

TEST REPORT

Applicant: PAY & PAY ICE CREAM INTERNATIONAL CO LTD
RM A 18/F TUNG LUEN INDL BLDG
1-4 YIP SHING ST
KWAI CHUNG NT
HK

Number: HKGH0300392002

Date: May 19, 2023

Attn: CHING SAI KIT

Sample and Information provided by customer :
Item Name : 焙茶低脂高蛋白質雪糕
Quantity : 4

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) Microbiological testing | See details enclosed |
| (2) Heavy Metal content in Foodstuff | See details enclosed |
| (3) Nutritional Analysis | See details enclosed |

Decision Rule(s):

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-doc..>
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



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(1) Microbiological testing

Test Standard : U.S. FDA Bacteriological Analytical Manual (BAM), AOAC Official Methods by 3M Petrifilm, and other standards as shown below.

Aerobic colony count : BAM Ch. 3 (Jan 2001)

Coliform count : AOAC 986.33 (2016)

Escherichia coli count : AOAC 991.14 (2016)

Staphylococcus aureus count : AOAC 2003.08 (2016)

Listeria monocytogenes : AOAC 2004.02 (2008)* Vidas *Listeria monocytogenes* II (LMO2) / BAM Ch. 10 (Apr 2022)

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) | 1,200 | Pass |
| Coliform** (CFU/g) | <10 # | Pass |
| <i>Escherichia coli</i> (CFU/g) | <10 # | Satisfactory |
| <i>Staphylococcus aureus</i> (CFU/g) | <10 # | Satisfactory |
| <i>Listeria monocytogenes</i> (in 25g) | Not detected | Satisfactory |
| <i>Salmonella</i> 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.
 CFU = Colony Forming Unit

Criteria :

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

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

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



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(2) Heavy Metal Content

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

| Test Item | Result (in ppm) | LOQ (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



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Number : HKGH0300392002

(1) Nutritional Analysis

Test Method : A.O.A.C. Official Methods of Analysis 18th edition (2005) Method 950.54, 941.08, 925.10, 2001.11, 996.06, 980.13, 985.29 and 985.35.
Protein factor used is 6.38.

Composition Information

| <u>Test Item</u> | <u>Result</u> |
|------------------------------------|---------------|
| Protein content | 7.84 g/100g |
| Total fat content | 3.37 g/100g |
| Saturated fat content | 1.54 g/100g |
| Trans fat content | 0.08 g/100g |
| Carbohydrates content [#] | 13.0 g/100g |
| Dietary fibre content | 2.60 g/100g |
| Total sugars content | 3.25 g/100g |
| Sodium (Na) content | 42.8 mg/100g |
| Moisture content | 72.4 g/100g |
| Ash content | 0.81 g/100g |

Nutrition Information (HK)

| | <u>per 100g</u> |
|-----------------|--------------------|
| Energy | 114 kcal 479 kJ |
| Protein | 7.8 g |
| Total fat | 3.4 g |
| - Saturated fat | 1.5 g |
| - Trans fat | 0 g |
| Carbohydrates | 13.0 g |
| - Sugars | 3.3 g |
| Sodium | 43 mg |

Remark :

Energy (kcal) = (4kcal/g x Available carbohydrates) + (4kcal/g x Protein) + (9kcal/g x Fat)

Energy (kJ) = (17kJ/g x Available carbohydrates) + (17kJ/g x Protein) + (37kJ/g x Fat)

< = Less than

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



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Number : HKGH0300392002

Date sample received : May 02, 2023

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

End of report

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