

TEST REPORT

NO.: A001T121130001003

Date: Dec 10, 2012

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Applicant:

Address:

Report on the submitted sample said to be:

Sample name: Sugar free mint

Model: /

Item/Lot No.:/

Material: /

Buyer: /

Supplier:

Manufacturer:

Country of Origin: /

Country of Destination: /

Sample received date: Nov 30, 2012

Testing period: From Nov 30, 2012 to Dec 10, 2012

Test Requested:

As specified by client, to determine the Shigella, Sulfur dioxide, Salmonella, Staphylococcus Aureus in the submitted sample.

Test method:

Shigella: GB 4789.5-2012 National food safety standard Food Microbiological examination of food hygiene- Examination of Shigella

Sulfur dioxide: GB/T 5009.34-2003 Determination of sulphite in foods

Salmonella: AOAC Official Method 967.26 Salmonella in Processed foods

Staphylococcus Aureus: ISO 6888-1:1999 Microbiology of food and animal feeding stuffs- Horizontal method for the enumeration of coagulase- positive staphylococci (Staphylococcus aureus and other species)- Part 1: Technique using Baird-Parker agar medium.

Results:

Please refer to next page

******FOR FURTHER DETAILS, PLEASE REFER TO THE FOLLOWING PAGE(S)******

Signed for and on behalf of Shenzhen AOV Testing Technology Co., Ltd

Tested by:

Luo Jun, Rosary

Project Leader

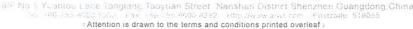
Reviewed by:

Approved by

v Jie Hua, Jeewah

Technical Director









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Test Results:

Test item	Test method	Test result (A)
Shigella	GB 4789.5-2012	< 10 CFU/g
Sulfur dioxide	GB/T 5009.34-2003 I	Not detected / 25g
Salmonella	AOAC 967.26	Not detected / 25g
Staphylococcus Aureus	ISO 6888-1:1999	< 1 mg/kg

Specimen Description:

A: Sugar free mint

Note:

- Photo is included

Photograph of Sample



Sugar free mint

End of Report

