

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：AFA26502182

報告日期：2026/05/19



產品名稱：桂圓酥
樣品包裝：請參考報告頁樣品照片
樣品狀態/數量：常溫/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：—
製造日期：—
有效日期：2026/06/15
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：2026/05/08
測試日期：2026/05/08
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
✓				

宋哲明

經理

台灣檢驗科技股份有限公司

報告簽署人



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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	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
★ 金黃色葡萄球菌	衛生福利部104年10月13日部授食字第1041901818 號公告修正食品微生物之檢驗方法-金黃色葡萄球菌 之檢驗(MOHWM0002.02)	陰性	10	CFU/g
★ 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	---	---
★ 單核球增多性李斯特菌	衛生福利部111年8月18日衛授食字第1111901489 號公告訂定食品微生物之檢驗方法-食品中單核球增 多性李斯特菌之檢驗(MOHWM0029.00)	陰性	10	CFU/g

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-酸類)由SGS食品實驗室-高雄執行(AV026501216)，Ⓢ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號報告編號: AFA26502182
報告日期: 2026/05/19

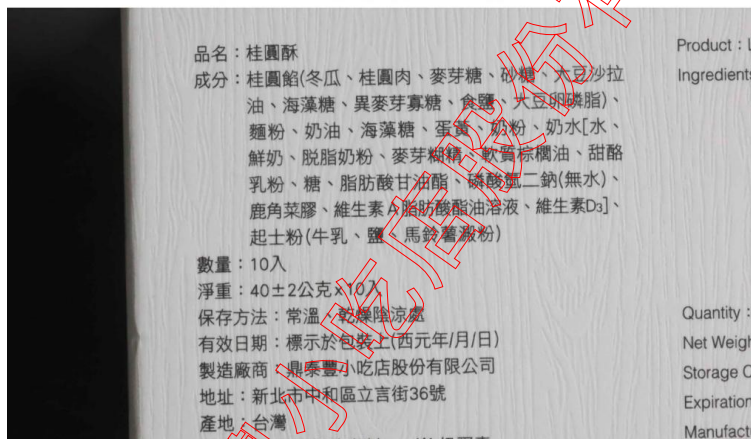
樣品照片

AFA26502182



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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：

AFA26502182

測試項目	測試方法	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
★ 金黃色葡萄球菌	衛生福利部104年10月13日部授食字第1041901818號公告修正食品微生物之檢驗方法-金黃色葡萄球菌之檢驗(MOHWM0002.02)	詳見測試結果之定量/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
★ 單核球增多性李斯特菌	衛生福利部111年8月18日衛授食字第1111901489號公告訂定食品微生物之檢驗方法-食品中單核球增多性李斯特菌之檢驗(MOHWM0029.00)	詳見測試結果之定量/偵測極限

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Dintaifung Restaurant Co.,Ltd.
No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan (R.O.C.)

Report No. : AFA26502182M01
Date : 2026/05/19



Product Name : Longan Cake
Sample Packaging : Please refer to the photos for sample shown at the page of this report
Sample Condition/Amount : Ambient temp./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 : —
Manufacture Date : —
Expiry Date : 2026/06/15
Country of Origin : Taiwan

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

Sample Received : 2026/05/08
Testing Date : 2026/05/08
Test Results: -Please refer to next page(s)-

Gar Sung
Gar Sung, 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 (R.O.C.)

Report No. : AFA26502182M01
Date : 2026/05/19



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Ⓚ 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
★ <i>Staphylococcus aureus</i>	MOHW Food No. 1041901818 amended on 2015/10/13. Methods of Test for Food Microorganisms-Test of Staphylococcus aureus.(MOHWM0002.02)	Negative	10	CFU/g
★ <i>Salmonella</i>	MOHW Food No. 1021951187 amended on 2013/12/23. Methods of Test for Food Microorganisms-Test of Salmonella.(MOHWM0025.01)	Negative	---	---
★ <i>Listeria monocytogenes</i>	MOHW Food No. 1111901489 promulgated on 2022/08/18. Methods of Test for Food Microorganisms-Test of Listeria monocytogenes in Foods.(MOHWM0029.00)	Negative	10	CFU/g

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.
- This testing item (Acid Preservatives) was performed by SGS Food Laboratory-Kaohsiung (AVO26501216), which has been accredited by MOHW marked with Ⓚ.
- The report, AFA26502182M01, was reissued on 2026/05/19.

- END -

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Dintaifung Restaurant Co.,Ltd.
No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan (R.O.C.)

Report No. : AFA26502182M01
Date : 2026/05/19

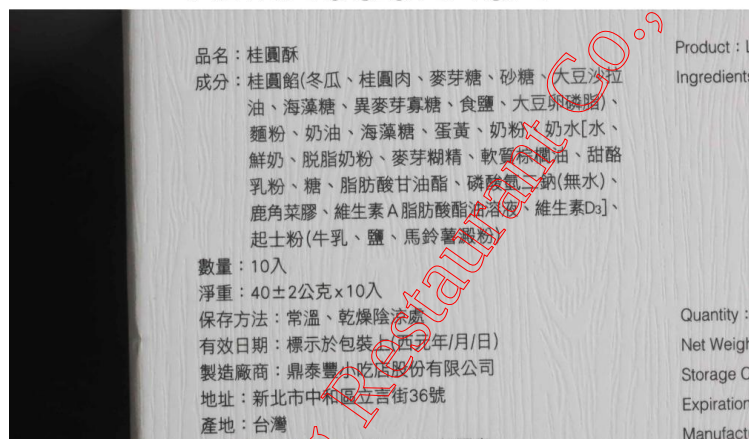


Sample Photo

AFA26502182



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The information requested from client is shown as below:

AFA26502182M01

Test Item	Test Method	LOQ/LOD
Ⓢ 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
★ <i>Staphylococcus aureus</i>	MOHW Food No. 1041901818 amended on 2015/10/13. Methods of Test for Food Microorganisms-Test of Staphylococcus aureus.(MOHWM0002.02)	Please refer to the result table above
★ <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
★ <i>Listeria monocytogenes</i>	MOHW Food No. 1111901489 promulgated on 2022/08/18. Methods of Test for Food Microorganisms-Test of Listeria monocytogenes in Foods.(MOHWM0029.00)	Please refer to the result table above

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