

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： AFA22A05299

報告日期： 2022/10/31



產品名稱：花雕栗子雞
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)2226-7890/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：2022/10/13
有效日期：2023/10/12
原產地(國)：台灣

以上測試樣品及相關資訊係由申請廠商提供並確認。

收樣日期： 2022/10/20
測試日期： 2022/10/20
測試結果： -請見下頁-

鼎泰豐小吃店股份有限公司

檢驗報告判定章

合	格	不	合	格
	✓			

蔡政家

蔡政家 經理

台灣檢驗科技股份有限公司

報告簽署人



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鼎泰豐小吃店股份有限公司
新北市中和區立言街36號

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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
★ 沙門氏桿菌	衛生福利部102年12月23日部授食字第1021951187號公告修正食品微生物之檢驗方法-沙門氏桿菌之檢驗(MOHWM0025.01)	陰性	---	---
★ 腸桿菌科	衛生福利部110年6月2日衛授食字第1101900975號公告訂定食品微生物之檢驗方法-腸桿菌科之檢驗(MOHWM0028.00)	陰性	10	CFU/g
◎ 防腐劑-酸類	---	---	---	---
◎ 對羥苯甲酸	衛生福利部108年1月30日衛授食字第1081900155號公告修正食品中防腐劑之檢驗方法(MOHWA0020.03)	未檢出	0.02	g/kg
◎ 水楊酸		未檢出	0.02	g/kg
◎ 苯甲酸		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

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，測試報告上之測試項目為送檢客戶依其需求委託檢測。
8. 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行(AV022A03128)，◎為通過衛生福利部認證項目。

- END -

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鼎泰豐小吃店股份有限公司
新北市中和區立言街36號

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樣品照片

AFA22A05299



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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：

AFA22A05299

測試項目	測試方法	定量/偵測極限
★ 沙門氏桿菌	衛生福利部102年12月23日部授食字第1021951187號公告修正食品微生物之檢驗方法-沙門氏桿菌之檢驗(MOHWM0025.01)	詳見測試結果之定量/偵測極限
★ 腸桿菌科	衛生福利部110年6月2日衛授食字第1101900975號公告訂定食品微生物之檢驗方法-腸桿菌科之檢驗(MOHWM0028.00)	詳見測試結果之定量/偵測極限
◎ 防腐劑-酸類	衛生福利部108年1月30日衛授食字第1081900155號公告修正食品中防腐劑之檢驗方法(MOHWA0020.03)	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. : AFA22A05299M01

Date : 2022/10/31



Product Name : Braised Chicken with Chestnuts and Huadiao Wine
Sample Packaging : Please refer to the photos for sample shown at the page of this report
Sample Condition/Amount : Frozen/1 piece
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)2226-7890/Dintaifung Restaurant Co., Ltd.
Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.
Manufacture Date : 2022/10/13
Expiry Date : 2023/10/12
Country of Origin : Taiwan

The above sample information is provided and confirmed by the applicant.

Sample Received : 2022/10/20
Testing Date : 2022/10/20
Test Results: -Please refer to next page(s)-

Cheng-chia Tsai
Cheng-chia Tsai, Manager
Signed 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. : AFA22A05299M01
Date : 2022/10/31



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★ <i>Salmonella</i>	MOHW Food No. 1021951187 amended on 2013/12/23. Methods of Test for Food Microorganisms-Test of <i>Salmonella</i> .(MOHWM0025.01)	Negative	---	---
★ Enterobacteriaceae	MOHW Food No. 1101900975 promulgated on 2021/06/02. Methods of Test for Food Microorganisms-Test of Enterobacteriaceae.(MOHWM0028.00)	Negative	10	CFU/g
⊙ Acid Preservatives	---	---	---	---
⊙ p-Hydroxybenzoic acid	MOHW Food No. 1081900155 amended on 2019/01/30. Method of Test for Preservatives in Foods.(MOHWA0020.03)	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

Note:

- 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.
- This testing report contains 4 pages and it's invalid when they are separated.
- 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).
- Result reported as "N.D." or "Negative" denotes value lower than LOQ/LOD.
- All items in this testing report is based on the request from client and we are responsible for that.
- The testing method has been accredited by MOHW, which is marked with ★.
- There are 12 testing items (including Acid Preservatives 5 items、Ester Preservatives 7 items) announced by TFDA for determining preservatives. Test items shown on the report are displayed as per client's request.
- These testing items (Acid Preservatives) were performed by SGS Food Laboratory-Kaohsiung (AVO22A03128), which has been accredited by MOHW marked with ⊙.
- The report: AFA22A05299M01, was reissued on 2022/10/31.

- END -

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

Report No. : AFA22A05299M01
Date : 2022/10/31



Sample Photo

AFA22A05299



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The information requested from client is shown as below:

AFA22A05299M01

Test Item	Test Method	LOQ/LOD
★ <i>Salmonella</i>	MOHW Food No. 1021951187 amended on 2013/12/23. Methods of Test for Food Microorganisms-Test of Salmonella.(MOHWM0025.01)	Please refer to the result table above
★ Enterobacteriaceae	MOHW Food No. 1101900975 promulgated on 2021/06/02. Methods of Test for Food Microorganisms-Test of Enterobacteriaceae.(MOHWM0028.00)	Please refer to the result table above
⊙ Acid Preservatives	MOHW Food No. 1081900155 amended on 2019/01/30. Method of Test for Preservatives in Foods.(MOHWA0020.03)	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 ⊙.