

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/2020/95204

報告日期：2020/09/23



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：鼎泰豐筍香蹄膀禮盒
樣品包裝：請參考報告頁樣品照片
樣品狀態/數量：冷凍/1個
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：2020/09/16
測試日期：2020/09/16

鼎泰豐小吃店股份有限公司

檢驗報告判定章

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
★ 生菌數	衛生福利部授食字第1021950329號公告修正食品微生物之檢驗方法 - 生菌數之檢驗。	2.0X10 ¹⁺	10	CFU/g
★ 大腸桿菌群	衛生福利部授食字第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

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



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 <https://www.sgs.com.tw/Terms-and-Conditions> 閱覽，凡電子文件之格式依 <https://www.sgs.com.tw/Terms-and-Conditions> 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。

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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。	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. 當生菌數、黴菌及酵母菌數測試結果旁加星號(*)時，表示其為估計值。
8. 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。
9. 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行(YO/2020/92687)，◎為通過衛生福利部認證項目。

- END -

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樣品照片

FA/2020/95204



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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：
FA/2020/95204

測試項目	測試方法	定量/偵測極限
★ 生菌數	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 - 生菌數之檢驗。	詳見測試結果之定量/偵測極限
★ 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。	詳見測試結果之定量/偵測極限
★ 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。	詳見測試結果之定量/偵測極限
◎ 防腐劑-酸類	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。	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. : FA/2020/95204A-01

Date : 2020/09/23



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

Product Name : Braised Pork Hock with Bamboo Shoots
Sample packaging : Please refer to the photos for sample shown at the page of this report
Sample condition/ amount : Frozen/ 1 Pieces
Item No. : —
Lot. No. : —
Applicant : Dintaifung Restaurant Co., Ltd.
Applicant address/ telephone number/ contact person : No.36,Liyan St.,Zhonghe Dist.,New Taipei City 235,Taiwan/R.O.C./ (02)22267890/Dintaifung Restaurant Co.,Ltd.
Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.
Manufacture Date : —
Expiry Date : —
Country of Origin : Taiwan
Sample Received : 2020/09/16
Testing Date : 2020/09/16
Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★ Aerobic Plate Count	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Standard Plate Count (Aerobic Plate Count).	2.0X10 ¹¹	10	CFU/g
★ Coliform	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	Negative	3.0	MPN/g
★ <i>Escherichia coli</i>	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.



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

Report No. : FA/2020/95204A-01

Date : 2020/09/23



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
⊙ Acid Preservatives	---	---	---	---
⊙ Benzoic acid	MOHW Method Food No. 1081900155	N.D.	0.02	g/kg
⊙ Sorbic acid	Announced . Method of Test for Preservatives in	N.D.	0.02	g/kg
⊙ Dehydroacetic acid	Foods. Analysis was performed by HPLC.	N.D.	0.02	g/kg
⊙ p-Hydroxybenzoic acid		N.D.	0.02	g/kg
⊙ Salicylic 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).
- The testing result will be "N.D." or Negative for Limit of Quantification and Limit of Detection, respectively.
- 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 ★.
- It's an estimate count when the (*) is shown along with standard plate count or/and mold and yeast count.
- 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.
- These testing items (Preservatives) were performed by SGS Food Laboratory-Kaohsiung (VO/2020/92687), 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. : FA/2020/95204A-01

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Sample Photo

FA/2020/95204



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The information requested from client is shown as below:

FA/2020/95204A-01

Test Item	Test Method	LOQ/LOD
★ Aerobic Plate Count	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Standard Plate Count (Aerobic Plate Count).	Please refer to the result table above
★ Coliform	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	Please refer to the result table above
★ <i>Escherichia coli</i>	MOHW Method Food No. 1021951163 Announced. Methods of Test for Food Microorganisms - Test of <i>Escherichia coli</i> .	Please refer to the result table above
⊙ Acid Preservatives	MOHW Method Food No. 1081900155 Announced. Method of Test for Preservatives in Foods. Analysis was performed by HPLC.	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 ⊙.