

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：TWNC01233889  
報告發行日期：2024年01月10日

樣品敘述：

樣品名稱：金蘭醬油(金桶)(釀造)  
批號：--  
製造日期 MFG：--  
有效日期 EXP：20261126  
國內負責廠商：--  
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  
收樣日期：2023年12月25日  
測試日期：2023年12月25日 ~ 2024年01月10日

樣品數量：1 桶  
樣品保存方式：常溫  
樣品包裝狀態：市售完整包裝

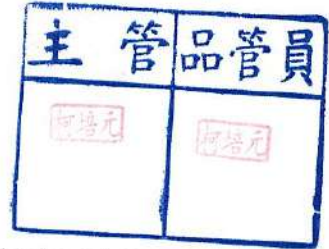
測試內容 (標記 \* 者指該項經衛生福利部認證且依認證之檢驗方法執行測試)：

依據客戶要求執行以下測試，結果請參考附頁。

- (一) 單氯丙二醇
- (二) 總氮
- (三) 果糖酸



新祥紀食品股份有限公司



全國公證檢驗股份有限公司  
報告簽署人：

施偉仲



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。

第1頁 共4頁  
本報告共 4 頁，分離使用無效



測試內容：

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(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：

	定量極限(ppm)	檢出值(mg/kg)	限值(mg/kg) <sup>#1</sup>
單氯丙二醇 (3-MCPD)	0.01	未檢出	0.3

<sup>#1</sup>：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) 總氮

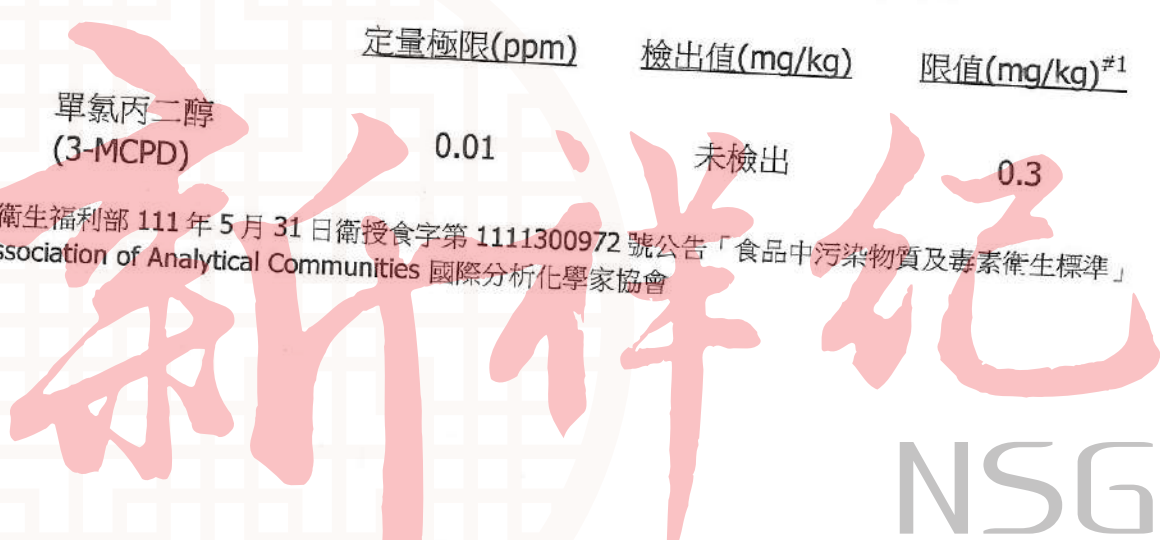
檢驗方法：依據 CNS 423 (91 年 8 月 7 日)-醬油。

檢驗結果：

	定量極限 (g/100 mL)	檢出值 (g/100 mL)	限值 <sup>#2</sup> (g/100 mL)
總氮	0.03	1.55	≥ 1.4

<sup>#2</sup>：依據 CNS 423 - 醬油

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



新祥紀食品有限公司



測試內容：

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(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	0.1

#2：依據 CNS 423 - 醬油

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



新祥紀食品有限公司



測試報告號碼 : TWNC01233889

樣品照片 :



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## Test Report (Chemical & Microbiology Laboratory)

Applicant : KIMLAN FOODS CO., LTD.  
No.236 Jieshou Rd., Daxi Dist.,  
Taoyuan City 335, Taiwan (R.O.C.)

Number : TWNC01240902  
Date : Jan 26, 2024  
**(This is a translation report from  
TWNC01233889 dated Jan 10, 2024)**

### Sample Description :

Name of Sample : KIMLAN SOY SAUCE(5L)  
Batch No. : --  
Manufacturing Date (MFG) : --  
Expiry Date (EXP) : 20261126  
Responsible Domestic Company : --  
Manufacturer : --  
Sample Amount : 1 Unit  
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 : Dec 25, 2023  
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



Intertek Testing Services Taiwan Limited  
Report Signed By:

Max Shih



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

Max Shih/Manager



Page 1 of 3

Tests were conducted by applicant's request and Intertek takes full responsibility to the authenticity of report.  
Total 3 pages. Invalid when being separated.





Number : TWNC01240902

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.

	<u>Limit of quantitation</u> (ppm)	<u>Result</u> (mg/kg)	<u>Limit<sup>#1</sup></u> (mg/kg)
3-Monochloro-1,2-Propanediol (3-MCPD)	0.01	Not detected	0.3

#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.

	<u>Limit of quantitation</u> (g/100 mL)	<u>Result</u> (g/100 mL)	<u>Limit<sup>#2</sup></u> (g/100 mL)
Total nitrogen	0.03	1.55	≥ 1.4

#2 : As per CNS 423 - Soy sauce

CNS : 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.

	<u>Limit of quantitation</u> (%)	<u>Result</u> (%)	<u>Limit<sup>#2</sup></u> (%)
* Levulinic acid	0.008	Not detected	0.1

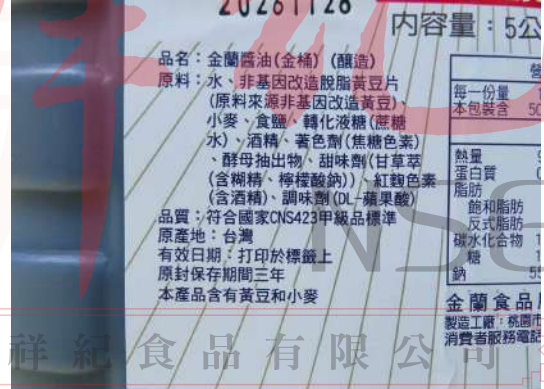
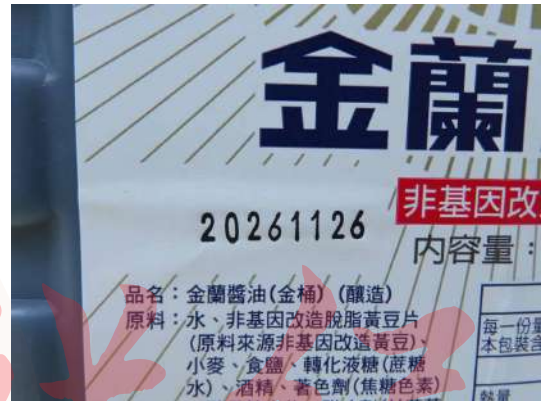
#2 : As per CNS 423 - Soy sauce

CNS : Chinese National Standards



Number : TWNC01240902

Photo :



- End of Report -

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