

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： AFA21204687  
報告日期： 2021/03/05



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  
 樣品包裝： 請參考報告頁樣品照片  
 樣品狀態/數量： 冷凍/1件  
 產品型號： —  
 產品批號： —  
 申請廠商： 鼎泰豐小吃店股份有限公司  
 申請廠商地址/電話/聯絡人： 新北市中和區立言街36號/(02)22267890/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： —  
 原產地(國)： 台灣

收樣日期： 2021/02/25  
 測試日期： 2021/02/25  
 測試結果：

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	---	---	---	---
◎ 對羥苯甲酸	108年1月30日衛生福利部衛授食字第	未檢出	0.02	g/kg
◎ 水楊酸	1081900155號公告修正食品中防腐劑之檢驗方	未檢出	0.02	g/kg
◎ 苯甲酸	法,以高效液相層析儀/光二極體陣列檢出器	未檢出	0.02	g/kg
◎ 己二烯酸	(HPLC/PDA)檢測。	未檢出	0.02	g/kg
◎ 去水醋酸		未檢出	0.02	g/kg

廖中萱 經理  
台灣檢驗科技股份有限公司  
報告簽署人



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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
★ 大腸桿菌	102年12月20日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
★ 大腸桿菌群	102年9月6日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

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 本報告共 4 頁，分離使用無效。
- 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 本檢驗報告之所有檢驗內容，均依委託事項執行檢驗，如有不實，願意承擔完全責任。
- 6 測試項目名稱旁有加★者，為本實驗室通過衛生福利部認證項目。
- 7 衛生福利部公告之防腐劑檢驗方法涵蓋防腐劑-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。
- 8 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行(AV021202977)，◎為通過衛生福利部認證項目。

- END -

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 新北市中和區立言街36號

報告編號： **AFA21204687**  
 報告日期： **2021/03/05**

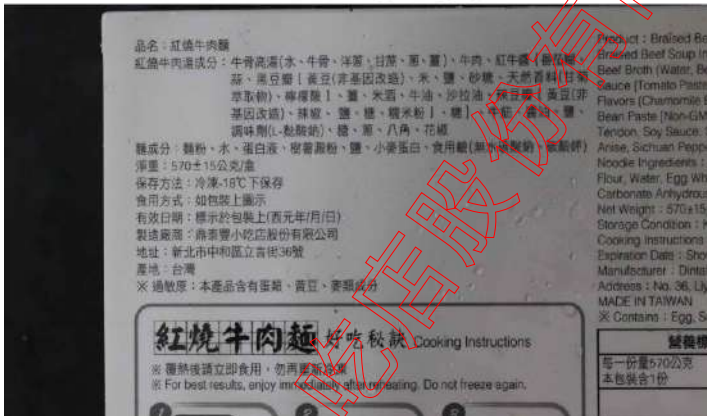


樣品照片

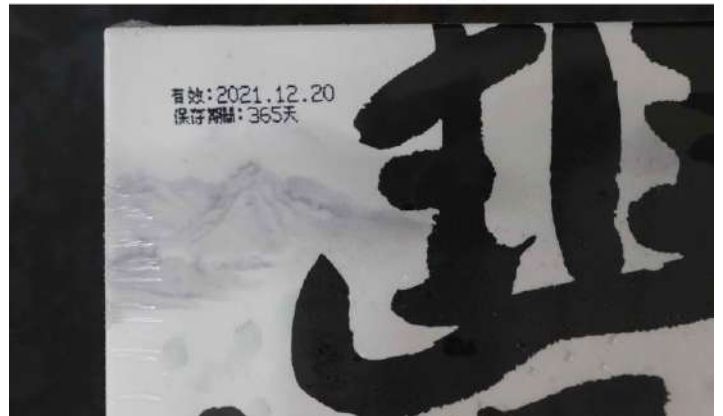
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以下為申請廠商委託測試項目、測試方法、定量/偵測極限：

AFA21204687

測試項目	測試方法	定量/偵測極限
◎ 防腐劑-酸類	108年1月30日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/光二極體陣列檢出器(HPLC/PDA)檢測。	詳見測試結果之定量/偵測極限
★ 大腸桿菌	102年12月20日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。	詳見測試結果之定量/偵測極限
★ 大腸桿菌群	102年9月6日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。	詳見測試結果之定量/偵測極限

測試項目名稱旁有加★者，為本實驗室通過衛生福利部認證項目。

測試項目名稱旁有加◎者，為轉委託實驗室通過衛生福利部認證項目。

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

**Report No. :** AFA21204687M01  
**Date :** 2021/03/05



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

**Product Name :** Braised Beef Noodle Soup  
**Sample Packaging :** Please refer to the photos for sample shown at the page of this report  
**Sample Condition/Amount :** Frozen/1piece  
**Item No. :** —  
**Lot. No. :** —  
**Applicant :** Dintaifung Restaurant Co., Ltd.  
**Applicant address/ telephone number/ contact person :** No.36,Liyan St.,Zhonghe Dist.,New Taipei City,Taiwan/(02)22267890/Dintaifung Restaurant Co., Ltd.  
**Manufacturer/Vendor :** Dintaifung Restaurant Co., Ltd.  
**Manufacture Date :** —  
**Expiry Date :** —  
**Country of Origin :** Taiwan  
**Sample Received :** 2021/02/25  
**Testing Date :** 2021/02/25  
**Test Results:**

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
⊙ Acid Preservatives	---	---	---	---
⊙ p-Hydroxybenzoic acid	MOHW Method Food No. 1081900155 amended on 2019/1/30. Method of Test for Preservatives in Foods. Analysis was performed by HPLC/PDA.	N.D.	0.02	g/kg
⊙ Salicylic acid		N.D.	0.02	g/kg
⊙ Benzoic acid		N.D.	0.02	g/kg
⊙ Sorbic acid		N.D.	0.02	g/kg
⊙ Dehydroacetic acid		N.D.	0.02	g/kg

Anita Liao  
Anita Liao / Manager  
Signed for and on behalf of  
**SGS Taiwan Ltd.**



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

Report No. : AFA21204687M01  
Date : 2021/03/05



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★ <i>Escherichia coli</i>	MOHW Method Food No. 1021951163 amended on 2013/12/20. Methods of Test for Food Microorganisms - Test of <i>Escherichia coli</i> .	Negative	3.0	MPN/g
★ Coliform	MOHW Method Food No. 1021950329 amended on 2013/9/6. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	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.
- 2 This testing report contains 4 pages and it's invalid when they are separated.
- 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 All items in this testing report is based on the request from client and we are responsible for that.
- 6 The testing method has been accredited by MOHW, which is marked with ★.
- 7 There are 12 testing items (including Acid Preservatives 5 items、 Ester Preservatives 7 items) 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.
- 8 These testing items( Acid Preservatives )were performed by SGS Food Laboratory-Kaohsiung (AVO21202977), which has been accredited by MOHW marked with ®.

- END -

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

Report No. : AFA21204687M01  
Date : 2021/03/05

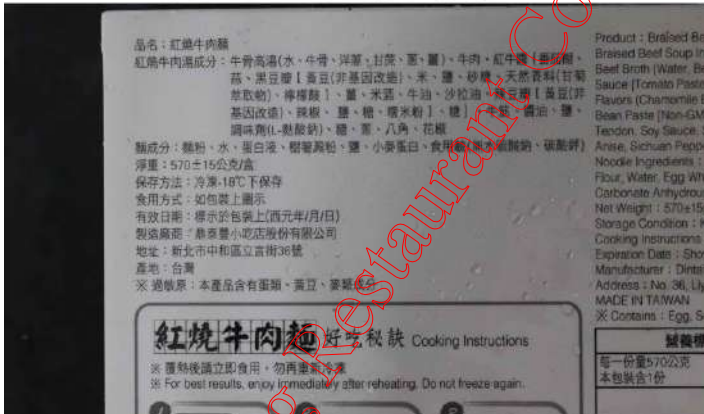


Sample Photo

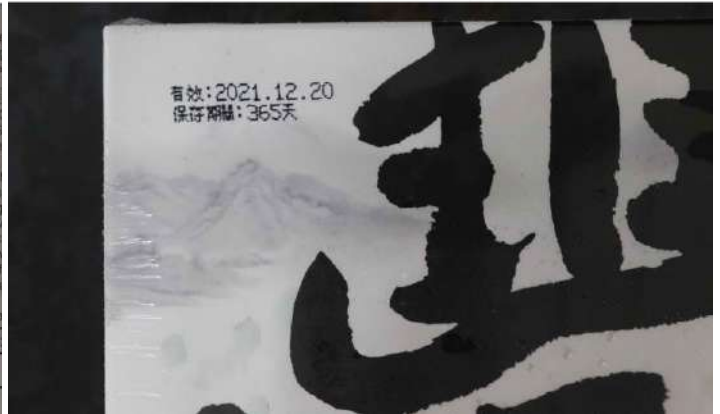
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The information requested from client is shown as below:

AFA21204687M01

Test Item	Test Method	LOQ/LOD
⊙ Acid Preservatives	MOHW Method Food No. 1081900155 amended on 2019/1/30. Method of Test for Preservatives in Foods. Analysis was performed by HPLC/PDA.	Please refer to the result table above
★ <i>Escherichia coli</i>	MOHW Method Food No. 1021951163 amended on 2013/12/20. Methods of Test for Food Microorganisms - Test of <i>Escherichia coli</i> .	Please refer to the result table above
★ Coliform	MOHW Method Food No. 1021950329 amended on 2013/9/6. Methods of Test for Food Microorganisms - Test of Coliform bacteria	Please refer to the result table above

The testing method has been accredited by MOHW, which is marked with ★.

The externally provided testing method has been accredited by MOHW, which is marked with ⊙.