

臺中市政府衛生局結果報告

臺中市豐原區中興路138號

檢驗種類：食品
 申請單位：新振發食品有限公司
 採樣單位：新振發食品有限公司
 採樣地點：台中市豐原區豐洲路4B之5號1樓
 送驗件數：18
 抽驗原因或目的：廠商送驗

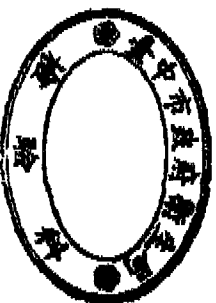
申請單編號：H104F0429
 報告日期：2015/07/29
 申請日期：2015/07/08
 受理日期：2015/07/08
 申請字號：(H104F0429)

检测方法：
 食品中防腐劑之檢驗方法(102年10月15日頒發食字第1021950692號公告修正)
 第3頁/共5頁

樣品編號	樣品名稱	樣品樣態	檢驗項目	檢驗結果	MDL
104-A-114	桂圓豆沙		己二烯酸	未檢出	0.02
			苯甲酸	未檢出	0.02
			去水醋酸	未檢出	0.02
104-A-115	鴛鴦餡		己二烯酸	未檢出	0.02
			苯甲酸	未檢出	0.02
			去水醋酸	未檢出	0.02
104-A-116	咖哩豆沙		己二烯酸	未檢出	0.02
			苯甲酸	未檢出	0.02
			去水醋酸	未檢出	0.02
104-A-117	山藥豆沙		己二烯酸	未檢出	0.02
			苯甲酸	未檢出	0.02
			去水醋酸	未檢出	0.02

備註：

1. 本報告總計壹頁，不得複製或影印，分頁使用無效，塗改無效，無本科戳章無效。
2. 本報告僅對所送檢樣負責。
3. 本報告不得作為商業廣告及法律訴訟之證明。
4. 結果判定由本局食品藥物管理科判定。
5. 通過全國認證基金會認證項目為過氧化氫、硼酸及其鹽類、殘留農藥：依普同、甲基噁斯松、大剎松、普伏松、佛飛松、殺力松。



第二聯：食品藥物管理科存查

臺中市政府衛生局結果報告

臺中市豐原區中興路136號

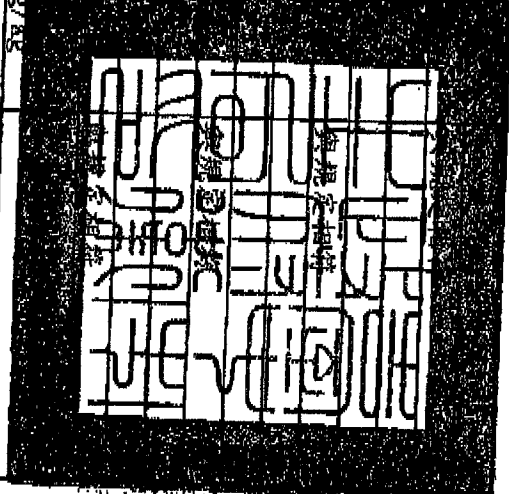
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送驗件數：18
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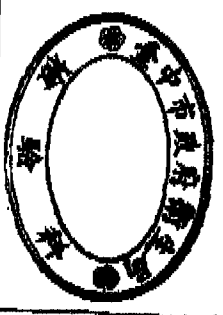
檢測方法：
 食品中防腐劑之檢驗方法(102年10月15日部授食字第1021950692號公告修正)
 第1頁/共5頁

樣品編號	樣品名稱	樣品樣態	檢驗項目	檢驗結果	MDL
104-A-104	白豆沙		己二烯酸 苯甲酸 去水醋酸 己二烯酸	未檢出 未檢出 未檢出 未檢出	0.02 0.02 0.02 0.02
104-A-105	綠豆沙		己二烯酸 苯甲酸 去水醋酸 己二烯酸	未檢出 未檢出 未檢出 未檢出	0.02 0.02 0.02 0.02
104-A-106	紅豆沙		己二烯酸 苯甲酸 去水醋酸 己二烯酸	未檢出 未檢出 未檢出 未檢出	0.02 0.02 0.02 0.02
104-A-107	紅豆粒		己二烯酸 苯甲酸 去水醋酸	未檢出 未檢出 未檢出	0.02 0.02 0.02



第一聯：食品藥物管理科存查

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TO=

FM=今準 P.1

衛生福利部食品藥物管理署
食品及相關產品輸入許可通知

Food and Drug Administration, Ministry of Health and Welfare
Notification of the Food and Relevant Products Import Admitted

許可日期 Permit Date	<u>104/02/03</u>	通知編號 Notice Number	<u>IFB04120024500</u>
1. 報驗義務人 Applicant <u>80385627 祺里西斯商台紐股份有限公司台灣分公司</u>			
2. 貨物名稱(品名) ANHYDROUS MILK FAT FIT FOR HUMAN CONSUMPTION 無水奶油「輸入供食品用 Description of goods <u>途</u>			
3. 貨品分類號列 C.C.C.Code	<u>04059010000</u>	4. 報單號碼及項次 Goods Declaration No.& Item 1	<u>AWBC04U2817525</u>
5. 製造日期 Manufactured date	<u>103/11/21 (On List)</u>	6. 有效日期 Expiration date	<u>105/11/19</u>
7. 商標(牌名) Trademark(brand) of goods <u>FONTERRA</u>			
8. 製造廠名稱 Manufacturing plant's name <u>BAKELS EDIBLE OILS (NZ) LIMITED</u>			
9. 製造廠代號 Manufacturing plant's, coded		10. 製造廠州別代碼 Manufacturing plant's state, coded	
11. 規格 Specifications	<u>20KG/PAL(COA NO.:2232330703)</u>	12. 製造批號 Manufactured lot number	<u>DY21 (On List)</u>
13. 生產國別 Country of origin <u>紐西蘭</u>			
14. 件數 Number of packages <u>150,000 KGM</u>			
15. 淨重 Net Weight <u>150,000 KGM</u>			
Remarks <u>空白</u>			



本證書以電子文件行之，所載內容若有不符合之處，以衛生福利部食品藥物管理署資料紀錄為主。查詢報驗資料網址：<http://ifi.fda.gov.tw/>。

This certificate is issued in electronically. Should the content listed above be different from the recorded in the 'TFDA' s database, the 'TFDA' s database will prevail. For on-line inquiry about the progress of applications, please visit 'TFDA' s website at <http://ifi.fda.gov.tw/>.

ANHYDROUS MILKFAT (AMF)



cool dry area away from direct sunlight. Provided the seal is unbroken and the above storage conditions are followed, the milkfat will be suitable as a dairy ingredient at least 24 months months (drum format), 12 months (Bulk bin/IBC) after the date of manufacture.

Warning: it is not recommended that product in bulk bins/IBCs is held frozen - the bottom discharge port membrane may become brittle and rupture.

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Fat (g/100g)	99.9
Moisture (g/100g)	<0.1

Typical Mineral Analysis

Iron (mg/kg)	<0.2
Copper (mg/kg)	<0.06
Sodium (mg/100g)	<1
Potassium (mg/100g)	<1
Calcium (mg/100g)	<1

Typical Chemical Analysis

Free fatty acids as Oleic acid (%m/m)	0.2
Peroxide Value (meq O2/kg)	0.2
Iodine value	29 - 39
Reichert Meissl value	22.4 - 31.8
Polenske value	1.5 - 3.4
Kirchner value	17 - 27
Saponification value	225 - 235

Typical Nutritional Analysis

Energy (kJ/100g)	3700
Calories (kcal/100g)	880
Total Fat (Milkfat) (g/100g)	99.9
Moisture (g/100g)	<0.1
Protein (g/100g)	<0.01
Carbohydrate (g/100g)	<0.01
Sugars (Lactose) (g/100g)	<0.01
Dietary Fibre (g/100g)	Nil
Cholesterol (mg/100g)	240
Fatty Acids (g/100g Product)	
Saturated fatty acids	66.2
Mono unsaturated fatty acids	20.2
Poly unsaturated fatty acids	1.3
Trans ¹ fatty acids ²	4.7

¹ Methylene interrupted *trans*

² Please refer to individual country regulations for *trans* fatty acid labelling requirements

Solid Fat Content

Temperature	Mean	Typical Range
0°C	66.9	58.5 - 70.5
5°C	63.3	55.0 - 67.1
10°C	56.4	48.5 - 60.9
15°C	41.0	33.5 - 46.6
20°C	22.5	17.1 - 27.8
25°C	12.4	8.4 - 14.7
30°C	5.9	3.8 - 7.8
35°C	1.0	0.0 - 1.9

Density (Typical Seasonal Range)

10°C (kg/dm ³)	0.935 - 0.956
20°C (kg/dm ³)	0.922 - 0.942
30°C (kg/dm ³)	0.909 - 0.925
40°C (kg/dm ³)	0.900 - 0.912
50°C (kg/dm ³)	0.893 - 0.902
60°C (kg/dm ³)	0.888 - 0.893
70°C (kg/dm ³)	0.885 - 0.888

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Ingredients by Dairy for life

ANHYDROUS MILKFAT (AMF)



Vitamins

Vitamin A (mg retinol/100g)	1.0
Vitamin A potency (IU/g) (retinol + carotene)	35 - 50
Vitamin D (mg/100g)	Trace
Vitamin E (mg/100g)	3.8
Vitamin C (mg/100g)	<0.1

Typical Fatty Acid Composition

Fatty Acid	Low ¹	High ¹
C4:0 Butyric	3.2	4.4
C6:0 Caproic	1.9	2.5
C8:0 Caprylic	1.1	1.5
C10:0 Capric	2.5	3.8
C12:0 Lauric	3.2	8.0
C14:0 Myristic	9.4	13.8
C14:1 Myristoleic	0.5	1.4
C15:0 Pentadecylic ²	1.4	2.3
C16:0 Palmitic	26.0	33.5
C16:1 Palmitoleic	0.2	2.1
C17:0 Margaric ²	1.0	1.5
C18:0 Stearic	7.4	12.9
C18:1 Oleic ²	18.2	26.9
C18:2 Linoleic ²	1.5	2.5
C18:3 Linolenic	0.3	0.9
C20:0 Arachidic	0.1	0.1

¹ % m/m of total fatty acids

² All isomers included

Typical Physical Properties

Melting Point (Mettler)	31 - 35°C
Refractive Index	1.4534 - 1.4549
Specific Heat at 40°C (kJ/kg)	2.1
Solubility of water in AMF (40°C)	0.20
Viscosity at 40°C (mPa.s)	31
Viscosity at 50°C (mPa.s)	22

Typical Microbiological Analysis

Aerobic Plate Count (cfu/g)	<100
Listeria (/125g)	Absent
Salmonella (/750g)	Absent

Refer to product selling specification for specific microbiological limits.

Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is Pasteurised

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

Compliance

- > Meets CODEX requirements for Anhydrous Milkfat.

http://www.codexalimentarius.net/web/index_en.jsp

- > Meets Halal requirements.

Ingredients

- > Pasteurised Cream

Suggested Labelling

Anhydrous Milkfat or Milkfat

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

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