

全國公證測試報告

(化學與微生物實驗室)

申請廠商: 金蘭食品股份有限公司

桃園市大溪區介壽路 236 號

測試報告號碼 : TWNC01233890

: 1罐

報告發行日期 : 2024年01月10日

樣品敘述:

樣品名稱

: 金蘭醬油(淡色)(釀造)

批號

: 20261121

樣品保存方式 : 常溫 樣品包裝狀態 : 市售完整包裝

樣品數量

有效日期 EXP 國內負責廠商

製造日期 MFG

製造商

備註

以上資料除樣品數量及樣品包裝狀態外,皆由申請廠商提供

: 2023年12月25日 收樣日期

測試日期 : 2023年12月25日~2024年01月10日

測試內容(標記 * 者指該項經衛生福利部認證且依認證之檢驗方法執行測試):

依據客戶要求執行以下測試、結果請參考附頁。

單氯丙二醇

(=)總氦

果糖酸

紀



立木

全國公證檢驗股份有限公司

統一編號 **28206550** 負責人:謝瑞彬 TEL:28136647

報告簽署人:

檢驗報告僅就委託者之委託事項提供 檢驗結果,不對產品合法性作判斷。

施偉仲/經理

本測試報告之所有測試內容均依委託事項執行檢驗,如有不實,願意承擔完全責任。

本報告共5頁,分離使用無效

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測試內容:

(一) 單氯丙二醇

檢驗方法: 參考 AOAC 2000.01 - Determination of 3-Chloro-1,2-Propanediol in Foods

and Food Ingredients,以氣相層析串聯質譜儀(GC-MS-MS)測定。

檢驗結果:

<u>定量極限(ppm)</u> <u>檢出值(mg/kg)</u> <u>限值(mg/kg)</u>^{#1}

單氯丙二醇 (3-MCPD)

0.01

未檢出

0.3

#1: 依據衛生福利部 111 年 5 月 31 日衛授食字第 1111300972 號公告「食品中污染物質及毒素衛生標準」 AOAC: Association of Analytical Communities 國際分析化學家協會

(二) 總氦

NSG

檢驗方法:依據 CNS 423 (91 年 8 月 7 日) ←醬油。

檢驗結果:

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定量極限 (g/100 mL) <u>檢出值</u> (g/100 mL) 限值^{#2} (g/100 mL)

總氦

0.03

1.37

 ≥ 1.1

#2:依據 CNS 423 - 醬油

CNS: Chinese National Standards 中華民國國家標準





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測試內容:

(三) 果糖酸

檢驗方法: 依據 CNS 423 (91 年 8 月 7 日) - 醬油,以氣相層析火焰離子偵測儀(GC-FID)

測定。

檢驗結果:

定量極限(%)

檢出值(%)

限值(%)#2

*果糖酸

0.008

未檢出

0.01

#2: 依據 CNS 423 - 醬油

CNS: Chinese National Standards 中華民國國家標準

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樣品照片:















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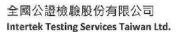
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Test Report

(Chemical & Microbiology Laboratory)

Applicant: KIMLAN FOODS CO., LTD. Number: TWNC01240903

No.236 Jieshou Rd., Daxi Dist.,
Taoyuan City 335, Taiwan (R.O.C.)

Date : Jan 26, 2024

(This is a translation report from TWNC01233890 dated Jan 10, 2024)

Sample Description:

Name of Sample : KIMLAN LIGHT SOY SAUCE

Batch No. : --Manufacturing Date (MFG) : --

Expiry Date (EXP) : 20261121

Responsible Domestic Company : -Manufacturer : -Sample Amount : 1 Ui

Sample Amount . 1 Onit

Sample Storage Condition : Room Temperature

Sample Received Status : Completed Package with All Needed Information

Remark : Besides the sample amount and sample received status, all

information above was provided by the applicant.

Date Sample Received : JAN 22, 2024

Date Test Conducted : Dec 25, 2023 ~ Jan 10, 2024

Test Conducted (* is MOHW accredited and test was conducted according to the accredited method):

Following tests were conducted upon applicant's request, for details please refer to attached pages.

1. 3-Monochloro-1,2-Propanediol (3-MCPD)

2. Total Nitrogen

3. Levulinic acid

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Intertek Testing Services Taiwan Limited

lax Shih

Report Signed By:

Only test results from the conducted parameters applied by applicant are provided. No legitimacy of the product is determined.

Max Shih/Manager

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Tests were conducted by applicant's request and Intertek takes full responsibility to the authenticity of report. Total 4 pages. Invalid when being separated.







Number: TWNC01240903

Test Conducted:

(1) 3-Monochloro-1,2-Propanediol (3-MCPD)

Method : With reference to AOAC 2000.01 - 3-Chloro-1,2-Propanediol in Foods and Food Ingredients,

by Gas Chromatography-Tandem Mass Spectrometer (GC-MS-MS) analysis.

Result

Limit of quantitation Result Limit^{#1}
(ppm) (mg/kg) (mg/kg)

3-Monochloro-1,2-

Propanediol 0.01 Not detected 0.3

(3-MCPD)

*1 : As per MOHW Food No. 1111300972 Announcement (5/31/2022) - Sanitation Standard for Contaminants and Toxins in Food.

AOAC: Association of Analytical Communities

(2) Total Nitrogen

Method : As per CNS 423 (8/7/2002) - Soy sauce.

Result

Limit of quantitation Result Limit^{#2} (g/100 mL) (g/100 mL) (g/100 mL)

Total nitrogen

#2 : As per CNS 423 - Soy sauceCNS : Chinese National Standards

(3) Levulinic acid

Method : As per CNS 423 (8/7/2002) - Soy sauce, by Gas Chromatography-Flame Ionization Detector

(GC-FID) analysis.

Result

<u>Limit of quantitation</u> <u>Result</u> <u>Limit^{#2}</u> (%) (%)

* Levulinic acid 0.008 Not detected 0.01

#2 : As per CNS 423 - Soy sauceCNS : Chinese National Standards









Number: TWNC01240903

Photo:











Number : TWNC01240903



- End of Report -

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