

報告編號：CFL-2023-A028M01T

廠商名稱：開元食品工業股份有限公司
廠商地址：台北市內湖區民善街 83 號 7 樓
聯絡人姓名：林婕萱
聯絡人電話：02-87912288#270
試驗物質編號：CFL-2023-A028
試驗物質名稱：MONIN 焦糖風味淋醬
製造商/供應商：開元食品工業股份有限公司

批號：N/A
製造日期：20/03/2023
有效日期：18SEP2024
數量：1
包裝狀態：完整販售包裝
保存方式：常溫
收樣日期：2023.10.16
試驗期間：2023.10.16~2023.10.24

試驗項目：*沙門氏桿菌、*金黃色葡萄球菌

試驗結果說明：

本試驗物質之所有試驗項目結果皆為未檢出/陰性。

試驗報告僅就委託者之委託事項提供試驗結果，不對產品合法性作判斷。

試驗物質係由申請顧客所提供且確認相關資訊。

試驗報告結果僅對本試驗物質有效。

本報告不得分離，分離使用無效。

除非獲得實驗室書面同意，否則試驗報告不得摘錄複製，惟全文複製除外。

試驗項目若為定量分析則以"定量極限"表示；若為定性分析則以"偵測極限"表示。

低於定量極限/偵測極限之試驗結果，以"未檢出"或"陰性"表示。

試驗項目名稱有*者，為通過 TAF 認可項目。

簽名： 李冠勳

報告簽署人： 李冠勳 副理

簽名： 李冠勳

實驗室主管： 李冠勳 副理

報告日期： 2023.10.24



試驗結果：

試驗項目	試驗方法	試驗結果	定量極限/ 偵測極限	單位
*沙門氏桿菌	食品微生物之試驗方法－沙門氏桿菌之試驗標準作業指導書 (文件編號：CFL-MSOP-012)	陰性	—	—
*金黃色葡萄球菌	食品微生物之試驗方法－金黃色葡萄球菌之試驗標準作業指導書 (文件編號：CFL-MSOP-015)	未檢出	10	CFU/g

備註：

1. 沙門氏桿菌：參考 102 年 12 月 23 日部授食字第 1021951187 號公告修正－食品微生物之檢驗方法－沙門氏桿菌之檢驗－第一部 (MOHWM0025.01)
2. 金黃色葡萄球菌：參考 104 年 10 月 13 日部授食字第 1041901818 號公告修正－食品微生物之檢驗方法－金黃色葡萄球菌之檢驗－第一部 (直接平板法) (MOHWM0002.02)



試驗結果圖：

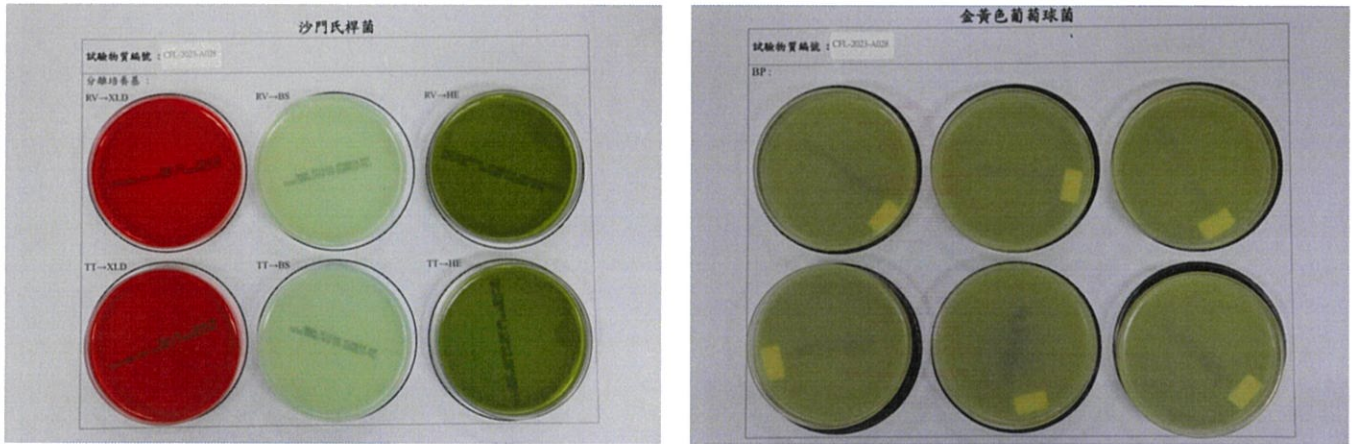
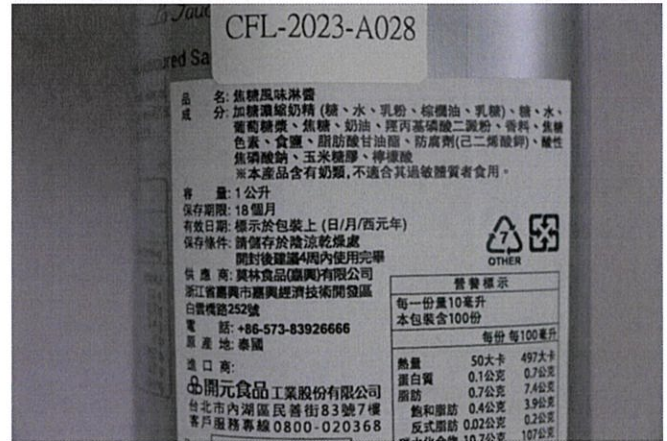
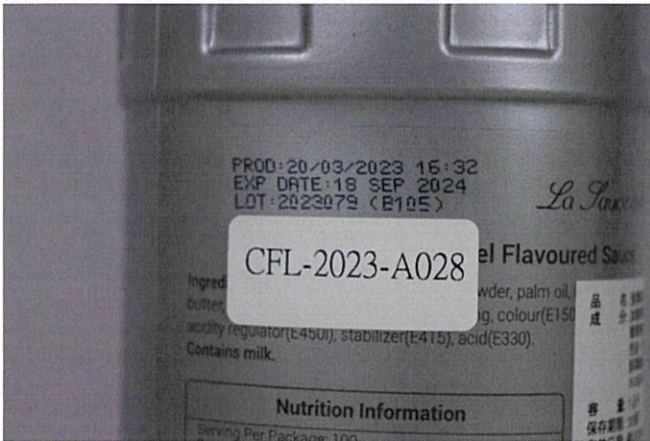
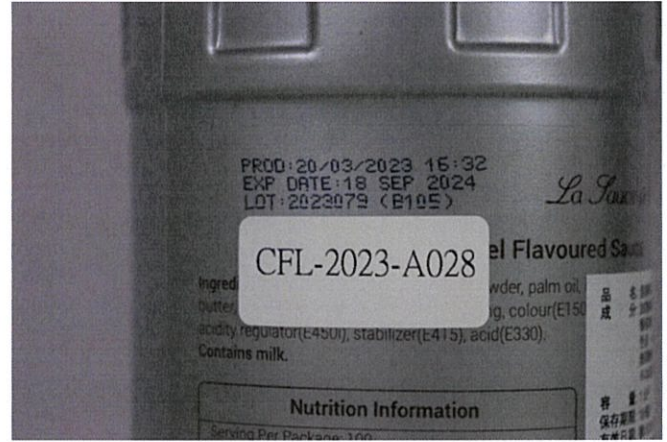
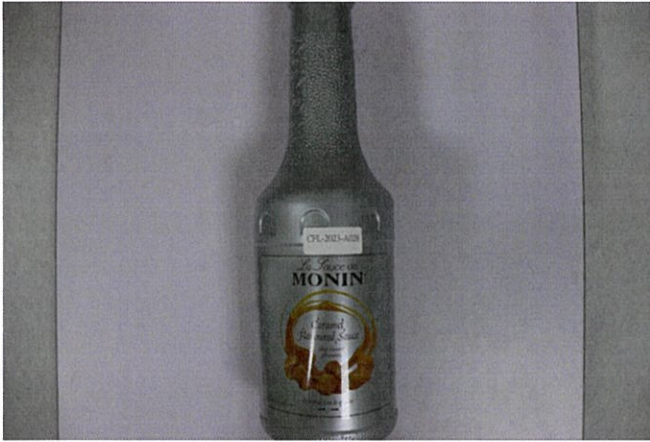


圖 1、沙門氏桿菌 XLD agar、BS agar 及 HE agar 試驗結果圖
圖 2、金黃色葡萄球菌 BP agar 試驗結果圖

試驗物質照片：



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Testing Laboratory
3584

Testing Laboratory Test Report



Report No.: CFL-2023-A028M01E

Customer Name: Creation Food Co., LTD.

Lot Number: N/A

Customer Address: 7F., No. 83, Minshan St., Neihu Dist.,
Taipei City 114, Taiwan (R.O.C.)

Manufacture Date: 20/03/2023

Expiration Date: 18SEP2024

Applicant: LIN, Chieh-Yi

Quantity: 1

Telephone number: 02-87912288#270

Package: Packing Intact

Number of Sample: CFL-2023-A028

Storage: Normal Temperature

Sample Name: Caramel Flavoured sauce

Received Date: 2023.10.16

Manufacturer/Vendor: Creation Food Co., LTD.

Testing Period: 2023.10.16~2023.10.24

Testing Items: *Salmonella, *Staphylococcus aureus

Explanation of the results:

All the results were not detected / negative.

The lab only provided test report, instead of judging the legality of the sample.

The information about the sample was provided by the customer.

The results showed in the test report refer only to this sample.

The report would be in vain if it was used separately.

The report might only be reproduced in full. Partial copies might not be made without permission.

If the testing item belonged to quantitative analysis then it described limit of quantification(LOQ); if the testing item belonged to qualitative analysis then it described limit of detection(LOD).

When the result was below the limit of quantification or the limit of detection, it would expressed as "N.D."(Not detected) or "Negative".

Indicate the test item has received TAF accreditation by the mark "".**



Sign : LI, Kuan-Hsun

Sign : LI, Kuan-Hsun

Approval Signatory : LI, Kuan-Hsun

Laboratory Head : LI, Kuan-Hsun

Associate Manager

Associate Manager

Report Date : 2023.10.24

Test Result:

Test Item	Test Method	Result	LOQ/LOD	Unit
* <i>Salmonella</i>	Methods of Test for Food Microorganisms-Test of <i>Salmonella</i> . In-house method (Document No.: CFL-MSOP- 012)	Negative	—	—
* <i>Staphylococcus aureus</i>	Methods of Test for Food Microorganisms-Test of <i>Staphylococcus aureus</i> . In-house method (Document No.: CFL-MSOP-015)	N.D.	10	CFU/g

Remark:

1. *Salmonella*: Refer to MOHW Food Sanitation Regulation No.1021951187. (2013.12.23). Methods of Test for Food Microorganisms-Test of *Salmonella*-Part I (MOHWM0025.01)
2. *Staphylococcus aureus*: Refer to MOHW Food Sanitation Regulation No.1041901818. (2015.10.13). Methods of Test for Food Microorganisms-Test of *Staphylococcus aureus*-Part I (Direct plate count method) (MOHWM0002.02)



Pictures of Result :

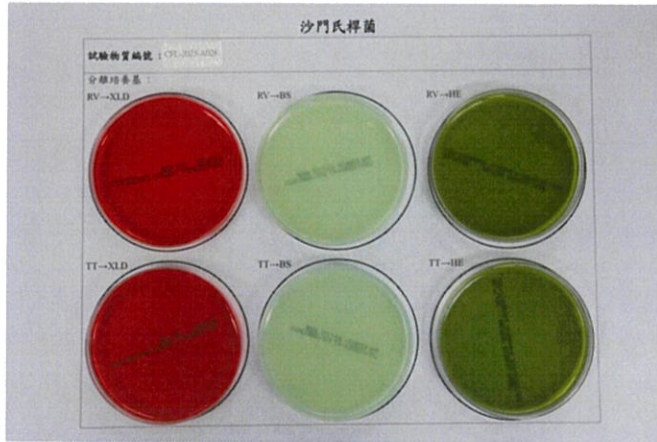


Figure 1. The result from XLD agar, BS agar and HE agar of *Salmonella*.

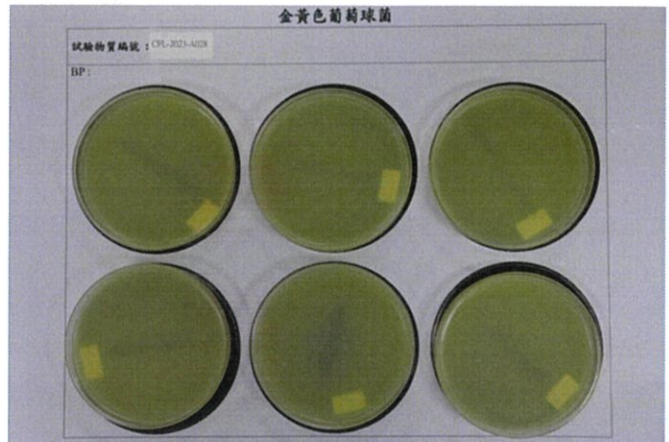
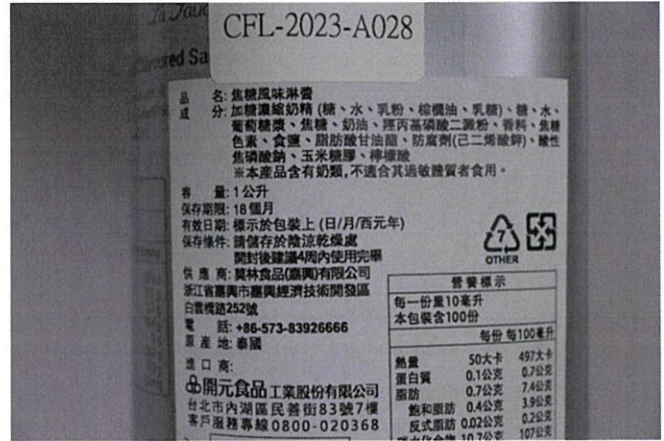
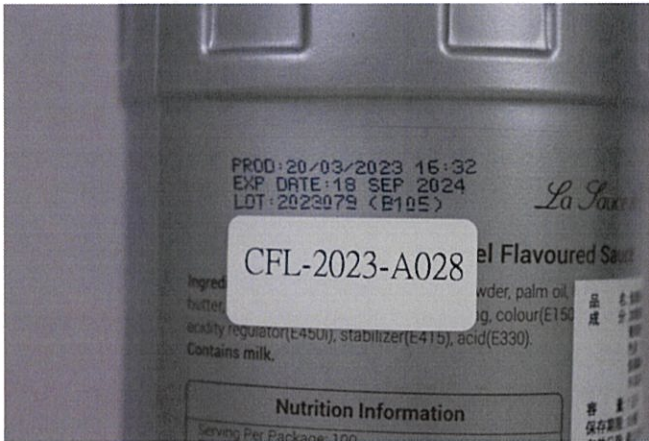
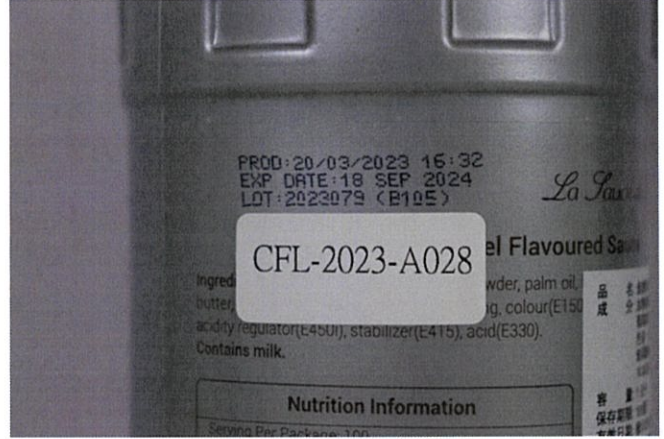
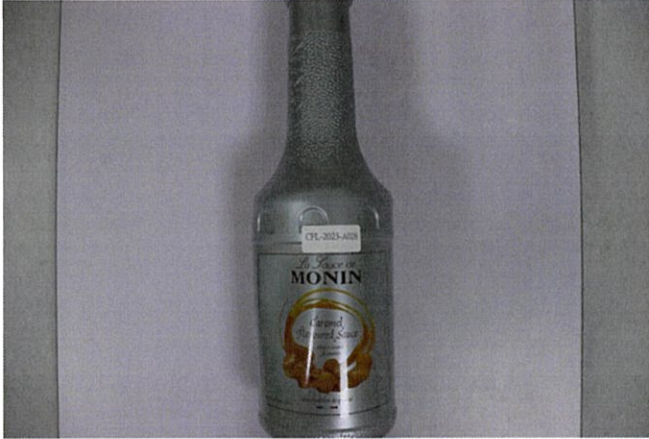


Figure 2. The result from BP agar of *Staphylococcus aureus*.

Pictures of Sample:



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