

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： AFA21204487
報告日期： 2021/03/09



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： 千層油糕
 樣品包裝： 請參考報告頁樣品照片
 樣品狀態/數量： 冷藏/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)2267890/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： —
 原產地(國)： 台灣

收樣日期： 2021/02/25
 測試日期： 2021/02/25
 測試結果：

鼎泰豐小吃店股份有限公司	
檢驗報告判定章	
合 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	食品衛生法規
◎ 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。	未檢出	0.02	g/kg	不得檢出
◎ 水楊酸		未檢出	0.02	g/kg	不得檢出
◎ 苯甲酸		未檢出	0.02	g/kg	不得檢出
◎ 己二烯酸		未檢出	0.02	g/kg	不得檢出
◎ 去水醋酸		未檢出	0.02	g/kg	不得檢出
★ 玉米赤黴毒素	105年8月4日衛生福利部部授食字第1051901392號公告修正食品中黴菌毒素檢驗方法-玉米赤黴毒素之檢驗,以高效液相層析儀/螢光檢出器(HPLC/FLR)檢測。	未檢出	5	ppb(µg/kg)	≤50

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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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： AFA21204487
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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	食品衛生法規
脫氧雪腐鐮刀菌烯醇及其乙醯衍生物	---	---	---	---	---
脫氧雪腐鐮刀菌烯醇	102年9月30日衛生福利部授食字第1021950541號公告訂定食品中黴菌毒素之檢驗方法 - 脫氧雪腐鐮刀菌烯醇及其乙醯衍生物之檢驗，以液相層析串聯式質譜儀(LC/MS/MS)檢測。(註：實驗室擴充原方法適用基質，非屬食藥署該項認證範圍)	未檢出	50	ppb(μg/kg)	≤500
15-乙醯基脫氧雪腐鐮刀菌烯醇		未檢出	50	ppb(μg/kg)	---
3-乙醯基脫氧雪腐鐮刀菌烯醇		未檢出	50	ppb(μg/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 「毒素類」法規標準值係依據衛生福利部食品藥物管理署109年06月17日衛授食字第1091301454號令食品中污染物質及毒素衛生標準之法規限值。
- 8 「食品添加物」法規標準值係依據衛生福利部食品藥物管理署110年01月25日衛授食字第1091304438號令修正食品添加物使用範圍及限量暨規格標準之法規限值。
- 9 同一食品依表列使用範圍規定混合使用防腐劑時，每一種防腐劑之使用量除以其用量標準所得之數值(即使用量/用量標準)總和不得大於1。
- 10 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。
- 11 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行(AV021203028)，◎為通過衛生福利部認證項目。

- END -

此報告是本公司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> 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。

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： AFA21204487
報告日期： 2021/03/09

樣品照片



AFA21204487



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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：

AFA21204487

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
★ 玉米赤黴毒素	105年8月4日衛生福利部部授食字第1051901392號公告修正食品中黴菌毒素檢驗方法 - 玉米赤黴毒素之檢驗, 以高效液相層析儀/螢光檢出器(HPLC/FLR)檢測。	詳見測試結果之定量/偵測極限
脫氧雪腐鐮刀菌烯醇及其乙醯衍生物	102年9月30日衛生福利部部授食字第1021950541號公告訂定食品中黴菌毒素之檢驗方法 - 脫氧雪腐鐮刀菌烯醇及其乙醯衍生物之檢驗, 以液相層析串聯式質譜儀(LC/MS/MS)檢測。 (註: 實驗室擴充原方法適用基質, 非屬食藥署該項認證範圍)	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。

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

Report No. : AFA21204487M01
Date : 2021/03/09



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

Product Name : Steamed Chinese Style Layer Cake
Sample Packaging : Please refer to the photos for sample shown at the page of this report
Sample Condition/Amount : Refrigerated/1piece
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)22267890/Dintaifung Restaurant Co., Ltd.
Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.
Manufacture Date : —
Expiry Date : —
Country of Origin : Taiwan

Sample Received : 2021/02/25

Testing Date : 2021/02/25

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit	Food Sanitation Standard
⊙ Acid Preservatives	---	---	---	---	---
⊙ p-Hydroxybenzoic	MOHW Method Food No. 1081900155 amended on 2019/1/30. Method of Test for Preservatives in Foods- Analysis was performed by HPLC/PDA.	N.D.	0.02	g/kg	Not Detected
⊙ Salicylic acid		N.D.	0.02	g/kg	Not Detected
⊙ Benzoic acid		N.D.	0.02	g/kg	Not Detected
⊙ Sorbic acid		N.D.	0.02	g/kg	Not Detected
⊙ Dehydroacetic acid		N.D.	0.02	g/kg	Not Detected
★ Zearalenone	MOHW Method Food No. 1051901392 amended on 2016/8/4. Method of Test for Mycotoxin in Foods- Test of Zearalenone. Analysis was performed by HPLC/FLR.	N.D.	5	ppb(μg/kg)	≤50

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

Report No. : AFA21204487M01

Date : 2021/03/09



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit	Food Sanitation Standard
Deoxynivalenol, 3-Acetyl Deoxynivalenol and 15-Acetyl Deoxynivalenol	---	---	---	---	---
Deoxynivalenol	MOHW Method Food No. 1021950541 promulgated on 2013/9/30. Method of Test for Mycotoxin in Foods-Test of Deoxynivalenol, 3-Acetyl Deoxynivalenol and 15-Acetyl Deoxynivalenol. Analysis was performed by LC/MS/MS.(Note : The expansion of the announced method cannot be applied to the matrix, and it is not within the scope of TFDA certification.)	N.D.	50	ppb(μg/kg)	≤500
15-Acetyl Deoxynivalenol		N.D.	50	ppb(μg/kg)	---
3-Acetyl Deoxynivalenol		N.D.	50	ppb(μg/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 「Mycotoxins in foods」 are according with Sanitation Standard for Contaminants and Toxins in Food (MOHW Food No. 1091301454 Amended, June 17, 2020).
- 8 「Limitation of food additives」 are according with Standards for Specification, Scope, Application and Limitation of Food Additives (MOHW Food No. 1091304438 Announced, Jan 25, 2021).
- 9 When more than one of the preservatives in the hereinbefore table are used together in the same food product, the sum of the ratios of the amount used to the application standard for each preservative (i.e. actual amount used/ application standard) shall not exceed 1.0.
- 10 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.
- 11 These testing items (Acid Preservatives) were performed by SGS Food Laboratory-Kaohsiung (AVO21203028), which has been accredited by MOHW marked with ⊙.

- END -

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

Report No. : AFA21204487M01

Date : 2021/03/09



Sample Photo



AFA21204487



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The information requested from client is shown as below:

AFA21204487M01

Test Item	Test Method	LOQ/LOD
⊙ Acid Preservatives	MOHW Method Food No. 1081900155 amended on 2019/1/30. Method of Test for Preservatives in Foods. Analysis was performed by HPLC/PDA.	Please refer to the result table above
★ Zearalenone	MOHW Method Food No. 1051901392 amended on 2016/8/4. Method of Test for Mycotoxin in Foods- Test of Zearalenone. Analysis was performed by HPLC/FLR.	Please refer to the result table above
Deoxynivalenol, 3-Acetyl Deoxynivalenol and 15-Acetyl Deoxynivalenol	MOHW Method Food No. 1021950541 promulgated on 2013/9/30. Method of Test for Mycotoxin in Foods-Test of Deoxynivalenol, 3-Acetyl Deoxynivalenol and 15-Acetyl Deoxynivalenol. Analysis was performed by LC/MS/MS.(Note : The expansion of the announced method cannot be applied to the matrix, and it is not within the scope of TFDA certification.)	Please refer to the result table above

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 ⊙.