

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/2020/30703

報告日期: 2020/03/11



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
 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: 2020/03/18
 原產地(國): 台灣
 收樣日期: 2020/03/02
 測試日期: 2020/03/03



測試結果:

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(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)。	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
◎ 對羥苯甲酸		未檢出	0.02	g/kg
◎ 水楊酸		未檢出	0.02	g/kg

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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測試項目	測試方法	測試結果	定量/偵測 極限(註3)	單位
玉米赤黴毒素	衛生福利部部授食字第1051901392號公告修正MOHWT0003.02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) 分析之(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	5	ppb(µg/kg)
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	衛生福利部部授食字第1021950541 號公告修正食品中黴菌毒素檢驗方法 - 脫氧雪腐鐮刀菌烯醇及其乙醯衍生物之檢驗, 以高效液相層析質譜儀(LC/MS/MS)分析之(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)
3-乙醯基脫氧雪腐鐮刀菌烯醇	衛生福利部部授食字第1021950541 號公告修正食品中黴菌毒素檢驗方法 - 脫氧雪腐鐮刀菌烯醇及其乙醯衍生物之檢驗, 以高效液相層析質譜儀(LC/MS/MS)分析之(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)
15-乙醯基脫氧雪腐鐮刀菌烯醇	衛生福利部部授食字第1021950541 號公告修正食品中黴菌毒素檢驗方法 - 脫氧雪腐鐮刀菌烯醇及其乙醯衍生物之檢驗, 以高效液相層析質譜儀(LC/MS/MS)分析之(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)

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. 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行(V0/2020/30293), ©為通過衛生福利部食品藥物管理署認證項目。

- 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

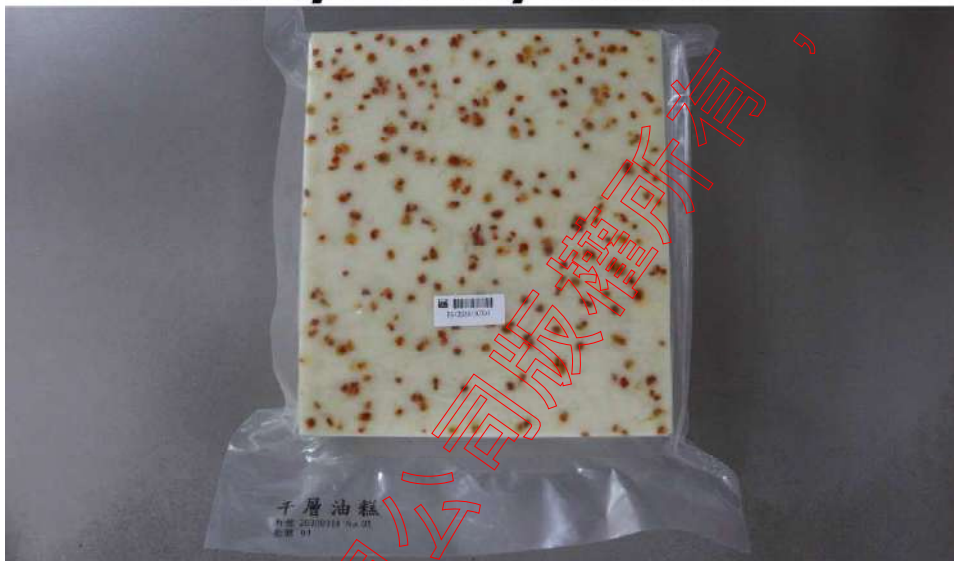
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樣品照片

FA/2020/30703



FA/2020/30703



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食品實驗室-台北
FOOD LAB-TAIPEI
測試報告
Test Report

以下為申請廠商委託測試項目、測試方法、定量/偵測極限：

FA/2020/30703

測試項目	測試方法	定量/偵測極限
◎ 防腐劑-酸類	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
玉米赤黴毒素	衛生福利部部授食字第1051901392號公告修正 MOHWT0003.02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)分析之(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
脫氧雪腐鐮刀菌烯醇及其乙醯衍生物	衛生福利部部授食字第1021950541號公告修正食品中黴菌毒素檢驗方法 - 脫氧雪腐鐮刀菌烯醇及其乙醯衍生物之檢驗，以高效液相層析質譜儀(LC/MS/MS)分析之(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食品藥物管理署認證項目。

測試項目名稱旁有加◎者，為轉委託實驗室通過衛生福利部食品藥物管理署認證項目。

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DinTaiFung Restaurant Co., Ltd.
 No. 36, Liyan St., Zhonghe Dist., New Taipei City, Taiwan R.O.C.

Report No. : FA/2020/30703A-01

Date : 2020/03/11



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 : Ambient temp/ 1 Pack
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 : 2020/03/18
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 performed by HPLC. (There are 13 testing items (including Acid Preservatives 5 items, Ester Preservatives 7 items, Propionic Acid) 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.)	N.D.	0.02	g/kg
⊙ Sorbic acid		N.D.	0.02	g/kg
⊙ Dehydroacetic acid		N.D.	0.02	g/kg
⊙ p-Hydroxybenzoic acid		N.D.	0.02	g/kg
⊙ Salicylic acid		N.D.	0.02	g/kg

Cheng-hua Tsai
 Cheng-hua 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 R.O.C.

Report No. : FA/2020/30703A-01

Date : 2020/03/11



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Zearalenone	MOHWT0003.02 Method Food No. 1051901392 Announced. Method of Test for Mycotoxin in Foods-Test of Zearalenone. Analysis was performed by HPLC/FLR. (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.	5	ppb(µg/kg)
Test of Deoxynivalenol , 3-Acetyl Deoxynivalenol and 15-Acetyl Deoxynivalenol	---	---	---	---
Deoxynivalenol	MOHW Method Food No. 1021950541 Announced. 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)
3-Acetyl Deoxynivalenol		N.D.	50	ppb(µg/kg)
15-Acetyl Deoxynivalenol		N.D.	50	ppb(µg/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.
- These testing items (Preservatives) were performed by SGS Food Laboratory-Kaohsiung (VO/2020/30293), which has been accredited by MOHW marked with ®.

- END -

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Sample Photo

FA/2020/30703



FA/2020/30703



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The information requested from client is shown as below:

FA/2020/30703A-01

Test Item	Test Method	LOQ/LOD
◎ Acid Preservatives	MOHW Method Food No. 1081900155 Announced . Method of Test for Preservatives in Foods. Analysis was performed by HPLC.(There are 13 testing items (including Acid Preservatives 5 items、Ester Preservatives 7 items、Propionic Acid) 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.)	Please refer to the result table above
Zearalenone	MOHWT0003.02 Method Food No. 1051901392 Announced. Method of Test for Mycotoxin in Foods-Test of Zearalenone. Analysis was performed by HPLC/FLB. (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
Deoxynivalenol, 3-Acetyl Deoxynivalenol and 15-Acetyl Deoxynivalenol	MOHW Method Food No. 1021950541 Announced. 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 ◎.

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