicylic acid	those testing items as requested.)	N.D.	0.02	g/kg

Tsai Manager Signed (of and on behalf of SGS Taiwan Ltd.

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



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

Report No.:

FA/2018/30023A-01

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

- 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.
  - 2. The report is in vain if it is partly reproduced or used.
  - 3. 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).
  - 4.The testing result will be "N.D." or Negative for Limit of Quantification and Limit of Detection, respectively.
  - 5. The testing items having been accrediated by MOHW are added with a mark "★".
  - 6. These testing tems (Preservatives) were performed by SGS Food Laboratory-Kaohsiung.

- END -

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Sample Photo

FA/2018/30023



FA/2018/30023

Product - Street Beef Models State
Braised Beef South Ingredients
Beef Broth (Water, Beef Bened), Beer, Braised
Beef Saluce (Tomano Passe, Carico, Beer Passed
Beef Saluce (Tomano Passe, Carico, Beer Passed
L Scybears (Nor-MIDL), Plea Salt, Sugar
Natural Playors (Chamonnia Extract), Chick Acid
Beef Saluce (Tomano Passe, Carico, Beer Passed
L Scybears (Nor-MIDL), Plea Salt, Sugar
Natural Playors (Chamonnia Extract), Chick Acid
Beer Saluce (Tomano Passe, Carico, Beer Passed
L Scybears (Nor-MIDL), Plea Salt, Sugar
Natural Playors (Chamonnia Extract), Chick Acid
Beer Saluce (Tomano Passe), Carico, Beer Passed
Beef Saluce (Tomano Passe), Beer Passed
L Scybears (Nor-MIDL), Plea Salt
Beef Saluce (Tomano Passe), Beer Passed
L Scybears (Nor-MIDL), Plea Salt
Beef Saluce (Tomano Passed), Beer Passed
L Scybears (Nor-MIDL), Plea Salt
Beef Saluce (Tomano Passed), Beer Passed
L Scybears (Product), Plea Salt
Beef Saluce (Tomano Passed), Beer Passed
L Scybears (Product), Plea Salt
Beef Saluce (Tomano Passed), Beer Passed
L Scybears (Product), Beer Passed
L Scyb

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