

Number:

Date:

HKGH0300392001

May 19, 2023

Applicant: PAY & PAY ICE CREAM INTERNATIONAL CO LTD

RM A 18/F TUNG LUEN INDL BLDG

1-4 YIP SHING ST **KWAI CHUNG NT**

HΚ

CHING SAI KIT Attn:

Sample and Information provided by customer

Item Name 抹茶低脂高蛋白質雪糕

Quantity

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>

Microbiological testing See details enclosed

(2) Heavy Metal content in Foodstuff See details enclosed

Nutritional Analysis See details enclosed

When a statement of conformity to a specification or standard is provided on test report, the decision rule shall be applied. For details, please refer to Intertek's "Decision Rule Document" and is available on Intertek's website. https://intertekhk.grd.by/decision-rule-do If decision rule already inhered in the requested specification or standard, Intertek's "Decision Rule Document" is not applicable and indication of "..." was shown as above table.

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

Cindy I.K. Chan Vice President







Number: HKGH0300392001

(1) Microbiological testing

Test Standard: U.S. FDA Bacteriological Analytical Manual (BAM), AOAC Official Methods by

3M Petrifilm, and other standards as shown below.

BAM Ch. 3 (Jan 2001) AOAC 986.33 (2016) Aerobic colony count: Coliform count Escherichia coli count: AOAC 991.14 (2016) Staphylococcus aureus count: AOAC 2003.08 (2016)

AOAC 2004.02 (2008)* Vidas Listeria monocytogenes II (LMO2) / BAM Ch. 10 Listeria monocytogenes:

Salmonella spp.: AOAC 2004.03 (2016)* Enzyme-linked Florescent Assay (ELFA), screening by

Vidas Automated Immunoassay System / BAM Ch. 5 (Mar 2022)

Test item	Result	Conclusion
Aerobic colony count ** (CFU/g)	1,900	Pass
Coliform** (CFU/g)	<10 #	Pass
Escherichia coli (CFU/g)	<10 #	Satisfactory
Staphylococcus aureus (CFU/g)	<10 #	Satisfactory
Listeria monocytogenes (in 25g)	Not detected	Satisfactory
Salmonella spp. (in 25g)	Not detected	Satisfactory

Remark: * Presumptive positive result may be confirmed using additional reference methods.

No colony was detected at the one-tenth dilution of the sample.

= Colony Forming Unit

Criteria:

Test Item		Result		
	Satisfactory	Borderline	Unsatisfactory	
Aerobic colony count ** (CFU/g)	<u><</u> 50,000	/	/	
Coliform** (CFU/g)	<u><</u> 100	/	/	
Escherichia coli (CFU/g)	<20	20 - <u><</u> 10 ²	>10 ²	
Staphylococcus aureus (CFU/g)	<20	20 - <u><</u> 10⁴	>10 ⁴	
Listeria monocytogenes (in 25g)	Not detected	N/A	Detected	
Salmonella spp. (in 25g)	Not detected	N/A	Detected	

The criteria is with reference to Microbiological Guidelines for Food (For ready-to-eat food in general and specific food items) by Hong Kong Food and Environmental Hygiene Department.

Sample received condition: Sample in unopened paper container in ice box.

Date sample received: May 02, 2023

Testing period: May 02, 2023 to May 09, 2023





^{**} Aerobic colony count and Coliform is according to CAP 132AC Frozen Confections Regulation Section 6 - Bacteriological standard for frozen confections for sale.



Number: HKGH0300392001

Heavy Metal Content (2)

Test method: In-house method FC097.TP - Microwave acid digestion, followed by Inductively Coupled Plasma Mass Spectrometry (ICP-MS)

Test Item	Result	LOQ
	(in ppm)	(ppm)
Antimony (Sb) content	ND	0.1
Arsenic (As) content	ND	0.1
Cadmium (Cd) content	ND	0.02
Chromium (Cr) content	ND	0.1
Lead (Pb) content	ND	0.02
Mercury (Hg) content	ND	0.008
Tin (Sn) content	ND	1

Remark:

ppm = parts per million or milligrams per kilogram LOQ = Limit of Quantification

ND = Not detected

Date sample received: May 02, 2023

Testing period: May 02, 2023 to May 12, 2023







Number: HKGH0300392001

(3)**Nutritional Analysis**

A.O.A.C. Official Methods of Analysis 18^{th} edition (2005) Method 950.54, 941.08, 925.10, 2001.11, 996.06, 980.13, 985.29 and 985.35. Test Method:

Protein factor used is 6.38.

Composition Information

Test Item	<u>Result</u>
Protein content	7.99 g/100g
Total fat content	2.76 g/100g
Saturated fat content	1.37 g/100g
Trans fat content	0.08 g/100g
Carbohydrates content#	12.9 g/100g
Dietary fibre content	2.04 g/100g
Total sugars content	3.20 g/100g
Sodium (Na) content	43.4 mg/100g
Moisture content	73.5 g/100g
Ash content	0.77 g/100g

Nutrition Information (HK)

	<u>per 100g</u>
Energy	109 kcal
	459 kJ
Protein	8.0g
Total fat	2.8g
- Saturated fat	1.4g
- Trans fat	0g
Carbohydrates	12.9g
- Sugars	3.2g
Sodium	43 mg

Energy (kcal) = $(4kcal/g \times Available \ carbohydrates) + (4kcal/g \times Protein) + (9kcal/g \times Fat)$ Energy (kJ) = $(17kJ/g \times Available \ carbohydrates) + (17kJ/g \times Protein) + (37kJ/g \times Fat)$

< = Less than

= Carbohydrates content is estimated by subtracting ash, moisture, protein, fat and dietary fibre content from 100% (w/w).







Number: HKGH0300392001

Date sample received: May 02, 2023

Testing period : May 02, 2023 to May 16, 2023

End of report

This report is for the exclusive use of Intertek's Client and is provided pursuant to the agreement between Intertek and its Client. Intertek's responsibility and liability are limited to and subject to our standard Terms and Conditions which can be obtained at our website: http://www.intertek.com/terms/. Intertek assumes no liability to any party, other than to the Client in accordance with the agreement, for any loss, expense or damage occasioned by the use of this report. Intertek is responsible for all the information provided in the reports, except when information is provided by the Client or when the Client requires the item to be tested acknowledging a deviation from specified conditions that can affect the validity of results.

The observations and test results in this report are relevant to the sample(s) tested and submitted by client. The report is not intended to be a recommendation for any particular course of action, you are responsible for acting as you see fit on the basis of the report results. This report does not discharge or release you from your legal obligations and duties to any other person. Only the Client is authorized to permit copying or distribution of this report and the report shall not be reproduced except in full. Any use of the Intertek name or one of its marks for the sale or advertisement of the tested material, product or service must first be approved in writing by Intertek. This report by itself does not imply that the material, product, or service is or has ever been under an Intertek certification program.



