

食品實驗室-台北

FOOD LAB-TAIPEI

測試報告 **Test Report**

真數: 1 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

FA/2020/30704 報告編號: 2020/03/11 報告日期:

以下測試之樣品係由申請廠商所提供並確認資料如下:

赤豆鬆糕 產品名稱:

請參考報告頁樣品照片 **樣品包裝:**

樣品狀態/數量: 冷藏/1包

產品型號: 產品批號:

申請廠商: 鼎泰豐小吃店股份有限公司

<u>申請廠商地址/電話/聯絡人:</u> 新北市中和區立言街36號/(02)22267890

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: 2020/03/16

<u> 原產地(國):</u> 台灣

收樣日期: 2020/03/02 測試日期: 2020/03/03

測試結果:

13 h 10.		
鼎泰豐/	、吃店般份有	限公司

'鼎泰豐小吃



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	未檢出	0.02	g/kg
◎ 己二烯酸	(HPLC)分析之。(衛生福利部公告之防腐劑檢驗	未檢出	0.02	g/kg
◎ 去水醋酸	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	未檢出	0.02	g/kg
◎ 對羥苯甲酸	送檢客戶僅依其需求委託檢測)。	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上量極限」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. 本次委託測試項目由SGS食品實驗室-高雄執行(VO/2020/30294),◎為通過衛生福利部食品藥物管理署認證項目。

蔡政家人經理

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

FA/2020/30704 2020/03/11 報告日期:

樣品照片



FA/2020/30704



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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:

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測試項目	測試方法	定量/偵測 極限
	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)。	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食品藥物管理署認證項目。 測試項目名稱旁有加②者,為轉委託實驗室通過衛生福利部食品藥物管理署認證項目。



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食品實驗室-台北

FOOD LAB-TAIPEI

測試報告

Test Report

Page : 1 of 3 Report No.: FA/2020/30704A-01

2020/03/11 Date:

DinTaiFung Restaurant Co., Ltd.

No. 36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan R.O.C.

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

Product Name: Steamed Red Bean Cake

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

Sample condition/amount : Ambient temp/ 1 Pack

Item No.: Lot. No.:

Applicant: DinTaiFung Restaurant Co., Ltd.

Applicant address/telephone

No. 36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan/(92)22267890/DinTaiFung Restaurant Co number/contact person:

Manufacturer/Vendor: Dintaifung Restaurant Co., Ltd.

Manufacture Date :

Expiry Date: 2020/03/16 Country of Origin: Taiwan Sample Received: 2020/03/02 Testing Date: 2020/03/03

Test Results:

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	N.D.	0.02	g/kg
Sorbic acid	performed by HPLC.(There are 13 testing items (including	N.D.	0.02	g/kg
Dehydroacetic acid	Acid Preservatives 5 items, Ester Preservatives 7 items, Propionic Acid) announced by TFDA for determining	N.D.	0.02	g/kg
p-Hydroxybenzoic acid	preservatives. If they are not shown on the testing report	N.D.	0.02	g/kg
Salicylic acid	completely, it means that client needs those testing items as requested.	N.D.	0.02	g/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 3 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. "Negative for Limit of Quantification and Limit of Detection, respectively.
- 5.All items in this testing report is based on the remost from client and we are responsible for that.

6. These testing items (Preservatives) were reformed by SGS Food Laboratory-Kaohsiung (VO/2020/30294),

which has been accredited by MOHW marked with

Chengchia Tsai, Manager Signed of and or behalf of

SGS Taiwan Ltd.

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Test Report

DinTaiFung Restaurant Co., Ltd.

No. 36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan R.O.C.

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Sample Photo





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Test Report

The information requested from client is shown as below:

FA/2020/30704A-01

Test Item	Test Method	LOQ/LOD
Acid Preservatives	0 /	Blease refer to the result table above

The testing method has been accredited by MOHW, which is marked with ★.

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