

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/2019/A2807

報告日期: 2019/10/18



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: 黃金流沙包
樣品包裝: 請參考報告末頁樣品照片
樣品狀態/數量: 冷凍/1盒
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: 2019/10/31
原產地(國): 台灣
收樣日期: 2019/10/09
測試日期: 2019/10/09

鼎泰豐小吃店股份有限公司	
檢驗報告判定章	
合	格
不	合
格	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。	陰性	3.0	MPN/g
★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。	陰性	3.0	MPN/g

黃幼慈

經理

台灣檢驗科技股份有限公司

報告簽署人



聯絡人: 任志正 博士

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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。(衛生福利部公告之防腐劑檢驗方法涵蓋丙酸、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)。	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 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. 測試項目名稱旁有加★者,為通過衛生福利部食品藥物管理署認證項目。
7. 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行(FA/2019/A2807)。

- END -

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樣品照片

FA/2019/A2807



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Din Tai Fung Restaurant Co., Ltd.
 No.36, Liyan St., Zhonghe Dist., New Taipei City.

Report No. : FA/2019/A2807A-01

Date : 2019/10/18



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

Product Name : Golden Lava Buns
Sample packaging : Please refer to the photos for sample shown at the last page of this report
Sample condition/ amount : Frozen/1 box
Item No. : —
Lot. No. : —
Applicant : Din Tai Fung Restaurant Co., Ltd.
Applicant address/ telephone number/ contact person : No.36,Liyan St., Zhonghe Dist., New Taipei City /02-22267890/Din Tai Fung Restaurant Co., Ltd.
Manufacturer/Vendor : Din Tai Fung Restaurant Co., Ltd.
Manufacture Date : —
Expiry Date : 2019/10/31
Country of Origin : Taiwan
Sample Received : 2019/10/09
Testing Date : 2019/10/09

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★Coliform	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	Negative	3.0	MPN/g
★Escherichia coli	MOHW Method Food No. 1021951163 Announced. Methods of Test for Food Microorganisms - Test of Escherichia coli.	Negative	3.0	MPN/g

Selina Huang
 Selina Huang / Manager
 Signed for and on behalf of
SGS Taiwan Ltd.



Contact person : Sonny Ren, Ph.D.

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Din Tai Fung Restaurant Co., Ltd.
No.36, Liyan St., Zhonghe Dist., New Taipei City.

Report No. : FA/2019/A2807A-01

Date : 2019/10/18



Test Item	Test Method	Results	LOQ/LOD (Note 3)	Unit
★Acid Preservatives	---	---	---	---
★Benzoic acid	MOHW Method Food No. 1081900155 Announced . Method of Test for Preservatives in Foods. Analysis was performed by HPLC.(There are 13 testing items (including Acid Preservatives 5 items、Ester Preservatives 7 items、 Propionic Acid) 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.)	N.D.	0.02	g/kg
★Sorbic acid		N.D.	0.02	g/kg
★Dehydroacetic acid		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 3 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 having been accredited by MOHW are added with a mark "★".
- These testing items (Preservatives) were performed by SGS Food Laboratory-Kaohsiung(FA/2019/A2807).

- END -

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Sample Photo

FA/2019/A2807



FA/2019/A2807



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