

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： AFA21B04256

報告日期： 2021/11/23



產品名稱：蒲燒鰻櫻花蝦米糕
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：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

鼎泰豐小吃店股份有限公司	
檢驗報告判定章	
合 格	不 合 格
✓	

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： 2021/11/16
測試日期： 2021/11/16
測試結果： -請見下頁-

蔡政家

蔡政家 經理
台灣檢驗科技股份有限公司
報告簽署人

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

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報告日期： 2021/11/23



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	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(MOHWA0020.03)	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

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. 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食品實驗室-高雄執行(AV021B02351)，◎為通過衛生福利部認證項目。

- END -

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新北市中和區立言街36號

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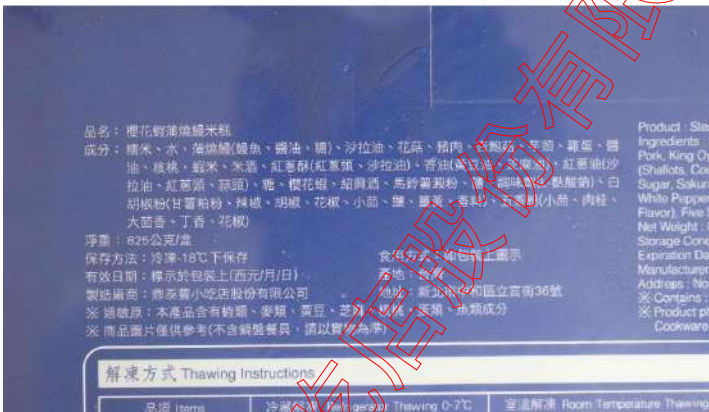
樣品照片

AFA21B04256



AFA21B04256

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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：

AFA21B04256

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

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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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： AFA21B02743

報告日期： 2021/11/23



產品名稱： 蒲燒鰻櫻花蝦米糕-櫻花蝦&蒲燒鰻
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： 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： 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

鼎泰豐小吃店股份有限公司	
檢驗報告判定章	
合 格	不 合 格
✓	

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： 2021/11/15
測試日期： 2021/11/16
測試結果： -請見下頁

蔡政家

蔡政家 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

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報告日期： 2021/11/23



測試項目	測試方法	測試結果	定量/偵測 極限(註3)	單位
★ 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	-	-
腸炎弧菌	衛生福利部106年4月27日衛授食字第 1061900803號公告修正食品微生物之檢驗方法- 腸炎弧菌之檢驗(MOHWM0011.02)	陰性	3.0	MPN/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。

- END -

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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：

AFA21B02743

測試項目	測試方法	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
腸炎弧菌	衛生福利部106年4月27日衛授食字第1061900803號公告修正食品微生物之檢驗方法-腸炎弧菌之檢驗(MOHWM0011.02)	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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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： AFA21B03487

報告日期： 2021/11/23



產品名稱：蒲燒鰻櫻花蝦米糕-米糕
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：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：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

鼎泰豐小吃店股份有限公司	
檢驗報告判定章	
合 格	不 合 格
✓	

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： 2021/11/15
測試日期： 2021/11/16
測試結果： -請見下頁

蔡政家
蔡政家 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： AFA21B03487

報告日期： 2021/11/23



測試項目	測試方法	測試結果	定量/偵測極限(註3)	單位
★ 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	-	-
★ 腸桿菌科	衛生福利部110年6月2日衛授食字第1101900975號公告訂定食品微生物之檢驗方法-腸桿菌科之檢驗(MOHWM0028.00)	陰性	10	CFU/g

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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。

- 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： AFA21B03487
報告日期： 2021/11/23



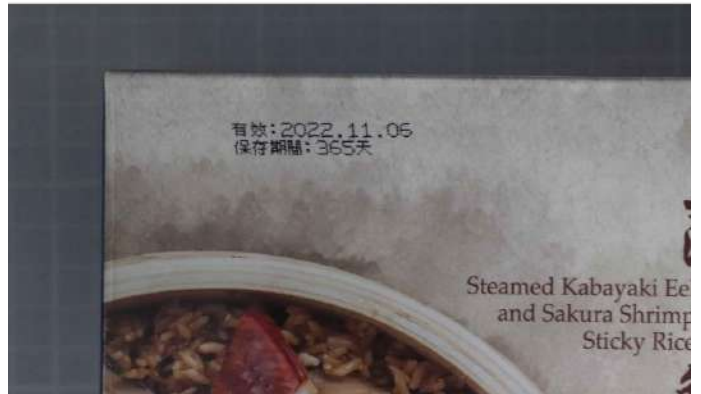
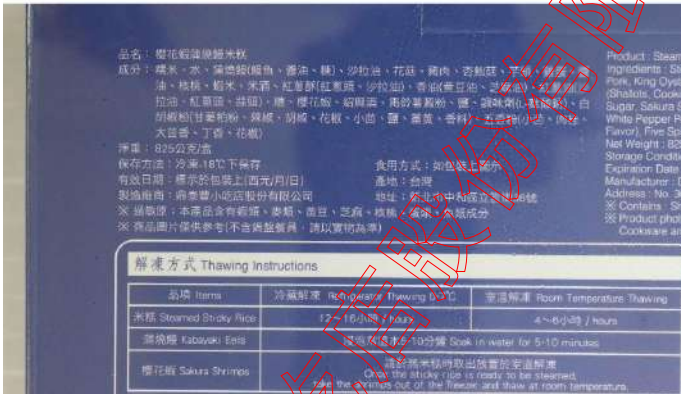
樣品照片

AFA21B03487



AFA21B03487

AFA21B03487



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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：

AFA21B03487

測試項目	測試方法	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
★ 腸桿菌科	衛生福利部110年6月2日衛授食字第1101900975號公告訂定食品微生物之檢驗方法-腸桿菌科之檢驗(MOHWM0028.00)	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. : AFA21B04256M01
Date : 2021/11/23



Product Name : Steamed Kabayaki Eel and Sakura Shrimp Sticky Rice
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 number/
contact person :** No. 36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan/(02)2226-7890/Dintaifung Restaurant Co., Ltd.
Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.
Manufacture Date : —
Expiry Date : —
Country of Origin : Taiwan

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

Sample Received : 2021/11/16
Testing Date : 2021/11/16
Test Results: -Please refer to next page(s)-

Chengchia Tsai
Chengchia Tsai, 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. : AFA21B04256M01
Date : 2021/11/23



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

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).
- 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.
- 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.
- This testing item was performed by SGS Food Laboratory-Kaohsiung (AVO21B02351), which has been accredited by MOHW marked with ⊙.

- END -

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

Report No. : **AFA21B04256M01**
 Date : **2021/11/23**



Sample Photo

AFA21B04256



AFA21B04256

AFA21B04256

<p>品名：櫻花蝦高湯鰻米糕 成分：糯米、水、鰻魚(鰻魚、醬油、糖)、沙拉油、花菇、豬肉、杏鮑菇、芋頭、雞蛋、醬油、辣椒、蝦米、米酒、紅蔥頭(紅蔥頭、沙拉油)、香油(黃豆油、芝麻油)、紅蔥油(沙拉油、紅蔥頭、蒜頭)、糖、櫻花蝦、紹興酒、馬鈴薯澱粉、鹽、調味劑(L-麩胱氨酸)、白胡椒粉(甘薯粉、辣椒、胡椒、花椒、小茴、鹽、薑黃、香茅)、櫻花蝦(小茴、肉桂、大茴香、丁香、花椒)</p> <p>淨重：825公克/盒 保存方法：冷凍-18℃下保存 有效日期：標示於包裝上(西元/月/日) 製造廠商：康季豐小吃店股份有限公司 ※ 過敏原：本產品含有鰻魚、蝦類、蛋豆、芝麻、花生、芝麻、魚類成分 ※ 商品圖片僅供參考(不含銷售餐具，請以實物為準)</p> <p>食用方式：(請參見包裝上圖示) 產地：台灣 地址：台北市中和區立雪街36號</p> <p>Product: Steamed Kabayaki Eel and Sakura Shrimp Sticky Rice Ingredients: Pork, King Oyster Mushroom, Egg, Shrimp, Sesame Oil, Soybean Oil, Sesame Oil, Shallots, Coriander, Sugar, Sakura Shrimp, Shaoxing Wine, Potato Starch, Salt, Flavoring (L-Cysteine), White Pepper Powder (Cassava Flour, Pepper, Pepper, Fennel, Clove, Salt, Turmeric, Lemongrass), Sakura Shrimp (Fennel, Cinnamon, Cardamom, Clove, Pepper)</p> <p>Net Weight: 825g/box Storage Condition: Frozen at -18°C Expiration Date: Indicated on the packaging (Year/Month/Day) Manufacturer: Kang Jifeng Food Co., Ltd. * Allergen: This product contains eel, shellfish, soybean, sesame, peanut, sesame, fish components. * Product photos are for reference only (not including sales utensils, please refer to the actual product).</p> <p>解凍方式 Thawing Instructions</p> <table border="1"> <thead> <tr> <th>品項 Items</th> <th>冷藏解凍 Refrigerator Thawing 0-7℃</th> <th>室溫解凍 Room Temperature Thawing</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> </tr> </tbody> </table>	品項 Items	冷藏解凍 Refrigerator Thawing 0-7℃	室溫解凍 Room Temperature Thawing				<p>有效：2022.11.05 保存期間：365天</p> <p>Steamed Kabayaki Eel and Sakura Shrimp Sticky Rice</p>
品項 Items	冷藏解凍 Refrigerator Thawing 0-7℃	室溫解凍 Room Temperature Thawing					

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The information requested from client is shown as below:

AFA21B04256M01

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

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

Report No. : AFA21B03487M01
Date : 2021/11/23



Product Name : Steamed Kabayaki Eel and Sakura Shrimp Sticky Rice- Sticky Rice
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 number/
contact person :** No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan/(02)2226-7890/Dintaifung
Restaurant Co., Ltd.
Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.
Manufacture Date : —
Expiry Date : —
Country of Origin : Taiwan

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

Sample Received : 2021/11/15
Testing Date : 2021/11/16
Test Results: -Please refer to next page(s)-

Chengchia Tsai
Chengchia Tsai, Manager
Signed for and on behalf of
SGS Taiwan Ltd.



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

Report No. : AFA21B03487M01
Date : 2021/11/23



Test Item	Test Method	Results	LOG/LOD (Note 3.)	Unit
★ <i>Salmonella</i>	MOHW Food No. 1021951187 amended on 2013/12/23. Methods of Test for Food Microorganisms-Test of Salmonella.(MOHWM0025.01)	Negative	-	-
★ Enterobacteriaceae	MOHW Food No. 1101900975 amended on 2021/06/02. Methods of Test for Food Microorganisms-Test of Enterobacteriaceae.(MOHWM0028.00)	Negative	10	CFU/g

Note:

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- 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 has been accredited by MOHW, which is marked with ★.

- END -

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

Report No. : **AFA21B03487M01**
 Date : **2021/11/23**



Sample Photo

AFA21B03487



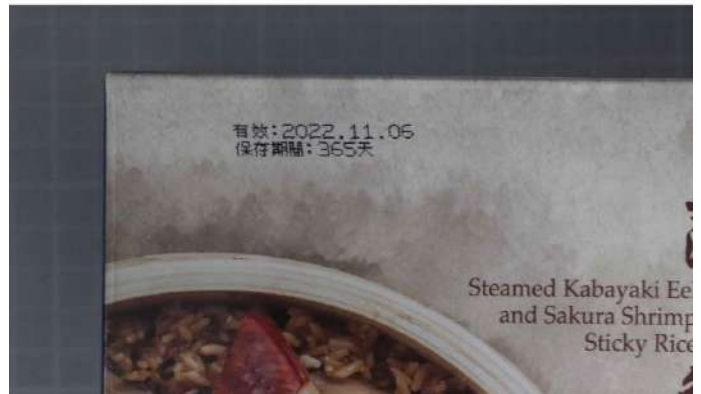
AFA21B03487

AFA21B03487

品名: 櫻花蝦凍結米糕
 成分: 糯米、水、鰹魚鰵(鰹魚、鰹油、鰹)、沙拉油、香菇、豬肉、杏鮑菇、芋頭、薑黃、油、糖、粉米、米酒、紅蔥酥(紅蔥頭、沙拉油)、香油(食豆油、芝麻油)、紅蔥、沙拉油、紅蔥酥、糖、櫻花蝦、蝦尾醬、馬鈴薯粉、鹽、調味粉(胡椒粉)、白胡椒粉(甘薯粉、辣椒、胡椒粉、花椒、小茴、薑、薑黃、香料)、五倍粉(小茴、肉桂、大茴香、丁香、花椒)
 淨重: 825公克/盒
 保存方式: 冷凍-18℃以下保存
 有效日期: 標示於包裝上(西元/月/日)
 製造商: 鼎泰豐小吃店股份有限公司
 地址: 新北市中和區永安路36號
 代理商: 鼎泰豐有限公司
 地址: 新北市中和區永安路36號
 產品照片係供參考(不含盛裝器具, 請以實際為準)

Product: Steamed Kabayaki and Sakura Shrimp Sticky Rice
 Ingredients: Rice, Pork, King Oyster (Shiitake), Sweet Potato, Sugar, Sesame Oil, White Pepper (Fenar), Five Spice, Net Weight: 825g
 Storage Condition: Refrigerator
 Expiration Date: As marked on the package
 Manufacturer: Dintai Food Co., Ltd.
 Address: No. 36, Yong'an Rd., Zhonghe Dist., New Taipei City, Taiwan
 Product photo for reference only (not including serving utensils, please refer to actual product)

品項 Items	冷藏解凍 Refrigerator Thawing	室溫解凍 Room Temperature Thawing
米糕 Steamed Sticky Rice	12~16小時/天	4~6小時 / hours
湯燒鰻 Kabayaki Eels	沸水(滾水)-10分鐘 Soak in water for 5-10 minutes	
櫻花蝦 Sakura Shrimps	取出米糕時取出盛裝於室溫解凍 Since the sticky rice is ready to be steamed, take the eel out of the freezer and thaw at room temperature.	



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The information requested from client is shown as below:

AFA21B03487M01

Test Item	Test Method	LOQ/LOD
★ <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
★ Enterobacteriaceae	MOHW Food No. 1101900975 amended on 2021/06/02. Methods of Test for Food Microorganisms-Test of Enterobacteriaceae.(MOHWM0028.00)	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 ⊙.

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

Report No. : AFA21B02743M01
Date : 2021/11/23



Product Name : Steamed Kabayaki Eel and Sakura Shrimp Sticky Rice-Steamed Kabayaki Eel and Sakura Shrimp

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 number/
contact person :** No.36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan/(02)2226-7890/Dintaifung Restaurant Co., Ltd.

Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd.

Manufacture Date : —

Expiry Date : —

Country of Origin : Taiwan

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

Sample Received : 2021/11/15

Testing Date : 2021/11/16

Test Results: -Please refer to next page(s)-

Cheng Chia Tsai
Cheng Chia Tsai, Manager
Signed for and on behalf of
SGS Taiwan Ltd.



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

Report No. : AFA21B02743M01
Date : 2021/11/23



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★ <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>Vibrio parahaemolyticus</i>	MOHW Food No. 1061900803 amended on 2017/04/27. Methods of Test for Food Microorganisms-Test of Vibrio parahaemolyticus.(MOHWM0011.02)	Negative	3.0	MPN/g

Note:

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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 ★.

- END -

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

Report No. : **AFA21B02743M01**
 Date : **2021/11/23**

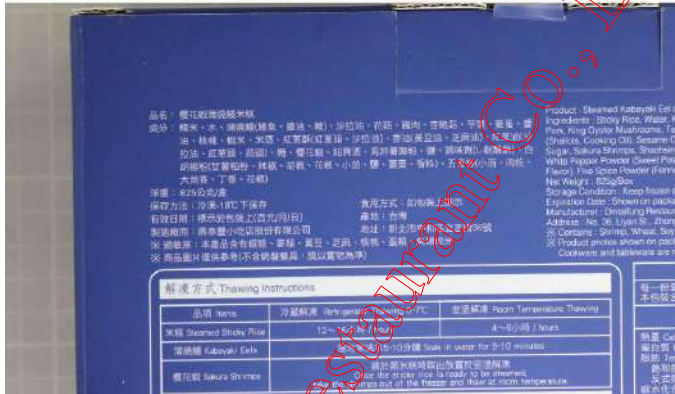


Sample Photo

AFA21B02743



AFA21B02743



AFA21B02743



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The information requested from client is shown as below:

AFA21B02743M01

Test Item	Test Method	LOQ/LOD
★ <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>Vibrio parahaemolyticus</i>	MOHW Food No. 1061900803 amended on 2017/04/27. Methods of Test for Food Microorganisms-Test of Vibrio parahaemolyticus.(MOHWM0011.02)	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 ⊙.