



財團法人全國認證基金會
Taiwan Accreditation Foundation

認證證書

(證書編號：L3033-220128)

茲證明

三華生物科技股份有限公司

分析檢測中心

新北市汐止區新台五路一段 81 號 20 樓

為本會認證之實驗室

認證依據：ISO/IEC 17025：2017；CNS 17025：2018

認證編號：3033

初次認證日期：一百零四年五月二十五日

認證有效期間：一百一十年五月二十五日至一百一十三年五月二十四日止

認證範圍：測試領域，如續頁

董事長

連錦漳



掃描確認真偽

中華民國一十一年一月二十八日

認證編號：3033

實驗室主管：黃政博

■ 09.99 食品

飲料類(含乳成分製品除外)、膠囊,錠狀及粉狀食品(含乳及油脂類成分製品除外)、食用真菌

C062 鄰苯二甲酸酯類塑化劑

參考衛福部 102 年 3 月 25 日 TFDAA0008.02 第 2 次修正食品中鄰苯二甲酸酯類塑化劑之檢驗方法

自訂方法

文件編號: SH-SOP-TMD-002

鄰苯二甲酸二丁酯: (0.05 to 50) ppm

鄰苯二甲酸丁基苯酯: (0.05 to 50) ppm

鄰苯二甲酸二(2-乙基己基)酯: (0.05 to 50) ppm

鄰苯二甲酸二辛酯: (0.05 to 50) ppm

鄰苯二甲酸二異壬酯: (0.05 to 50) ppm

鄰苯二甲酸二異癸酯: (0.05 to 50) ppm

鄰苯二甲酸二甲酯: (0.05 to 50) ppm

鄰苯二甲酸二乙酯: (0.05 to 50) ppm

鄰苯二甲酸二丁苯酯: (0.05 to 50) ppm

報告簽署人: 黃政博; 廖志遠

■ 09.99 食品

咖啡豆(粉)、即溶咖啡、茶葉(粉)、飲料類、其他含咖啡因食品

C129 咖啡因

參考 CNS 9432

自訂方法

文件編號: SH-SOP-TMC-002

液態檢體: (2.5 to 5000) $\mu\text{g/mL}$

固狀檢體: (25 to 100000) $\mu\text{g/g}$

三合一(二合一)咖啡: (25 to 50000) $\mu\text{g/g}$

報告簽署人: 黃政博; 廖志遠

■ 09.99 食品

乳製品、食用油、加工食品

C136 脂肪酸

參考衛福部 102 年 11 月 28 日部授食字第 1021950978 號公告訂定食品中脂肪酸之檢驗方法(MOHWO0014.00)



自訂方法

文件編號: SH-SOP-TMF-002

飽和脂肪酸: (0.05 to 100) %

不飽和脂肪酸: (0.05 to 100) %

反式脂肪酸 (不含共軛式脂肪酸): (0.05 to 20) %

報告簽署人: 黃政博; 廖志遠

(以下空白)





財團法人全國認證基金會
Taiwan Accreditation Foundation

Certification Accreditation

(Certificate No : L3033-220128)

This is to certify that

Trineo Biotechnology Co., LTD

Analysis and Testing Center

20F., No.81, Sec.1, Xintai 5th Rd., Xizhi Dist., New Taipei City 22101, Taiwan (R.O.C.)

is accredited in respect of laboratory

Accreditation Criteria : ISO/IEC 17025:2017 ; CNS 17025:2018

Accreditation Number : 3033

Originally Accredited : May 25, 2015

Effective Period : May 25, 2021 to May 24, 2024

Accredited Scope : Testing Field, see described in the Appendix



Scan to verify

Ching-Chang Lien

Ching-Chang Lien
President, Taiwan Accreditation Foundation
January 28, 2022

Accreditation Number : 3033

Laboratory Head : HUANG, Cheng-Po

□ 09.99 Foods

Beverages (except containing dairy products), Capsule, Tablet and Powdered form of foods (except containing dairy products, fats and oils ingredients), Edible fungus

C062 Phthalate Plasticizers

Refer to 2013. 3. 25 MOHW Recommended Method, TFDAA0008.02 - Method of Test for Phthalate Plasticizers in Foods. In-house method

Document No. SH-SOP-TMD-002

Dibutyl phthalate: (0.05 to 50) ppm

Benzyl butyl phthalate: (0.05 to 50) ppm

Di (2-ethylhexyl) phthalate: (0.05 to 50) ppm

Di-n-octyl phthalate: (0.05 to 50) ppm

Diisononyl phthalate: (0.05 to 50) ppm

Diisodecyl phthalate: (0.05 to 50) ppm

Dimethyl phthalate: (0.05 to 50) ppm

Diethyl phthalate: (0.05 to 50) ppm

Diisobutyl phthalate: (0.05 to 50) ppm

Approval Signatory: HUANG, Cheng-Po; LIAO, Chih-Yuan

□ 09.99 Foods

Coffee bean (powder), Instant coffee, Tea (powder), Beverages, Other caffeine containing products

C129 Caffeine

Refer to CNS 9432 In-house method

Document No. SH-SOP-TMC-0021

Liquid: (2.5 to 5000) µg/mL

Solid: (25 to 100000) µg/g

3 in 1 (2 in 1) Instant Coffee: (25 to 50000) µg/g

Approval Signatory: HUANG, Cheng-Po; LIAO, Chih-Yuan

□ 09.99 Foods

Dairy products, Edible oil, Processed foods

C136 Fatty Acids

Refer to MOHW 2013.11.28 Food Regulation No.1021950978 Method of Test for Fatty Acids in Food (MOHWO0014.00).In-house method

Document No. SH-SOP-TMF-002

Saturated fatty acid: (0.05 to 100) %

Unsaturated fatty acid: (0.05 to 100) %

Trans fatty acid (except conjugated fatty acids) : (0.05 to 20) %

P2, total 3 pages

The Appendix forms an integral part of this Certificate, which shall be invalid when use without the Appendix



Approval Signatory: HUANG, Cheng-Po; LIAO, Chih-Yuan

(Null below)

