

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

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

| <u>Tested Items</u> | <u>Result</u> | <u>Unit</u> |
|---------------------|---------------|-------------|
| 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 x available carbohydrates + 9 x total fat + 4 x protein + 7 x ethanol + 3 x organic acid) kcal in 100g of food]<sup>1</sup>  
By calculation: Available carbohydrates = 100 - [ weight in grams (protein + total fat + moisture + ash + ethanol + dietary fibre + organic acid) in 100g of food]<sup>1</sup>

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
- <sup>1</sup>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 -

**Test Report (Lab no : 201706278/CT/NT)**

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 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

| <u>Tested Items</u> | <u>Result</u> | <u>Unit</u> |
|---------------------|---------------|-------------|
| Energy              | 315           | kcal / 100g |
| Total Fat           | 18.3          | g / 100g    |
| Acrylamide          | 66            | ppb*        |

| <u>Test Method(s)</u> |  |
|-----------------------|--|
| Energy                | (In-house method (TM-CHEM-030)<br>By calculation: Energy = [weight in grams (4 x available carbohydrates + 9 x total fat + 4 x protein + 7 x ethanol + 3 x organic acid) kcal in 100g of food] <sup>1</sup><br>By calculation: Available carbohydrates = 100 - [ weight in grams (protein + total fat + moisture + ash + ethanol + dietary fibre + organic acid) in 100g of food] <sup>1</sup> |
| 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
- <sup>1</sup>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 -**