



食品實驗室-高雄
FOOD LAB-KAOHSIUNG
 測試報告
Test Report

與正本相符

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YEOU FONG CANE SUGAR REFINERY CO., LTD.
 No.122, Zhongzheng 2nd St., Yongkang Dist.,
 Tainan City 710, Taiwan(R.O.C.)

Report No. : VA/2020/30660A-01
 Date : 2020/03/13



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

Product Name : BLACK MOLASSES CANE SUGAR SYRUP
Sample packaging : Please refer to the photos for sample shown at the page of this report
Sample condition/ amount : Ambient temp./1 piece
Item No. : —
Lot. No. : —
Applicant : YEOU FONG CANE SUGAR REFINERY CO., LTD.
Applicant address/ telephone number/ contact person : No.122, Zhongzheng 2nd St., Yongkang Dist., Tainan City 710, Taiwan(R.O.C.)/06-2435578/-
Manufacturer/Vendor : YEOU FONG CANE SUGAR REFINERY CO., LTD.
Manufacture Date : 2019/11/06
Expiry Date : 2021/11/05
Country of Origin : Taiwan
Sample Received : 2020/03/04
Testing Date : 2020/03/04

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

Mandy Yu

Mandy Yu/ Manager
 Signed for and on behalf of
SGS TAIWAN Ltd.



有豐製糖有限公司
 71066台南市永康區中正二街592號
 TEL: (06) 2432819

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TWC9046328



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Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
Phthalate Plasticizers	---	---	---	---
benzyl butyl phthalate(BBP)	MOHW Suggestion Method TFDA0008.02 2013/03/25, Method of Test for Phthalate Plasticizers in Foods. 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.	0.05	ppm
dibutyl phthalate(DBP)		N.D.	0.05	ppm
diisobutyl phthalate(DIBP)		N.D.	0.05	ppm
diethyl phthalate(DEP)		N.D.	0.05	ppm
dimethyl phthalate(DMP)		N.D.	0.05	ppm
di(2-ethylhexyl)phthalate(DEHP)		N.D.	0.05	ppm
di-n-octyl phthalate(DNOP)		N.D.	0.05	ppm
diisononyl phthalate(DINP)		N.D.	0.05	ppm
diisodecyl phthalate(DIDP)		N.D.	0.05	ppm
★ Aerobic Plate Count	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Standard Plate Count (Aerobic Plate Count).	Negative*	10	CFU/g
★ Coliform	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	Negative	3.0	MPN/g
★ <i>Escherichia coli</i>	MOHW Method Food No. 1021951163 Announced. Methods of Test for Food Microorganisms - Test of <i>Escherichia coli</i> .	Negative	3.0	MPN/g

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TWC 9046329



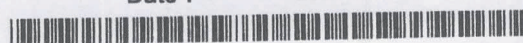
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Test Item	Test Method	Results	LOQ/LOD (Note 3.)	Unit
★ Acid Preservatives	---	---	---	---
★ Benzoic acid	MOHW Method Food No. 1081900155 Announced . Method of Test for Preservatives in Foods. Analysis was performed by HPLC.(There are 13 testing items (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
⊙ Sulfur Dioxide	MOHW Method Food No. 1021950329 Announced. Method of Test for Sulfur Dioxide in Foods.	N.D.	0.01	g/kg
⊙ Acrylamide	TFDA 100.11.28 Suggestion Method TFDAO0003.00 2011/11/28, Method of Test for Acrylamide in Foods. Analysis was performed by LC/MS/MS.	632	10	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 5 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.
- The testing method has been accredited by MOHW, which is marked with ★.
- It's an estimate count when the (*) is shown along with standard plate count or/and mold and yeast count.
- This testing items (Sulfur Dioxide and Acrylamide)were performed by SGS Food Laboratory-Taipei(FO/2020/30596), which has been accredited by MOHW marked with ⊙ .

- END -

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TWC 9046333

The information requested from client is shown as below:

VA/2020/30660A-01

Test Item	Test Method	LOQ/LOD
Phthalate Plasticizers	MOHW Suggestion Method TFDAA0008.02 2013/03/25, Method of Test for Phthalate Plasticizers in Foods. 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
★ Aerobic Plate Count	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Standard Plate Count (Aerobic Plate Count).	Please refer to the result table above
★ Coliform	MOHW Method Food No. 1021950329 Announced. Methods of Test for Food Microorganisms - Test of Coliform bacteria.	Please refer to the result table above
★ <i>Escherichia coli</i>	MOHW Method Food No. 1021951163 Announced. Methods of Test for Food Microorganisms - Test of <i>Escherichia coli</i> .	Please refer to the result table above
★ 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
◎ Sulfur Dioxide	MOHW Method Food No. 1021950329 Announced. Method of Test for Sulfur Dioxide in Foods.	Please refer to the result table above
◎ Acrylamide	TFDA 100.11.28 Suggestion Method TFDAO0003.00 2011/11/28, Method of Test for Acrylamide in Foods. Analysis was performed by LC/MS/MS.	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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TWC9547089