

FOOD LAB-TAIPEI

測 試 報 告 Test Report

頁數:1 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: AFA20C03407

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:

<u>產品名稱:</u> 白菜水餃禮盒

樣品包裝: 請參考報告頁樣品照片

<u>樣品狀態/數量:</u> 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)2226<mark>7</mark>890/鼎泰豐/)

<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:

鼎泰豐	豊小吃	店股	份有	限公司	司
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7890/鼎泰豐小吃店股份有限公司

檢驗報告判定章

格不合格

測試結果:		7		
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/光二極體揮列檢出器	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	a/ka

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下遺極限」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。

菜 正文 蔡政家 經理 台灣檢驗科技股份有限公司

報告簽署人





FOOD LAB-TAIPEI

測 試 報 告 Test Report

>) 頁數 : 2 of 3

報告編號:報告日期:

AFA20C03407

2020/12/17

新北市中和區立言街36號

鼎泰豐小吃店股份有限公司

樣品照片

AFA20C03407



AFA20C03407



AFA20C03407





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:

AFA20C03407

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。

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。



FOOD LAB-TAIPEI

測 試 報 告 Test Report

>) 頁數 : 1 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: AFA20C03408

:

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: 韭菜水餃禮盒

樣品包裝: 請參考報告頁樣品照片

樣品狀態/數量: 冷凍/1件

<u>產品型號:</u> <u>產品批號:</u>

申請廠商: 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 57890/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 4人 E人 土口

 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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27900/周寿豐小吃吃股份有限公司

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

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"表檢出"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。





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:

AFA20C03408 2020/12/17

樣品照片

AFA20C03408



AFA20C03408









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:

AFA20C03408

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。





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: AFA20C03406

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: 高麗菜水餃禮盒 **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:

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

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

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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
112				

- 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"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。

蔡政家》 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。

www.sas.com.tw



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:

AFA20C03406 2020/12/17

樣品照片

AFA20C03406



AFA20C03406

AFA20C03406







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:

AFA20C03406

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。





FOOD LAB-TAIPEI

測 試 報 告 Test Report

頁數:1 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:

AFA20C03410

報告日期:

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:

<u>產品名稱:</u> 蔬食水餃禮盒

樣品包裝: 請參考報告頁樣品照片

樣品狀態/數量: 冷凍/1件

<u>產品型號:</u> - <u>產品批號:</u> -

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 **上**

 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
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2267890/學泰豐小吃吃股份有限公司

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/光二極體揮列檢出器	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
○ 苯甲酸○ 己二烯酸	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 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 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"表檢出"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★品實驗室-高雄執行(AVO20C01844),◎為通過衛生福利部認證項目。

報告簽署人

SGS TAIWAN END



FOOD LAB-TAIPEI

測 試 報 告 Test Report

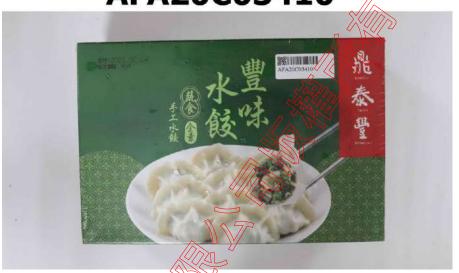
>) 頁數 : 2 of 3

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:

AFA20C03410 2020/12/17

樣品照片

AFA20C03410



AFA20C03410









FOOD LAB-TAIPEI

測 試 報 告 Test Report

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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:

AFA20C03410

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	, Kogy
	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。



FOOD LAB-TAIPEI

測 試 報 告 Test Report

頁數:1 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:

AFA20C03409

報告日期:

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:
 蝦肉韭菜水餃禮盒

 樣品包裝:
 請參考報告頁樣品照片

樣品狀態/數量: 冷凍/1件

<u>產品型號:</u> <u>產品批號:</u> —

申請廠商地址/電話/聯絡人: 新北市中和區立言街36號/(0

<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	豐	少吃	店	股份	有	限	公司
			7//>					•

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

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	1157			
◎ 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/光二極體揮列檢出器	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
/壮 - 1 ・				

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入定量極限」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"表檢出"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。





FOOD LAB-TAIPEI

測 試 報 告 Test Report

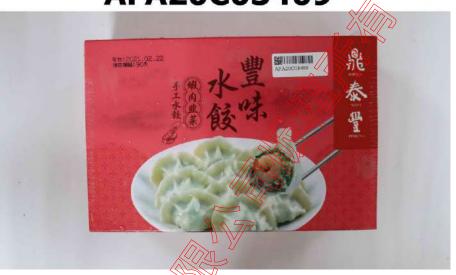
>) 頁數 : 2 of 3

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:

AFA20C03409 2020/12/17

樣品照片

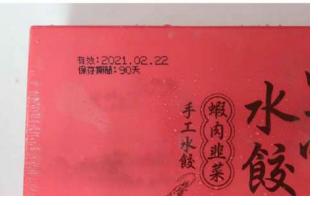
AFA20C03409



AFA20C03409

AFA20C03409







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:

AFA20C03409

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。





食品實驗室-台北 FOOD LAB-TAIPEI 測試報告

Test Report

Dintaifung Restaurant Co., Ltd.

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

AFA20003407M01 Report No.:

20**20**/12/17

Date:

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

Product Name: Handmade Chinese Cabbage Dumplings

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

<u>number/contact person:</u> Co., Ltd.

Manufacturer/Vendor: Dintaifung Restaurant Co., Ltd.

Manufacture Date: Expiry Date: Country of Origin: Taiwan

2020/12/10 Sample Received : 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 its 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." "Wegative" 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 Food Laboratory-Kaohsiung (AVO20C01847), which has been accredited by MOHW marked

with ®

Chengchial 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. : AFA20C03407M01 Date : 2020/12/17

Sample Photo

AFA20C03407



AFA20C03407





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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03407M01

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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Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

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

Report No. : AFA20003408M01

Date : 2020/12/17

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

Product Name: Handmade Chive and Pork Dumplings

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.

<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 \$0\$ Food Laboratory-Kaohsiung (AVO20C01846), which has been accredited by MOHW marked

with ⊚.

Chengchial sai, Manager Signed (or 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. : AFA20C03408M01 Date : 2020/12/17

Sample Photo

AFA20C03408



AFA20C03408

AFA20C03408





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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03408M01

Test Item	Test Method	LOQ/LOD
	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.	
	λ.	

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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Dintaifung Restaurant Co., Ltd.

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

AFA20C03406M01 Report No.:

Date:

20**20**/12/17

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

Product Name: Handmade Cabbage and Pork Dumplings

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

<u>number/contact person:</u> Co., Ltd.

Manufacturer/Vendor: Dintaifung Restaurant Co., Ltd.

Manufacture Date: Expiry Date: Country of Origin: Taiwan

2020/12/10 Sample Received : 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 its invalid when they are separated.
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- 4 The testing result will be "N.D." "Wegative" 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.

SGS Food Laboratory-Kaohsiung (AVO20C01848), which has been accredited by MOHW marked 7 These testing items were performed by

with ®

Chengchya Tsai, Manager Signed for and on behalf of

- END -

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

AFA20C03406M01 Report No.: Date:

2020/12/17

Sample Photo

AFA20C03406



AFA20C03406

AFA20C03406





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Page: 3 of 3

The information requested from client is shown as below:

AFA20C03406M01

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.	
		v l

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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Page: 1 of 3

Dintaifung Restaurant Co., Ltd.

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

Report No. : AFA20003410M01

Date: 2029/12/17

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

Product Name: Handmade Mixed Greens and Mushroom Dumplings

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/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:

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- 2 This testing report contains 3 pages and its 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 based 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 SGS Food Laboratory-Kaohsiung (AVO20C01844), which has been accredited by MOHW marked with ®

1

Chengchiell 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

AFA20C03410M01 Report No.: Date:

2020/12/17

Sample Photo

AFA20C03410



AFA20C03410







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The information requested from client is shown as below:

AFA20C03410M01

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

Dintaifung Restaurant Co., Ltd.

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

AFA20003409M01 Report No.:

20**20**/12/17 Date:

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

Product Name: Handmade Shrimp , Pork and Chive Dumplings

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

<u>number/contact person:</u> Co., Ltd.

Manufacturer/Vendor: Dintaifung Restaurant Co., Ltd.

Manufacture Date: Expiry Date: Country of Origin: Taiwan

2020/12/10 Sample Received : 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 its 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 Food Laboratory-Kaohsiung (AVO20C01845), which has been accredited by MOHW marked

with ®

Chengchial sai, Manager Signed for and on behalf of SGS Taiwan Ltd. - END -

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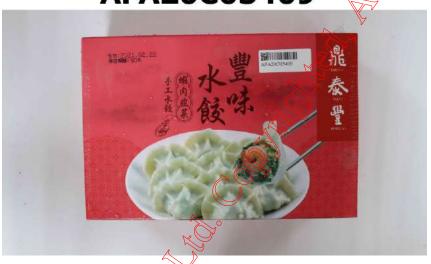
Dintaifung Restaurant Co., Ltd. No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan

AFA20C03409M01 Report No.: 2020/12/17

Date:

Sample Photo

AFA20C03409



AFA20C03409



AFA20C03409



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Page: 3 of 3

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AFA20C03409M01

Test Item	Test Method	LOQ/LOD
	MOHW Method Food No. 1081900155 amended on	Please refer to the result table above
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