

## TEST REPORT

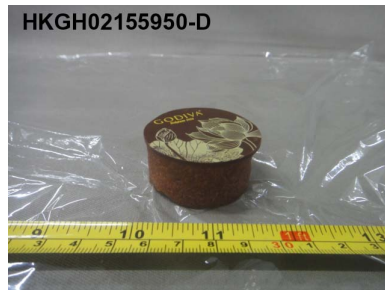
Applicant: GODIVA CHOCOLATIER (ASIA) LIMITED  
SUITE 1601-03 DEVON HOUSE TAIKOO PLACE  
979 KING'S RD  
QUARRY BAY  
HK

Number: HKGH02155950

Date: Jul 12, 2017

Attn: AMY YEUNG

Submitted sample said to be :  
Item Name : (1)Crunchy Nuts Milk Chocolate Pastry Mooncake  
(2)Raspberry Dark Chocolate Pastry Mooncake  
(3)Sea salt and Hazelnut Chocolate Pastry Mooncake  
(4)Almond Dark Chocolate Pastry Mooncake  
Manufacturer : Multizen Asia Limited  
Sample Received Condition : Samples in sealed plastic bags in ice box  
Remark : Feb Trial



For and on behalf of :  
Intertek Testing Services HK Ltd.

Angel Y.F. Cheung  
Vice President



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**Conclusion:**

The submitted sample was tested under the following requirements requested by the applicant, subject to the information stated in the remark and attached page(s) for details :

<u>Requirement</u>	<u>Result</u>
(1) Shelf life test - Microbiological testing on P+120	See details enclosed
(2) Shelf life test – Chemical analysis on P+120	See details enclosed

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(1) Shelf life test - Microbiological testing on P+120

Test Method : A.O.A.C. *Official Methods*, No. 991.14, 2003.07 & 2014.05 by 3M Petrifilm, *Bacteriological Analytical Manual*, Ch. 3 (Jan 2001), Ch. 5 (Aug 2016) & Ch. 10 (Jan 2016) by A.O.A.C. and *Compendium of Methods for the Microbiological Examination of Food*, 4<sup>th</sup> Edition, Ch. 8 by APHA.

Test item	Result			
	Sample (1)	Sample (2)	Sample (3)	Sample (4)
Aerobic colony count (CFU/g)	970	<10 <sup>#</sup>	420	110
Mould and Yeast count (CFU/g)	560	<10 <sup>#</sup>	<10 <sup>#</sup>	<10 <sup>#</sup>
Enterobacteriaceae (CFU/g)	940	<10 <sup>#</sup>	80	10
Coliform (CFU/g)	900	<10 <sup>#</sup>	50	<10 <sup>#</sup>
<i>Escherichia coli</i> (CFU/g)	<10 <sup>#</sup>	<10 <sup>#</sup>	<10 <sup>#</sup>	<10 <sup>#</sup>
<i>Staphylococcus aureus</i> (CFU/g)	<10 <sup>#</sup>	<10 <sup>#</sup>	<10 <sup>#</sup>	<10 <sup>#</sup>
<i>Salmonella</i> spp. (in 25g)	Not detected	Not detected	Not detected	Not detected
<i>Listeria monocytogenes</i> (in 25g)	Not detected	Not detected	Not detected	Not detected

Remark :

# = No colony was detected at the one-tenth dilution of the sample  
 CFU = Colony Forming Unit

Criteria :

(1) Microbiological Guidelines for Food (For ready-to-eat food in general and specific food items) by Hong Kong Food and Environmental Hygiene Department, Rev. Aug 2014.

Test Item	Result		
	Satisfactory	Borderline	Unsatisfactory
Aerobic colony count * (CFU/g)	<10 <sup>5</sup>	10 <sup>5</sup> - <10 <sup>7</sup>	≥10 <sup>7</sup>
Mould and Yeast count (CFU/g)	--	--	--
Enterobacteriaceae (CFU/g)	<10 <sup>2</sup>	10 <sup>2</sup> - ≤10 <sup>4</sup>	>10 <sup>4</sup>
Coliform (CFU/g)	--	--	--
<i>Escherichia coli</i> (CFU/g)	<20	20 - ≤10 <sup>2</sup>	>10 <sup>2</sup>
<i>Staphylococcus aureus</i> (CFU/g)	<20	20 - ≤10 <sup>4</sup>	>10 <sup>4</sup>
<i>Salmonella</i> spp. (in 25g)	Not detected	N/A	Detected
<i>Listeria monocytogenes</i> (in 25g)	Not detected	N/A	Detected

\* Aerobic colony count level is based on Food Category 6 - Non-fermented dairy products and dairy desserts, mayonnaise and mayonnaise based dressings, cooked sauces.

(2) Singapore: The Sale of Food Act (Chapter 283), Microbiological standard for pastry

Test Item	Limit
Aerobic colony count (per g)	<10 <sup>5</sup>
<i>Escherichia coli</i> (per g)	≤20

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(3) 臺灣食品衛生管理法 <一般食品衛生標準> 一般食品之微生物限量如下：

Test Item	Limit
Coliform (MPN/g)	<10 <sup>3</sup>
<i>Escherichia coli</i> (MPN/g)	Negative

(4) 澳門特別行政區衛生局<即食食物的微生物含量判定指引>

Test Item	Result			
	Satisfactory	Marginal	Unsatisfactory	Potentially hazardous
Aerobic colony count (CFU/g)				
Level I	<10 <sup>4</sup>	<10 <sup>5</sup>	≥10 <sup>5</sup>	Not applicable
Level II	<10 <sup>6</sup>	<10 <sup>7</sup>	≥10 <sup>7</sup>	Not applicable
Level III	Not applicable	Not applicable	Not applicable	Not applicable
<i>Escherichia coli</i> (CFU/g)	<20	20 - 10 <sup>2</sup>	>10 <sup>2</sup>	Not applicable
<i>Staphylococcus aureus</i> (CFU/g)	<20	20 - 10 <sup>2</sup>	10 <sup>2</sup> - <10 <sup>4</sup>	≥10 <sup>4</sup>
<i>Salmonella</i> spp. (in 25g)	Not detected	Not applicable	Not applicable	Detected
<i>Listeria monocytogenes</i> (in 25g)	Not detected	Not applicable	Not applicable	Detected

Level I: 應用於所有食物材料在最終加工製作時已烹熟的即食食物。

Level II: 應用於只有部份食物材料在加工製作時已烹熟，以及最終仍需進一步處理(儲存、切片或混合)或無需烹熟的即食食物。

Level III: 需氧菌落計數並不適用之即食食物。例如新鮮的生果、蔬菜(包括沙律)及發酵食物等即食食物，其需氧菌落計數值高是由於正常菌落所致。

Date sample received : Jun 22, 2017

Testing period : Jun 22, 2017 to Jun 29, 2017

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(2) Shelf life test – Chemical analysis on P+120

Test Method: Peroxide Value: A.O.A.C Official Methods of Analysis, 18<sup>th</sup> Edition (2005), method 965.33.  
Acid Value: A.O.A.C Official Methods of Analysis, 18<sup>th</sup> Edition (2005), method 940.28.  
Water Activity: A.O.A.C Official Methods of Analysis, 18<sup>th</sup> Edition (2005), method 978.18.

Tested Component	Peroxide Value	Acid Value	Water Activity
Sample (1)	0.90mEq/kg	0.81mg KOH/g of extracted oil	0.74
	0.011g/100g		
Sample (2)	1.1mEq/kg	1.3mg KOH/g of extracted oil	0.81
	0.013g/100g		
Sample (3)	0.27mEq/kg	0.94mg KOH/g of extracted oil	0.78
	0.003g/100g		
Sample (4)	0.38mEq/kg	1.2mg KOH/g of extracted oil	0.79
	0.005g/100g		

Date sample received : Jun 22, 2017  
Testing period : Jun 22, 2017 to Jun 27, 2017

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End of report

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