Frylow Acrylamide Analysis Report Hong-Kong Lab Analysis BA | Save Fry-Oil

foodscan:... **: 含品檢測有限公司::... **: analytics Itd

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Test Report (Lab no: 201706277/CT/NT)

26.05.2015

Reporting Date

11-08-2017

Date Received

26-07-2017

Testing Date

27-07-2017

Customer:

Frylow Asia Limited

Address

902, Pacific Link Tower, Southmark, 11 Yip Hing St., Wong Chuk Hang, H.K.

Attn

Mr. Andy Lai

Tel / Fax

25672611 / -

Sample

: Deep Fried Chicken Nuggets with Frylow

Date Received (Given)

:

Receiving Condition:

In zip plastic bag and in an ambient condition during delivery

Production Date (Given)

26-07-2017

Expiry Date (Given)

Remarks

Status: Ready to eat; Cooked; Hot serve

Product Temperature: 31.7°C

150°C @ 4:20

Tested Items

Result

Unit

Energy

285

kcal / 100g

Total Fat

13.9

g / 100g

Acrylamide

Not Detected

ppb*

Test Method(s)

Energy

(In-house method (TM-CHEM-030)

By calculation: Energy = [weight in grams $(4 \times \text{available carbohydrates} + 9 \times \text{total fat} + 4 \times \text{protein} + 7 \times \text{ethanol}$

+3 x organic acid) kcal in 100g of food]¹

 $By \ calculation: Available \ carbohydrates = 100 - [\ weight \ in \ grams \ (protein + total \ fat + moisture + ash + ethanol \$

+ dietary fibre + organic acid) in 100g of food]¹

Total Fat

(In-house method (TM-CHEM-003) (Acid hydrolysis method)

Acrylamide

(LC-MS-MS)

Approved Signatory

Freddy Fong Technical Manager

for & on behalf of Foodscan Analytics Ltd

This report is intended for client's reference only

This report shall not be reproduced except in full, without written approval of the laboratory

Unless otherwise stated: (i) the results shown in this report refer only to the samples(s) tested and (ii) this sample(s) are retained for 7 days after received

Based on the client's information, ethanol and organic acid are absent in the submitted sample and these two contents are assumed to be zero in the calculations of energy, available carbohydrates and total carbohydrates.

ppb = ug/kg

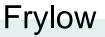
The reporting limit of Acrylamide is 50 ppb

The above tests were conducted by local competent laboratory

Report Reference no.: RPS170727A, RT-308909

-End of Report -

Frylow





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Sample

Deep Fried Chicken Nuggets without Frylow

Date Received (Given)

Receiving Condition:

In zip plastic bag and in an ambient condition during delivery

Production Date (Given)

26-07-2017

Expiry Date (Given)

Remarks

Status: Ready to eat; Cooked; Hot serve

Product Temperature: 30.9°C

158°C @ 5:35

Tested Items

Result

Unit

Energy

315

kcal / 100g

Total Fat Acrylamide 18.3 66

g / 100g ppb*

Test Method(s)

Energy

(In-house method (TM-CHEM-030)

By calculation: Energy = [weight in grams $(4 \times \text{available carbohydrates} + 9 \times \text{total fat} + 4 \times \text{protein} + 7 \times \text{ethanol}$

+3 x organic acid) kcal in 100g of food]1

By calculation: Available carbohydrates = 100 - [weight in grams (protein + total fat + moisture + ash + ethanol

+ dietary fibre + organic acid) in 100g of food]1

Total Fat

(In-house method (TM-CHEM-003) (Acid hydrolysis method)

Acrylamide

(LC-MS-MS)

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