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CERTIFICATE OF ANALYSIS

Client	: SAVOUR LIFE LIMITED	Page	: 1 of 2
Contact	: MS CASSANDRA CHAN	Work Order	: HK1824053
Address	: UNIT B, 10/F CANTAKE FACTORY BUILDING, NO. 172 WAI YIP STREET, KWUN TONG, KOWLOON HONG KONG	Date Samples Received	: 04-Apr-2018
E-mail	: caschan@gmail.com		
Telephone	:	Issue Date	: 12-Apr-2018
Fax	:	Order number	: ----

General Comments

Specific Comments for Work Order: HK1824053

- Sample(s) were picked up from client by ALS Technichem (HK) staff in chilled condition.
- Sample(s) analysed and reported on an as received basis.
- Sample(s) were arrived in the laboratory at 12:50. Sample(s), in plastic bags, were received in chilled condition.
- NOT DETECTED denotes result(s) is (are) less than the Limit of Report (LOR).
- * denotes the estimated count; Result based on a count outside of standard method's countable range.
- Method Reference - Aerobic Colony Count: US FDA BAM Online, Chapter 3, January 2001 (Conventional Plate Count Method).
- FEHD Acceptable Limit - Aerobic Colony Count: Not Applicable (Food Category 10)
- The submitted food is acceptable for consumption, according to the Microbiological Guidelines for Food (For ready-to-eat food in general and specific food items), issued by Centre for Food Safety, Food & Environmental Hygiene Department (FEHD), August 2014 (revised).

Signatories

This document has been signed by those names that appear on this report and are the authorised signatories.

<i>Signatories</i>	<i>Position</i>	<i>Authorised results for</i>
Luk Hon Yin , Henry	Microbiologist	Food

This report supersedes any previous report(s) with this reference. Results apply to the sample(s) as submitted. All pages of this report have been checked and approved for release. Testing period is from 04-Apr-2018 to 12-Apr-2018.

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Analytical Results

Sub-Matrix: FOOD				<i>Client sample ID</i>	Product name: 酒醉鮮海蝦; Production date: Mar 2, 2018; Test date: P+33 (總菌)	---
				<i>Sampling date/time</i>	04-Apr-2018	----
<i>Method</i>	<i>Test Parameter</i>	<i>Unit</i>	<i>LOR</i>	HK1824053-001	-----	
FM001	Aerobic colony count	CFU/g	10	35*	----	