

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： AFA20A08163
報告日期： 2020/11/06



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：櫻花蝦蒲燒鰻米糕
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
收樣日期：2020/10/30
測試日期：2020/10/30

鼎泰豐小吃店股份有限公司	
檢驗報告判定章	
合 格	不 合 格
✓	

測試結果：

測試項目	測試方法	測試結果	定量/偵測 極限(註3)	單位
★ 大腸桿菌群	102年9月6日衛生福利部授食字第1021950329號公告修正食品微生物之檢驗方法 - 大腸桿菌群之檢驗。	陰性	3.0	MPN/g
★ 大腸桿菌	102年12月20日衛生福利部授食字第1021951163號公告修正食品微生物之檢驗方法 - 大腸桿菌之檢驗。	陰性	3.0	MPN/g

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
◎ 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	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,以高效液相層析儀/光二極體陣列檢出器	未檢出	0.02	g/kg
◎ 己二烯酸	(HPLC/PDA)檢測。	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 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，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。
- 8 本次委託測試項目(防腐劑)由SGS食品實驗室-高雄執行(AV020A04386)，◎為通過衛生福利部認證項目。

- END -

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樣品照片

AFA20A08163



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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：

AFA20A08163

測試項目	測試方法	定量/偵測極限
★ 大腸桿菌群	102年9月6日衛生福利部授食字第1021950329號公告修正食品微生物之檢驗方法 - 大腸桿菌群之檢驗。	詳見測試結果之定量/偵測極限
★ 大腸桿菌	102年12月20日衛生福利部授食字第1021951163號公告修正食品微生物之檢驗方法 - 大腸桿菌之檢驗。	詳見測試結果之定量/偵測極限
◎ 防腐劑-酸類	108年1月30日衛生福利部授食字第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

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. : AFA20A08163M01
Date : 2020/11/06



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

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)22267890/Dintaifung Restaurant Co.,Ltd.
Manufacturer/Vendor : Dintaifung Restaurant Co., Ltd
Manufacture Date : —
Expiry Date : —
Country of Origin : Taiwan
Sample Received : 2020/10/30
Testing Date : 2020/10/30

Test Results:

Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★ Coliform	MOHW Method Food No. 1021950329 amended on 2013/9/6. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	Negative	3.0	MPN/g
★ Escherichia coli	MOHW Method Food No. 1021951163 amended on 2013/12/20. Methods of Test for Food Microorganisms - Test of Escherichia coli.	Negative	3.0	MPN/g

Cheng-chia Tsai
Cheng-chia 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. : AFA20A08163M01
Date : 2020/11/06



Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
⊙ Acid Preservatives	---	---	---	---
⊙ p-Hydroxybenzoic acid	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
⊙ 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:

- 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 There are 12 testing items (including Acid Preservatives 5 items, Ester Preservatives 7 items) announced by TFDA for preservatives. If they are not shown on the testing report completely, it means that client needs those testing items as
- 8 This testing item(Preservatives) was performed by SGS Food Laboratory-Kaohsiung (AVO20A04386), which has been accredited by MOHW marked with ⊙.

- END -

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

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Sample Photo

AFA20A08163



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The information requested from client is shown as below:

AFA20A08163M01

Test Item	Test Method	LOQ/LOD
★ Coliform	MOHW Method Food No. 1021950329 amended on 2013/9/6. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	Please refer to the result table above
★ Escherichia coli	MOHW Method Food No. 1021951163 amended on 2013/12/20. Methods of Test for Food Microorganisms - Test of Escherichia coli.	Please refer to the result table above
⊙ 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

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 ⊙.