

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/2019/23236

報告日期: 2019/03/06



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: 2019/07/30
原產地(國): 台灣
收樣日期: 2019/02/22
測試日期: 2019/02/22

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
★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

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



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-酸類	---	---	---	---
苯甲酸	衛生福利部衛授食字第1081900155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

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 -

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樣品照片



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

Report No. : FA/2019/23236A-01
Date : 2019/03/06



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 : 2019/07/30
Country of Origin : Taiwan
Sample Received : 2019/02/22
Testing Date : 2019/02/22

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★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

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



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/2019/23236A-01
Date : 2019/03/06



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Acid Preservatives	---	---	---	---
Benzoic acid	MOHW Method Food No. 1081900155 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

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 -

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

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Dintaifung Restaurant Co., Ltd.
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Sample Photo



FA/2019/23236



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