

FOOD LAB-TAIPEI

測試報告 **Test Report**

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

以下測試之樣品係由申請廠商所提供並確認資料如下:

鼎泰豐純釀醬油 產品名稱:

請參考報告末頁樣品照片 樣品狀態:

產品型號:

產品批號:

申請廠商: 鼎泰豐小吃店股份有限公司

鼎泰豐小吃店股份有限公司 生產或供應廠商:

製造日期:

2020/08/07 有效日期:

台灣 原產地(國):

2019/02/22 收樣日期: 測試日期: 2019/02/22

測試結果:

FA/2019/23227 報告編號: 2019/03/06 報告日期:



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7981900155號公告修正食	未檢出	0.02	g/kg
己二烯酸	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	未檢出	0.02	g/kg
去水醋酸	法涵蓋丙酸、防腐劑-酸類5項及防腐劑-酯類7項	未檢出	0.02	g/kg
對羥苯甲酸	,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
水楊酸	(双首) (建以共南小女 RL 1以州) o	未檢出	0.02	g/kg

Signed to and on behalf of SGS Taiwan Ltd.

聯絡人:任志正 博士

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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

FA/2019/23227 報告編號: 報告日期: 2019/03/06

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-酯類				
對羥苯甲酸甲酯(以對羥苯甲	衛生福利部衛授食字第1081900155號公告修正食	未檢出	0.005	g/kg
酸含量計)	品中防腐劑之檢驗方法,以高效液相層析儀			
對羥苯甲酸乙酯(以對羥苯甲	(HPLC)分析之。(衛生福利部公告之防腐劑檢驗方	未檢出	0.005	g/kg
酸含量計)	法涵蓋丙酸、防腐劑-酸類5項及防腐劑-酯類7項			
對羥苯甲酸異丙酯(以對羥苯	,若測試報告上之測試項目有欠缺者,即代表送 检索与####################################	未檢出	0.005	g/kg
甲酸含量計)	檢客戶僅依其需求委託檢測)。	Ŋ		
對羥苯甲酸丙酯(以對羥苯甲		未檢出	0.005	g/kg
酸含量計)				
		未檢出	0.005	g/kg
苯甲酸含量計)				
型經苯甲酸異丁酯(以對經苯		未檢出	0.005	g/kg
甲酸含量計)				
	177	未檢出	0.005	g/kg
酸含量計)				
4-MEI (4-methylimidazole)	秤取適量樣品溶於試劑水中,以乙腈萃取再經淨	未檢出	0.1	ppm(mg/kg)
	化,以液相層析串聯式質譜儀(LC/MS/MS)檢測。			
2-MEI (2-methylimidazole)		未檢出	0.1	ppm(mg/kg)
★3-單氯丙二醇	衛生福利部102年8月9日部授食字第	未檢出	0.05	ppm(mg/kg)
	1021950046號公告醬油類中3-單氯丙二醇之檢驗			
	方法。			
				-

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. 本報告不得分離或擷錄使用。
- 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. 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。
- 6. 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行。

- END -

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食品實驗室-台北 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: FA/2019/23227 2019/03/06 報告日期:

樣品照片

FA/2019/23227



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台灣檢驗科技股份有限公司 t (886-2) 2299-3939

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樓 **f** (886-2) 2299-1687 www.sgs.tw



FOOD LAB-TAIPEI

測 試 報 告 Test Report

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Dintaifung Restaurant Co., Ltd. No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan Report No. : FA/2019/23227A-01

Date : 2019/03/06

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

Product Name: Brewed Soy Sauce

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

<u>Item No. :</u> —

Lot. No. :

Applicant: Dintaifung Restaurant Co., Ltd.

Manufacturer/Vendor: Dintaifung Restaurant Co., Ltd.

Manufacture Date : -

 Expiry Date :
 2020/08/07

 Country of Origin :
 Taiwan

 Sample Received :
 2019/02/22

 Testing Date :
 2019/02/22

Test Results:

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
	Announced . Method of Test for Preservatives in			
Sorbic acid	Foods. Analysis was performed by	N.D.	0.02	g/kg
	HPLC.(There are 13 testing items (including			
Dehydroacetic acid	Acid Preservatives 5 items、Ester	N.D.	0.02	g/kg
	Preservatives 7 items Propionic Acid)			
p-Hydroxybenzoic acid	announced by TFDA for determining	N.D.	0.02	g/kg
	preservatives. If they are not shown on the			
Salicylic acid	testing report completely, it means that client	N.D.	0.02	g/kg
	needs those testing items as requested.)			

Chengchia Tsai, Manager Signed (or and otherhalf of SGS Taiwan Ltd. SGS

Contact person : Sonny Ren, Ph.D.

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FOOD LAB-TAIPEI

測試報告

Test Report

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

Report No. : FA/2019/232274-01 Date : 2019/03/06

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Ester Preservatives		^A		
Methyl-p-Hydroxybenzoate(as	MOHW Method Food No. 1081900155	N.D.	0.005	g/kg
p-Hydroxybenzoic acid)	Announced . Method of Test for Preservatives in			
Ethyl-p-Hydroxybenzoate(as p-	Foods. Analysis was performed by	N.D.	0.005	g/kg
Hydroxybenzoic acid)	HPLC.(There are 13 testing items (including	*		
Isopropyl p-Hydroxybenzoate(as	Acid Preservatives 5 items, Ester	N.D.	0.005	g/kg
p-Hydroxybenzoic acid)	Preservatives 7 items、Propionic Acid) announced by TFDA for determining	. (7)		
Propyl-p-Hydroxybenzoate(as p-	preservatives. If they are not shown on the	N.D.	0.005	g/kg
Hydroxybenzoic acid)	testing report completely, it means that clien	Y		
Secbutyl p-hydroxybenzoate(as	needs those testing items as requested.)	N.D.	0.005	g/kg
p-Hydroxybenzoic acid)				
Isobutyl p-hydroxybenzoate(as		N.D.	0.005	g/kg
p-Hydroxybenzoic acid)				
Butyl p-hydroxybenzoate(as p-		N.D.	0.005	g/kg
Hydroxybenzoic acid)	♦ •			
4-MEI(4-methylimidazole)	Weight appropriate samples to dissolve with	N.D.	0.1	ppm(mg/kg)
	water, extract with acetonitile then clean up by			
2-MEI (2-methylimidazole)	SPE. Analysis was performed by LC/MS/MS.	N.D.	0.1	ppm(mg/kg)
★3-MCPD (3-monochloro-1,2-	MOHW Food No. 1921950046 Announced.	N.D.	0.05	ppm(mg/kg)
propanediol)	Method of Test for 3-Monochloro-1,2-			
	Propanedio Soy Sauce.			

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. The report is in vain if its partly reproduced or used.
- 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. The testing items having been accrediated by MOHW are added with a mark "★".
- 6. These testing items (Preservatives) were performed by SGS Food Laboratory-Kaohsiung.

- END -

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測試報告

Test Report

Report No. : FA/2019/23227A-01

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Date: 2019/03/06

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

Sample Photo

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