

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: 報告日期:

AFA20A07244

2020/11/03

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: 菜肉大包

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:

鼎泰豐小吃店股份有限公司 申請廠商:

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 申請廠商地址/電話/聯絡人:

鼎泰豐小吃店股份有限公司 生產或供應廠商:

製造日期: 有效日期:

原產地(國): 台灣

收樣日期: 2020/10/27 測試日期: 2020/10/27 鼎泰豐小吃店股份有限公司

檢驗報告判定章

合 格 不 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	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

台灣檢驗科技股份有限公司 報告簽署人



此報告是本<mark>公司依</mark>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.sqs.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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頁數 : 2 of 4

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: 報告日期: AFA20A07244 2020/11/03

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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				
◎ 去水醋酸	108年1月30日衛生福利部衛授食字第	未檢出	0.02	g/kg
◎ 己二烯酸	1081900155號公告修正食品中防腐劑之	未檢出 🔷	0.02	g/kg
◎ 苯甲酸	檢驗方法, 以高效液相層析儀/光二極體陣	未檢出	0.02	g/kg
◎ 水楊酸	列檢出器(HPLC/PDA)檢測。	未檢出人	0.02	g/kg
◎ 對羥苯甲酸		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;若該測試項官屬於定性分析則以「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 " 表衣
- 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(APO20A03819),◎為通過衛生福利部認證項目。





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測 試 報 告 Test Report

頁數 : 3 of 4

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: 報告日期: AFA20A07244 2020/11/03

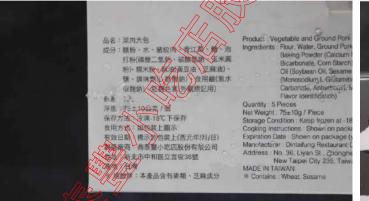
樣品照片

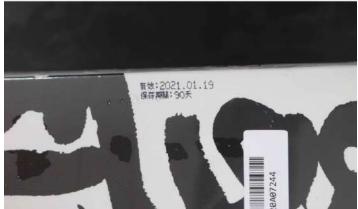
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測 試 報 告 Test Report

以下為申請廠商委託測試項目、測試方法、定量/偵測極限:

AFA20A07244

7 11 7 12 07 10 1 2 1 1		
測試項目	測試方法	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 <mark>見測試結</mark> 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。	詳吳測試結果之定量/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

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



此報告是本义方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 閱覽,凡電子文件之格式依https://www.sgs.com.tw/Terms-and-Conditions 閱覽,凡電子文件之格式依 市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。



FOOD LAB-TAIPEI

測試報告 **Test Report**

報告編號:

AFA20C03412

報告日期:

2020/12/17

鼎泰豐小吃店股份有限公司 新北市中和區立言街36號

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: 芋泥大包

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:

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: 2020/12/10 測試日期: 2020/12/10

測試結果:

鼎泰豐小吃店股份有限公司

新北市中和區立言街36號/(02)2226 890/鼎泰豐小吃店股份有限公司

檢驗報告判定章

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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				
◎ 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

- 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 3 頁,分離使用無效。
- 3 若該測試項目屬於定量分析則以人定量極限」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"末檢出"或"陰性 "表示。
- 5 本檢驗報告之所有檢驗內容/對依委託事項執行檢驗,如有不實,願意承擔完全責任。
- 6 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。
- 7 本次委託測試項目由Sabox 品實驗室-高雄執行(AVO20C01842),◎為通過衛生福利部認證項目。

蔡政家

台灣檢驗科技股份有限公司 報告簽署人



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FOOD LAB-TAIPEI

測 試 報 告 Test Report

>) 頁數 : 2 of 3

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:報告日期:

AFA20C03412 2020/12/17

樣品照片

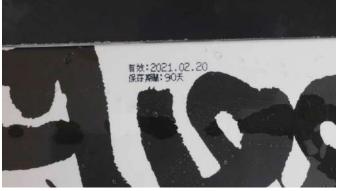
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FOOD LAB-TAIPEI

測 試 報 告 Test Report

^{//} 頁數 : 3 of 3

以下為申請廠商委託測試項目、測試方法、定量/偵測極限:

AFA20C03412

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	詳見測試結果之定量/偵測極限
	1081900155號公告修正食品中防腐劑之檢驗方	, Kogs
	法, 以高效液相層析儀/光二極體陣列檢出器	
	(HPLC/PDA)檢測。	//. [©]

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。

此報告是本义的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 閱覽,凡電子文件之格式依https://www.sgs.com.tw/Terms-and-Conditions 閱覽,凡電子文件之格式依 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。

SGS Taiwan Ltd. 台灣檢驗科技股份有限公司 3F, 125, Wu Kung Road, New Taipei Industrial Park, Wu Ku District, New Taipei City, 24886, Taiwan / 24886 新北市五股區新北產業園區五工路 125 號 3 棲 t (886-2) 2299-3939 f (886-2) 2299-1687 www.sqs.com.tw



FOOD LAB-TAIPEI

測試報告 **Test Report**

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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

報告編號: 報告日期: AFA20C03411

2020/12/17

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: 豆沙大包

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: 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: 2020/12/10 測試日期: 2020/12/10

測試結果:

鼎泰豐少	吃店	股份有	限公司
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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

檢驗報告判定章

合 格 不

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

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蔡政家 台灣檢驗科技股份有限公司

報告簽署人



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FOOD LAB-TAIPEI

測 試 報 告 Test Report

>) 頁數 : 2 of 3

報告編號: 報告日期:

AFA20C03411 2020/12/17

鼎泰豐小吃店股份有限公司 新北市中和區立言街36號

樣品照片

AFA20C03411



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FOOD LAB-TAIPEI

測 試 報 告 Test Report

^{//} 頁數 : 3 of 3

以下為申請廠商委託測試項目、測試方法、定量/偵測極限:

AFA20C03411

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	詳見測試結果之定量/偵測極限
	1081900155號公告修正食品中防腐劑之檢驗方	, Kogs
	法, 以高效液相層析儀/光二極體陣列檢出器	
	(HPLC/PDA)檢測。	//. [©]

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。

此報告是本义方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 閱覽,凡電子文件之格式依https://www.sgs.com.tw/Terms-and-Conditions 閱覽,凡電子文件之格式依 在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。



FOOD LAB-TAIPEI

測試報告 **Test Report**

報告編號: 報告日期: AFA20C03413

2020/12/17

鼎泰豐小吃店股份有限公司 新北市中和區立言街36號

以下測試之樣品係由申請廠商所提供並確認資料如下:

芝麻大包 <u>產品名稱:</u>

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:

<u>產品批號:</u>

申請廠商: 鼎泰豐小吃店股份有限公司

新北市中和區立言街36號/(02)22267 90/鼎泰 申請廠商地址/電話/聯絡人:

生產或供應廠商: 鼎泰豐小吃店股份有限公司

製造日期:

原產地(國): 台灣

2020/12/10 收樣日期: 測試日期: 2020/12/10

測試結果:

有效日期:

鼎泰豐小吃店股份有限公司	鼎泰	豐小	吃店	股份有	限公	百
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^{酸酸領限公司} **驗報告判定章**

	格	不	合	格
1188				

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/光二極體障列檢出器	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

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 3 頁,分離使用無效 ∞
- 3 若該測試項目屬於定量分析則以了定量極限」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 衛生福利部公告之防腐戰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

7本次委託測試項目由SGS食品實驗 7020C01841), ◎為通過衛生福利部認證項目。

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



FOOD LAB-TAIPEI

測 試 報 告 Test Report

頁數 : 2 of 3

報告編號: 報告日期:

AFA20C03413 2020/12/17



鼎泰豐小吃店股份有限公司 新北市中和區立言街36號

樣品照片

AFA20C03413



AFA20C03413

AFA20C03413





FOOD LAB-TAIPEI

測 試 報 告 Test Report

以下為申請廠商委託測試項目、測試方法、定量/偵測極限:

AFA20C03413

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	註見測試結果之定量/偵測極限
	1081900155號公告修正食品中防腐劑之檢驗方	1 / 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
	法, 以高效液相層析儀/光二極體陣列檢出器	
	(HPLC/PDA)檢測。	

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。

此報告是本义方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 閱覽,凡電子文件之格式依https://www.sgs.com.tw/Terms-and-Conditions 閱覽,凡電子文件之格式依 在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。



FOOD LAB-TAIPEI

測 試 報 告 Test Report

>) 頁數:1 of 3

報告編號: 報告日期: AFA20C03415 2020/12/17

鼎泰豐小吃店股份有限公司 新北市中和區立言街36號

以下測試之樣品係由申請廠商所提供並確認資料如下:

<u>產品名稱:</u> 香菇素包

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:

<u>申請廠商:</u> 鼎泰豐小吃店股份有限公司

<u>申請廠商地址/電話/聯絡人:</u>新北市中和區立言街36號/(02

<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:

原產地(國): 台灣

收樣日期:2020/12/10測試日期:2020/12/10

測試結果:

	鼎泰	豊く	贮	店股	份有	限公	ID.
J		a. + +	Y4/4/\)	/o 	_		

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

檢驗報告判定章

各 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/光二極體障列檢出器	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

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 3 頁,分離使用無效 √
- 3 若該測試項目屬於定量分析則以了定量極限」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 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

7 本次委託測試項目由SGS食品實驗室-高雄執行(MD20C01839),◎為通過衛生福利部認證項目。

蔡政策

蔡政家》經理

台灣檢驗科技般份有限公司報告簽署人

SGS FND -



FOOD LAB-TAIPEI

測 試 報 告 Test Report

> <u>)</u> 頁數 : 2 of 3

報告編號:報告日期:

AFA20C03415 2020/12/17

鼎泰豐小吃店股份有限公司 新北市中和區立言街36號

樣品照片

AFA20C03415



AFA20C03415

AFA20C03415





FOOD LAB-TAIPEI

測 試 報 告 Test Report

> _ 頁數:3 of 3

以下為申請廠商委託測試項目、測試方法、定量/偵測極限:

AFA20C03415

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	詳見測試結果之定量/偵測極限
	1081900155號公告修正食品中防腐劑之檢驗方	, Kogs
	法, 以高效液相層析儀/光二極體陣列檢出器	
	(HPLC/PDA)檢測。	

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。

此報告是本义方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 閱覽,凡電子文件之格式依https://www.sgs.com.tw/Terms-and-Conditions 閱覽,凡電子文件之格式依 在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。

SGS Taiwan Ltd. 台灣檢驗科技股份有限公司 3F, 125, Wu Kung Road, New Taipei Industrial Park, Wu Ku District, New Taipei City, 24886, Taiwan / 24886 新北市五股區新北產業園區五工路 125 號 3 棲 t (886-2) 2299-3939 f (886-2) 2299-1687 www.sqs.com.tw



FOOD LAB-TAIPEI

測試報告 **Test Report**

AFA20C03416 2020/12/17

報告編號: 報告日期:

以下測試之樣品係由申請廠商所提供並確認資料如下:

黃金流沙包 <u>產品名稱:</u>

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:

鼎泰豐小吃店股份有限公司

新北市中和區立言街36號

<u>產品批號:</u> 申請廠商: 鼎泰豐小吃店股份有限公司

新北市中和區立言街36號/(02)22267890/鼎 申請廠商地址/電話/聯絡人:

鼎泰豐小吃店股份有限公司 生產或供應廠商:

製造日期:

有效日期: 原產地(國): 台灣

2020/12/10 收樣日期: 測試日期: 2020/12/10

測試結果:

鼎泰豐少	吃店股	份有門	艮公司
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嚴 競報 告判定章

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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				
◎ 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

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 3 頁,分離使用無效 ∞
- 3 若該測試項目屬於定量分析則以了定量極限」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 衛生福利部公告之防腐戰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

7本次委託測試項目由SGS食品實際

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



FOOD LAB-TAIPEI

測 試 報 告 Test Report

>) 頁數 : 2 of 3

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:報告日期:

AFA20C03416 2020/12/17

樣品照片

AFA20C03416



AFA20C03416

AFA20C03416







FOOD LAB-TAIPEI

測 試 報 告 Test Report

^{//} 頁數 : 3 of 3

以下為申請廠商委託測試項目、測試方法、定量/偵測極限:

AFA20C03416

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	詳見測試結果之定量/偵測極限
	1081900155號公告修正食品中防腐劑之檢驗方	Root
	法, 以高效液相層析儀/光二極體陣列檢出器	
	(HPLC/PDA)檢測。	//.

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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FOOD LAB-TAIPEI

測 試 報 告 Test Report

頁數:1 of 3

報告編號: 報告日期: AFA20C03414 2020/12/17

鼎泰豐小吃店股份有限公司 新北市中和區立言街36號

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: 鮮肉大包

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:

<u>申請廠商:</u> 鼎泰豐小吃店股份有限公司

<u>申請廠商地址/電話/聯絡人:</u> 新北市中和區立言街36號/(02)222<mark>7</mark>7890/鼎泰豐小<mark>吃店</mark>般份有限公司

生產或供應廠商: 鼎泰豐小吃店股份有限公司

製造日期: —

收樣日期:2020/12/10測試日期:2020/12/10

測試結果:

見 表	豐小	吃龙	股份有	限公司
闭后公	豆炒	でした	风刀仴	バムス

27000/周素攤小吃休晚公司

檢驗報告判定章

格 不 合 格

		4	-	
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
/t 斗·		•	-	•

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 3 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 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。
- 7 本次委託測試項目由SGS食品實驗

个人安记例或项目的000 区的复数金

禁政家 經理

台灣檢驗科技股份有限公司 報告簽署人 左高雄載/ANO20C01840),◎為通過衛生福利部認證項目。 (END -

SGS



FOOD LAB-TAIPEI

測 試 報 告 Test Report

>) 頁數 : 2 of 3

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: 報告日期:

AFA20C03414 2020/12/17

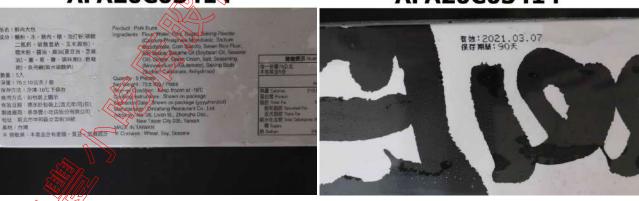
樣品照片

AFA20C03414



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AFA20C03414





FOOD LAB-TAIPEI

測 試 報 告 Test Report



以下為申請廠商委託測試項目、測試方法、定量/偵測極限:

AFA20C03414

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	詳見測試結果之定量/偵測極限
	1081900155號公告修正食品中防腐劑之檢驗方	, Rossy
	法, 以高效液相層析儀/光二極體陣列檢出器	
	(HPLC/PDA)檢測。	//. [©]

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。





Page: 1 of 4

Dintaifung Restaurant Co., Ltd.

No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No. : AFA20A07244M01

Date : 2020/11/03

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

<u>Product Name:</u> Vegetable and Ground Pork Buns

Sample Packaging: Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount : Frozen/1piece

<u>Item No. :</u> — <u>Lot. No. :</u> —

Applicant: Dintaifung Restaurant Co.,Ltd.

Applicant address/

No.36,Liyan St.,Zhonghe Dist.,New Taipei City, Taiwan/(02)22267890/Dintaifung Restaurant telephone number/

contact person :

<u>Manufacturer/Vendor</u>: DinTaiFung Restaurant Co., Ltd

Manufacture Date : —
Expiry Date : —

 Country of Origin :
 Taiwan

 Sample Received :
 2020/10/27

 Testing Date :
 2020/10/27

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★ Escherichia coli	MOHW Method Food No. 1021951163 amended on 2013/12/20. Methods of Test for Food Microorganisms - Test of Escherichia coli	Negative	3.0	MPN/g
★ Coliform	MOHW Method Food No. 1021950329 amended on 2013/9/6. Methods of Test for Food Microorganisms - Test of Coliforn bacteria.	Negative	3.0	MPN/g





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Page: 2 of 4

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

Report No. : AFA20A07244M01

Date: 2020/11/03

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Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Acid Preservatives				
 Dehydroacetic acid 	MOHW Method Food No. 1081900155	N.D.	0.02	g/kg
Sorbic acid	amended on 2019/1/30. Method of Test	N.D.	0.02	g/kg
Benzoic acid	for Preservatives in Foods. Analysis	N.D	0.02	g/kg
Salicylic acid	was performed by HPLC/PDA.	N.D.	0.02	g/kg
p-Hydroxybenzoic 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.
- 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(Preservatives)were performed by SGS Food Laboratory-Kaohsiung (AVO20A03819), which has been accredited by MOHW marked with

 .

- END -

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Page: 3 of 4

Dintaifung Restaurant Co.,Ltd. No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan Report No.: AFA20A07244M01 Date:

2920/11/03

Sample Photo

AFA20A07244



AFA20A07244

AFA20A07244



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The information requested from client is shown as below:

AFA20A07244M01

Test Item	Test Method	LOQ/LOD
★ Escherichia coli	MOHW Method Food No. 1021951163 amended	Please refer to the result table above
	on 2013/12/20. Methods of Test for Food	
	Microorganisms - Test of Escherichia coli.	
★ Coliform	MOHW Method Food No. 1021950329 amended	Please refer to the result table above
	on 2013/9/6. Methods of Test for Food	*
	Microorganisms - Test of Coliform bacteria.	₂ 9
Acid Preservatives	MOHW Method Food No. 1081900155 amended	Please refer to the result table above
	on 2019/1/30. Method of Test for Preservatives	
	in Foods. Analysis was performed by HPLC/PDA.	

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 o.

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Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No. : AFA20003412M01

Member of SGS Group

Date : 2029/12/17

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

Product Name: Taro Buns

<u>Sample Packaging</u>: Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount : Frozen/1piece

<u>Item No. :</u>
<u>Lot. No. :</u>

Applicant: Dintaifung Restaurant Co.,Ltd.

Applicant address/telephone No.36, Liyan St., Zhonghe Dist., New Taipei City, Tawan/(02)22267890/Dintaifung Restaurant

number/contact person : Co., Ltd.

<u>Manufacturer/Vendor:</u> Dintaifung Restaurant Co., Ltd.

Manufacture Date :—Expiry Date :—Country of Origin :Taiwan

 Sample Received :
 2020/12/10

 Testing Date :
 2020/12/10

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Acid Preservatives	S			
p-Hydroxybenzoic acid	MOHW Method Food No. 1081900155 amended on	N.D.	0.02	g/kg
Salicylic acid	2019/1/30. Method of Test for Preservatives in	N.D.	0.02	g/kg
Benzoic acid	Foods. Analysis was performed by HPLC/PDA.	N.D.	0.02	g/kg
Sorbic acid	•	N.D.	0.02	g/kg
 Dehydroacetic 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.
- 2 This testing report contains 3 pages and it 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 pased on the request from client and we are responsible for that.
- 6 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.

7 These testing items were performed by \$08 Food Laboratory-Kaohsiung (AVO20C01842), which has been accredited by MOHW marked

with ⊚.

Chengchia I sai, Manager Signed for and on behalf of

SGS Taiwan Ltd.

- END -

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Page: 2 of 3

Dintaifung Restaurant Co., Ltd. No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan Report No. : AFA20C03412M01 Date : 2020/12/17

Sample Photo

AFA20C03412



AFA20C03412

AFA20C03412





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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03412M01

Test Item	Test Method	LOQ/LOD
Acid Preservatives	MOHW Method Food No. 1081900155 amended on	Please refer to the result table above
	2019/1/30. Method of Test for Preservatives in Foods.	
	Analysis was performed by HPLC/PDA.	
		× ·

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

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食品實驗室-台北 FOOD LAB-TAIPEI 測 試 報 告

Test Report

Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No. : AFA2003411M01

Date : 2020/12/17

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

Product Name: Red Bean Buns

Sample Packaging: Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount : Frozen/1piece

Applicant: Dintaifung Restaurant Co., Ltd.

Applicant address/telephone No.36, Liyan St., Zhonghe Dist., New Taipei City, Tawan/(02)22267890/Dintaifung Restaurant

number/contact person : Co., Ltd.

Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.

Manufacture Date :—Expiry Date :—Country of Origin :Taiwan

 Sample Received :
 2020/12/10

 Testing Date :
 2020/12/10

Test Results:

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

Note:

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- 2 This testing report contains 3 pages and it 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." of "Negative" for Limit of Quantification and Limit of Detection, respectively.
- 5 All items in this testing report is pased on the request from client and we are responsible for that.
- 6 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.

7 These testing items were performed by \$08 Food Laboratory-Kaohsiung (AVO20C01843), which has been accredited by MOHW marked with ...

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Chengchia I sai, Manager Signed to and on behalf of SGS Taiwan Ltd. - END -

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Page: 2 of 3

Dintaifung Restaurant Co., Ltd. No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan Report No.: AFA20C03411M01 2020/12/17

Date:

Sample Photo

AFA20C03411



AFA20C03411

AFA20C03411



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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03411M01

Test Item	Test Method	LOQ/LOD
Acid Preservatives	MOHW Method Food No. 1081900155 amended on	Please refer to the result table above
	2019/1/30. Method of Test for Preservatives in Foods.	
	Analysis was performed by HPLC/PDA.	
		×

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

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食品實驗室-台北 FOOD LAB-TAIPEI 測 試 報 告

Test Report

Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No. : AFA20C03413M01

Date : 2020/12/17

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

Product Name : Sesame Buns

Sample Packaging: Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount : Frozen/1piece

<u>ltem No. :</u>
<u>Lot. No. :</u>

Applicant: Dintaifung Restaurant Co., Ltd.

Applicant address/telephone number/contact No.36, Liyan St., Zhonghe Dist., New Taipei city, aiwan/(02)22267890/Dintaifung

person: Restaurant Co., Ltd.

Manufacturer/Vendor: Dintaifung Restaurant Co., Ltd.

Manufacture Date :—Expiry Date :—Country of Origin :Taiwan

 Sample Received :
 2020/12/10

 Testing Date :
 2020/12/10

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Acid Preservatives				
p-Hydroxybenzoic acid	MOHW Method Food No. 4081900155	N.D.	0.02	g/kg
Salicylic acid	amended on 2019/1/30. Method of Test for	N.D.	0.02	g/kg
Benzoic acid	Preservatives in Foods. Analysis was	N.D.	0.02	g/kg
Sorbic acid	performed by HPLC/PDA.	N.D.	0.02	g/kg
Dehydroacetic acid	9	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.
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- 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." of Thegative" 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 There are 12 testing items (recluding 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.

7 These testing items were performed by SGS Food Laboratory-Kaohsiung (AVO20C01841), which has been accredited by MOHW

marked with o.

Chengchia I sai, Manager Signed for and on behalf of

SGS Taiwan Ltd.

- END -

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Page: 2 of 3

Dintaifung Restaurant Co., Ltd. No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan Report No. : AFA20C03413M01 Date : 2020/12/17

Sample Photo

AFA20C03413



AFA20C03413

AFA20C03413





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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03413M01

Test Item	Test Method	LOQ/LOD
Acid Preservatives	MOHW Method Food No. 1081900155 amended	Please refer to the result table above
	on 2019/1/30. Method of Test for Preservatives	
	in Foods. Analysis was performed by	
	HPLC/PDA.	<i>*</i>

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

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

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SGS Taiwan Ltd.

3F, 125, Wu Kung Road, New Taipei Industrial Park, Wu Ku District, New Taipei City, 24886, Taiwan / 24886 新北市五股區新北產業園區五工路 125 號 3 模t (886-2) 2299-3939 ft (886-2) 2299-1687 www.sgs.com.tw



Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No. : AFA20C03415M01
Date : 2020/42/17

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

<u>Product Name:</u> Vegetarian Mushroom Buns

Sample Packaging: Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount : Frozen/1piece

<u>ltem No. :</u>
<u>Lot. No. :</u>

Applicant : Dintaifung Restaurant Co., Ltd.

Applicant address/telephone number/contact No.36, Liyan St., Zhonghe Dist., New Taipei city, aiwan/(02)22267890/Dintaifung

person: Restaurant Co., Ltd.

Manufacturer/Vendor: Dintaifung Restaurant Co., Ltd.

Manufacture Date :—Expiry Date :—Country of Origin :Taiwan

 Sample Received :
 2020/12/10

 Testing Date :
 2020/12/10

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Acid Preservatives				
p-Hydroxybenzoic acid	MOHW Method Food No. 4081900155	N.D.	0.02	g/kg
Salicylic acid	amended on 2019/1/30. Method of Test for	N.D.	0.02	g/kg
Benzoic acid	Preservatives in Foods. Analysis was	N.D.	0.02	g/kg
Sorbic acid	performed by HPLC/PDA.	N.D.	0.02	g/kg
Dehydroacetic acid	○ • • • • • • • • • • • • • • • • • • •	N.D.	0.02	g/kg

Note:

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- 6 There are 12 testing items (recluding 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.

7 These testing items were performed by SGS Food Laboratory-Kaohsiung (AVO20C01839), which has been accredited by MOHW

marked with o.

Chengchia I sai, Manager Signed for and on behalf of

SGS Taiwan Ltd.

- END -

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Page: 2 of 3

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

AFA20C03415M01 Report No.: Date:

2020/12/17

Sample Photo





AFA20C03415





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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03415M01

Test Item	Test Method	LOQ/LOD
Acid Preservatives	MOHW Method Food No. 1081900155 amended	Please refer to the result table above
	on 2019/1/30. Method of Test for Preservatives	
	in Foods. Analysis was performed by	
	HPLC/PDA.	<i>*</i>

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

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

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SGS Taiwan Ltd.

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食品實驗室-台北 FOOD LAB-TAIPEI 測 試 報 告

Test Report

Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No.: AFA20C03416M01 Date: 2020/12/17

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

<u>Product Name:</u> Golden Lava Buns

Sample Packaging: Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount : Frozen/1piece

<u>ltem No. :</u>
<u>Lot. No. :</u>

Applicant: Dintaifung Restaurant Co., Ltd.

Applicant address/telephone number/contact No.36, Liyan St., Zhonghe Dist., New Taipei city, aiwan/(02)22267890/Dintaifung

person: Restaurant Co., Ltd.

<u>Manufacturer/Vendor:</u> Dintaifung Restaurant Co., Ltd.

Manufacture Date :—Expiry Date :—Country of Origin :Taiwan

 Sample Received :
 2020/12/10

 Testing Date :
 2020/12/10

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Acid Preservatives				
p-Hydroxybenzoic acid	MOHW Method Food No. 4081900155	N.D.	0.02	g/kg
Salicylic acid	amended on 2019/1/30. Method of Test for	N.D.	0.02	g/kg
Benzoic acid	Preservatives in Foods. Analysis was	N.D.	0.02	g/kg
Sorbic acid	performed by HPLC/PDA.	N.D.	0.02	g/kg
Dehydroacetic acid	<u></u>	N.D.	0.02	g/kg

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7 These testing items were performed by SGS Food aboratory-Kaohsiung (AVO20C01838), which has been accredited by MOHW

marked with o.

Chengchia I sai, Manager Signed for and on behalf of - END -

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Page: 2 of 3

Dintaifung Restaurant Co., Ltd. No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan Report No. : AFA20C03416M01 Date : 2020/12/17

2020/12/17

Sample Photo

AFA20C03416



AFA20C03416

AFA20C03416



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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03416M01

Test Item	Test Method	LOQ/LOD
Acid Preservatives	MOHW Method Food No. 1081900155 amended	Please refer to the result table above
	on 2019/1/30. Method of Test for Preservatives	
	in Foods. Analysis was performed by	
	HPLC/PDA.	<i>*</i>

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

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

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SGS Taiwan Ltd.



Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

Report No. : AFA20C03414M01 Date : 2020/12/17

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

<u>Product Name:</u> Pork Buns

Sample Packaging: Please refer to the photos for sample shown at the page of this report

Sample Condition/Amount : Frozen/1piece

<u>ltem No. :</u>
<u>Lot. No. :</u>

Applicant: Dintaifung Restaurant Co., Ltd.

Applicant address/telephone number/contact No.36, Liyan St., Zhonghe Dist., New Taipei city, aiwan/(02)22267890/Dintaifung

person: Restaurant Co., Ltd.

Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.

Manufacture Date :—Expiry Date :—Country of Origin :Taiwan

 Sample Received :
 2020/12/10

 Testing Date :
 2020/12/10

Test Results:

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

Note:

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7 These testing items were performed by SGS/Food Laboratory-Kaohsiung (AVO20C01840), which has been accredited by MOHW

marked with o.

- END -

Chengchia [sai , Manager Signed for and or behalf of

SGS Taiwan Ltd.

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Page: 2 of 3

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

AFA20C03414M01 Report No.: Date:

2020/12/17

Sample Photo





AFA20C03414





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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03414M01

Test Item	Test Method	LOQ/LOD
Acid Preservatives	MOHW Method Food No. 1081900155 amended	Please refer to the result table above
	on 2019/1/30. Method of Test for Preservatives	
	in Foods. Analysis was performed by	
	HPLC/PDA.	<i>*</i>

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 o.

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