



**Test Report**

No. HKGFD1400543901

Date: 11 Jul 2014

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FABRICA DE BEBIDAS HONOLULU  
RUA NORTE DO PARQUE INDUSTRIAL  
LOTE B2C  
MACAO

**The test results have been extracted from test report number HKGFD1400544100.**

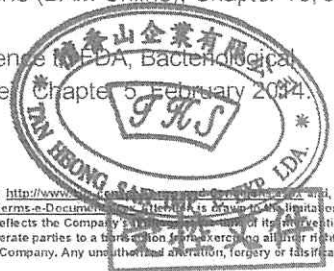
The following sample(s) was/were submitted and identified on behalf of the clients as :

Watercress Honey/Syrup 西洋菜蜜

SGS Job No. : 2659149  
Date of Sample Received : 26 May 2014  
Conditions of Sample Received : Sample was in unopened glass bottle and was delivered under ambient temperature  
Sample Original Storage Condition : Ambient temperature  
Sample Quantity Received : 1  
Production Date : 23 May 2014  
CPTTM APPLICATION NO. : CPTTM-10056-2014  
Testing Period : 03 Jun 2014 - 07 Jun 2014  
Test Requested/Test Method :

- Shigella was conducted with reference to FDA, Bacteriological Analytical Manual Online (BAM Online), Chapter 6, Jan 2001 and API 20E Strip
- Aerobic Plate Count was conducted with reference to AOAC official method, 18th ed., 2005, Method No. 990.12 (3M Petrifilm™ Plate)
- Escherichia coli was conducted with reference to AOAC, Official Method, 18th edition, 2005, method no. 991.14 (3M Petrifilm™ Plate)
- Coliform determination was conducted with reference to AOAC Official Method, 18th edition, 2005, 991.14 (3M Petrifilm Plate).
- Staphylococcus aureus was conducted with reference to 3M Petrifilm™ Rapid S. aureus Count Plate, AOAC Official Method, 18th edition, 2006, method no. 2003.07/08/11.
- Bacillus cereus determination was conducted with reference to Australian Standard, AS 1766.2.6, 1991. Examination for Specific Organism - Bacillus cereus (Colony Count - Surface Spread Method).
- Clostridium Perfringens was conducted with reference to FDA, Bacteriological Analytical Manual Online (BAM Online), Chapter 16, Jan 2001.
- Yeast & Mold Count was conducted with reference to AOAC Official Method, 18th edition, 2005, Method No. 997.02 (3M Petrefilm™).
- Listeria monocytogenes was conducted with reference to FDA Bacteriological Analytical Manual Online (BAM Online), Chapter 10, Jan 2003 and API Listeria Strip
- Salmonella was conducted with reference to FDA, Bacteriological Analytical Manual Online (BAM Online) Chapter 5 February 2004.

Please refer to next page(s).



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Signed for and on behalf of  
SGS Hong Kong Limited.

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Lai Kit Ying, Kitty  
Assistant Operations Manager



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**Test Results :**

Sample Description : Watercress Honey/Syrup 西洋菜蜜

Category : Ready to Eat meals - Meals (others) (Category 2)

<u>Test Item(s)</u>	<u>Test Results</u>	<u>*Conclusion</u>
Shigella	Not Detected /25 ml	
Total Plate Count	46 cfu/ml	Class A-Satisfactory
E.Coli Count	<1 cfu/ml	Class A-Satisfactory
Coliform Count	<1 cfu/ml	Class A-Satisfactory
S.aureus Count	<1 cfu/ml	Class A-Satisfactory
Bacillus cereus	<1 cfu/ml	Class A-Satisfactory
Clostridium Perfringens	<1 cfu/ml	Class A-Satisfactory
Yeast and Mold Count	<1 cfu/ml	Class A-Satisfactory
Listeria Monocytogenes	Not Detected /25 ml	Class A-Satisfactory
Salmonella	Not Detected /25 ml	Class A-Satisfactory



**Note :**

< = Less than

cfu = colony forming unit

\* Please refer to attachment

**Remarks:**

Mixed with water by 1:6 and stirred well

The analysis of pesticides was performed in an oversea affiliate assessed as competent.

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Attachment:

\* Microbiological Limits for Assessment of Microbiological Quality of Ready -to-eat Foods, issued by Centre for Food Safety, Food & Environmental Hygiene Department, May 2007 (revised)

Criterion:		Microbiological quality			
		Colony-forming unit (cfu) per unless specified			
		Class A Satisfactory	Class B Acceptable	Class C Unsatisfactory	Class D Unacceptable
Aerobic colony count (Total Plate Count)	Cat 1	<10 <sup>3</sup>	10 <sup>3</sup> -<10 <sup>4</sup>	≥10 <sup>4</sup>	N/A
	Cat 2	<10 <sup>4</sup>	10 <sup>4</sup> -<10 <sup>5</sup>	≥10 <sup>5</sup>	N/A
	Cat 3	<10 <sup>5</sup>	10 <sup>5</sup> -<10 <sup>6</sup>	≥10 <sup>6</sup>	N/A
	Cat 4	<10 <sup>6</sup>	10 <sup>6</sup> -<10 <sup>7</sup>	≥10 <sup>7</sup>	N/A
	Cat 5	N/A	N/A	N/A	N/A
Indicator organism (Applies to all food categories)					
E.coli (total)		<20	20 - <100	≥100	N/A
Pathogens (Apply to all food categories)					
Campylobacter spp.		Not detected in 25g	N/A	N/A	Present in 25g
E.coli O157		Not detected in 25g	N/A	N/A	Present in 25g
Salmonella spp.		Not detected in 25g	N/A	N/A	Present in 25g
V.cholerae		Not detected in 25g	N/A	N/A	Present in 25g
L.monocytogenes					
- For food under refrigeration (excluding frozen food) or food intended for infants		Not detected in 25g	N/A	N/A	Present in 25g
- For other ready-to-eat food		<20	20 - <100	N/A	≥100
V.parahaemolyticus		<20	20 - <100	100-<10 <sup>3</sup>	≥10 <sup>3</sup>
S.aureus		<20	20 - <100	100-<10 <sup>4</sup>	≥10 <sup>4</sup>
C.perfringens		<20	20 - <100	100-<10 <sup>4</sup>	≥10 <sup>4</sup>
B.cereus		<10 <sup>3</sup>	10 <sup>3</sup> -<10 <sup>4</sup>	10 <sup>4</sup> -<10 <sup>5</sup>	≥10 <sup>5</sup>

N/A denotes "Not applicable"

\*\*\* End of Report \*\*\*



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