

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：TWNC01050242
報告發行日期：2022 年 01 月 24 日



樣品敘述：

樣品名稱	： 陳年醬油(釀造)	樣品數量	： 1 罐
批號	： --	樣品保存方式	： 常溫
製造日期 MFG	： --	樣品包裝狀態	： 市售完整包裝
有效日期 EXP	： 2024.10.26		
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	： 2022 年 01 月 07 日		
測試日期	： 2022 年 01 月 10 日 ~ 2022 年 01 月 22 日		

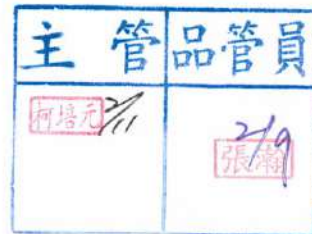
測試內容 (標記 * 者指該項經衛生福利部認證且依認證之檢驗方法執行測試)：

依據客戶要求執行以下測試，結果請參考附頁。

- (一) 單氯丙二醇
- (二) 總氮
- (三) 果糖酸

NSG

新祥紀食品有限公司

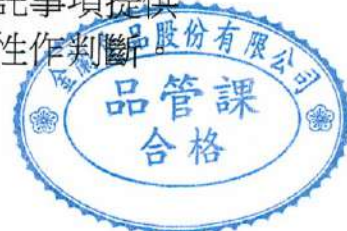


全國公證檢驗股份有限公司
報告簽署人：

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。

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本報告共 4 頁，分離使用無效



測試報告號碼 : TWNC01050242

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：

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

^{#1}：依據衛生福利部 110 年 2 月 4 日衛授食字第 1091304812 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 ^{#2} (g/100 mL)
總氮	0.03	1.50	≥ 1.4

^{#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	0.1

#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 :



新祥紀食品有限公司

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Test Report (Chemical & Microbiology Laboratory)

Applicant : Kim Lan Foods Co., Ltd.
No.236 Jieshou Rd., Daxi Dist.,
Taoyuan City 335, Taiwan (R.O.C.)

Number : TWNC01055109
Date : Feb 07, 2022
**(This is a translation report from
TWNC01050242 dated Jan 24, 2022)**

Sample Description :

Name of Sample : KIMLAN AGED SOY SAUCE
Batch No. : --
Manufacturing Date (MFG) : --
Expiry Date (EXP) : 2024.10.26
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 : Jan 07, 2022
Date Test Conducted : Jan 10, 2022 ~ Jan 22, 2022

新祥紀食品有限公司

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

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



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Number : TWNC01055109

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 :

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

#1 : As per MOHW Food No. 1091304812 Announcement (2/4/2021) - 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 :

	<u>Limit of quantitation</u> (g/100 mL)	<u>Result</u> (g/100 mL)	<u>Limit^{#2}</u> (g/100 mL)
Total nitrogen	0.03	1.50	≥ 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.

Result :

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

#2 : As per CNS 423 - Soy sauce

CNS : Chinese National Standards



Number : TWNC01055109

Photo :



新祥紀食 司



- End of Report -

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