食品實驗室-台北
FOOD LAB-TAIPEI
測 試 報 告
Test Report

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： AFA25407075
報告日期： 2025/05/07

產品名稱：	赤豆鬆糕
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)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：	2025/05/12
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：	2025/04/25
測試日期：	2025/04/25
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
✓	

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

SGS TAIWAN LTD SGS TAIWAN

鼎泰豐小吃店股份有限公司版權所有，翻印必究。

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食品實驗室-台北
FOOD LAB-TAIPEI
測 試 報 告
Test Report

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： AFA25407075
報告日期： 2025/05/07

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(AV025404690)，Ⓚ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： AFA25407075
報告日期： 2025/05/07

樣品照片

AFA25407075

鼎泰豐小吃店股份有限公司版權所有，翻印必究。

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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：

AFA25407075

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

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。

高泰重小吃店股份有限公司專用，複印必究。

食品實驗室-台北
FOOD LAB-TAIPEI
測 試 報 告
Test Report

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： AFA25407077
報告日期： 2025/05/07

產品名稱：	核桃鬆糕
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)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：	2025/05/12
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：	2025/04/25
測試日期：	2025/04/25
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
✓	

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

SGS TAIWAN LTD SGS TAIWAN

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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： AFA25407077
報告日期： 2025/05/07

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

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。
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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，測試報告上之測試項目為送檢客戶依其需求委託檢測。
7. 本次委託測試項目(防腐劑-酸類)由SGS食品實驗室-高雄執行(AV025404692)，Ⓚ為通過衛生福利部認證項目。

- END -

鼎泰豐小吃店股份有限公司版權所有，翻印必究。

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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： AFA25407077
報告日期： 2025/05/07

樣品照片

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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：

AFA25407077

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

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國泰置小吃店股份有限公司版權所有，翻印必究。

食品實驗室-台北
FOOD LAB-TAIPEI
測 試 報 告
Test Report

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

Report No. : AFA25407075M01
Date : 2025/05/07

Product Name :	Steamed Red Bean Rice Cake
Sample Packaging :	Please refer to the photos for sample shown at the page of this report
Sample Condition/Amount :	Refrigerated/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 :	2025/05/12
Country of Origin :	Taiwan

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

Sample Received :	2025/04/25
Testing Date :	2025/04/25
Test Results:	-Please refer to next page(s)-

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

SGS TAIWAN LTD SGS TAIWAN

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

Report No. : AFA25407075M01
Date : 2025/05/07

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
★ *Staphylococcus aureus*	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
★ *Salmonella*	MOHW Food No. 1021951187 amended on 2013/12/23. Methods of Test for Food Microorganisms-Test of Salmonella.(MOHWM0025.01)	Negative	---	---
★ *Listeria monocytogenes*	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:

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. Result reported as "N.D." or "Negative" denotes value lower than LOQ/LOD.
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. 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.
8. This testing item (Acid Preservatives) was performed by SGS Food Laboratory-Kaohsiung (AVO25404690), which has been accredited by MOHW marked with Ⓚ.
9. The report, AFA25407075M01, was reissued on 2025/05/07.

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

Report No. : AFA25407075M01
Date : 2025/05/07

Sample Photo

AFA25407075

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The information requested from client is shown as below:

AFA25407075M01

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
★ *Staphylococcus aureus*	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
★ *Salmonella*	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
★ *Listeria monocytogenes*	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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食品實驗室-台北
FOOD LAB-TAIPEI
測 試 報 告
Test Report

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

Report No. : AFA25407077M01
Date : 2025/05/07

Product Name :	Steamed Red Bean Rice Cake with Walnuts
Sample Packaging :	Please refer to the photos for sample shown at the page of this report
Sample Condition/Amount :	Refrigerated/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 :	2025/05/12
Country of Origin :	Taiwan

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

Sample Received :	2025/04/25
Testing Date :	2025/04/25
Test Results:	-Please refer to next page(s)-

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. : AFA25407077M01
Date : 2025/05/07

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

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6. 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.
7. This testing item (Acid Preservatives) was performed by SGS Food Laboratory-Kaohsiung (AVO25404692), which has been accredited by MOHW marked with Ⓚ.
8. The report, AFA25407077M01, was reissued on 2025/05/07.

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

Report No. : AFA25407077M01
Date : 2025/05/07

Sample Photo

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The information requested from client is shown as below:

AFA25407077M01

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

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