

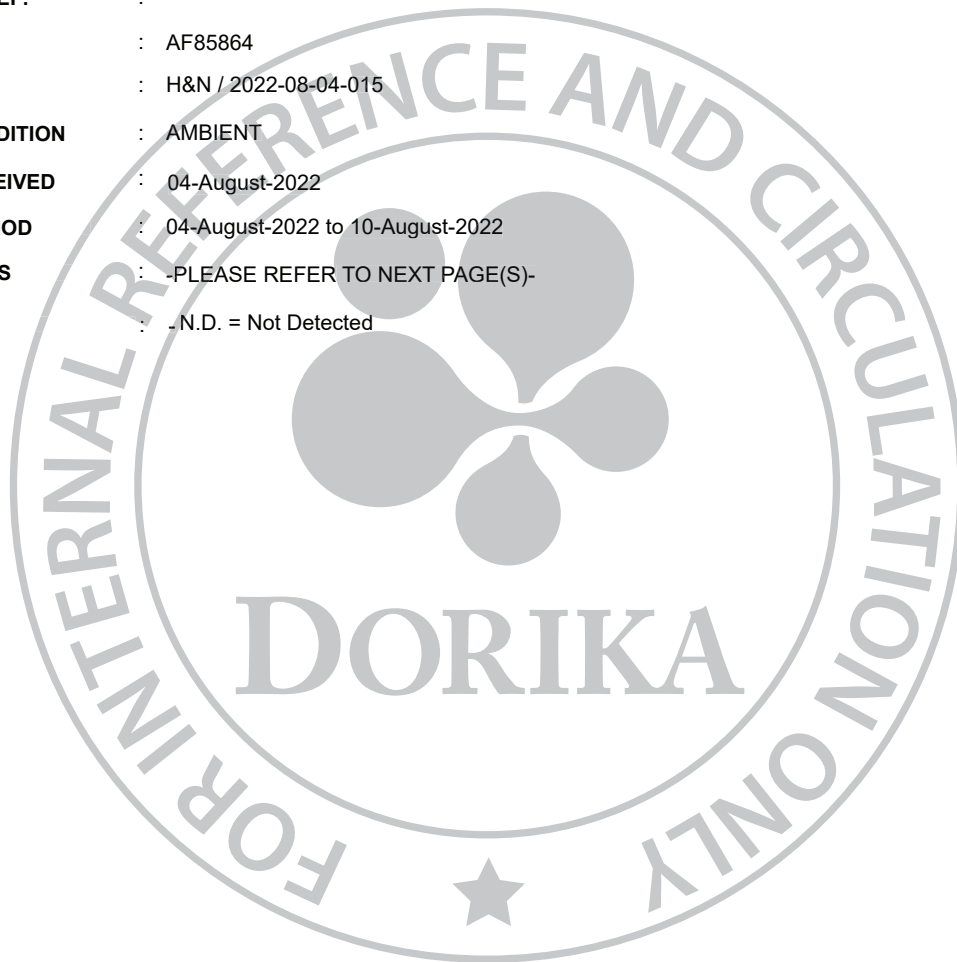
TEST REPORT: HNSA/220881577-AF85864

REPORTED DATE: 16-August-2022

CUSTOMER: DORIKA MARKETING SDN BHD
1-01, LEVEL 1,
MENARA MBMR NO.1,
JALAN SYED PUTRA,
58000, KUALA LUMPUR.

The following sample(s) was/were submitted and identified by applicant as:

SAMPLE MARKING : DORIKA MAHO MAMORU
SAMPLING DATE : -
SAMPLE DESCRIPTION : ONE (1) SAMPLE OF FOOD PRODUCT
CUSTOMER REF. : -
SAMPLE ID : AF85864
SGS JOB NO. : H&N / 2022-08-04-015
SAMPLE CONDITION : AMBIENT
SAMPLE RECEIVED : 04-August-2022
TESTING PERIOD : 04-August-2022 to 10-August-2022
TEST RESULTS : -PLEASE REFER TO NEXT PAGE(S)-
NOTES : -N.D. = Not Detected



SIGNED FOR AND ON BEHALF OF
SGS (MALAYSIA) SDN BHD




LOW ZHEN HUI
MULTI-BUSINESS LABORATORY MANAGER
FOOD ANALYST NO. MJMM0178

Test Report Form No.: SGS/TR/HN/001, Ver: 1.0, Effective Date: 10/02/2021

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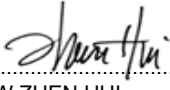

TEST REPORT: HNSA/220881577-AF85864

REPORTED DATE: 16-August-2022

CUSTOMER : DORIKA MARKETING SDN BHD
SAMPLE ID : AF85864 - DORIKA MAHO MAMORU
TEST RESULTS :

TEST PARAMETER	TEST METHOD	RESULT	UNIT
Benzoic Acid	In-house method, CL-TM-01-021, based on Journal of Chromatography Vol. 173, 343-348, 1979 (HPLC)	245	mg/kg
Sorbic Acid	In-house method, CL-TM-01-021, based on Journal of Chromatography Vol. 173, 343-348, 1979 (HPLC)	624	mg/kg
Sulphur Dioxide (SO ₂)	In-house method, CL-TM-01-023, based on The Chemical Analysis of Food by David Pearson, 7th Edition	N.D.(<10)	mg/kg
Brilliant Blue	In-house method SGS-TM-FOOD-105 with reference to ACS Omega 2018, 3, 6577-6586 "Identification and Quantitation of Water-Soluble Synthetic Colors in Foods by Liquid Chromatography / Ultraviolet-Visible Method Development and Validation"	N.D.(<5)	mg/kg
Carmoisine	In-house method SGS-TM-FOOD-105 with reference to ACS Omega 2018, 3, 6577-6586 "Identification and Quantitation of Water-Soluble Synthetic Colors in Foods by Liquid Chromatography / Ultraviolet-Visible Method Development and Validation"	N.D.(<5)	mg/kg
Erythrosine B	In-house method SGS-TM-FOOD-105 with reference to ACS Omega 2018, 3, 6577-6586 "Identification and Quantitation of Water-Soluble Synthetic Colors in Foods by Liquid Chromatography / Ultraviolet-Visible Method Development and Validation"	N.D.(<5)	mg/kg
Fast Green FCF	In-house method SGS-TM-FOOD-105 with reference to ACS Omega 2018, 3, 6577-6586 "Identification and Quantitation of Water-Soluble Synthetic Colors in Foods by Liquid Chromatography / Ultraviolet-Visible Method Development and Validation"	N.D.(<5)	mg/kg
Indigo carmine	In-house method SGS-TM-FOOD-105 with reference to ACS Omega 2018, 3, 6577-6586 "Identification and Quantitation of Water-Soluble Synthetic Colors in Foods by Liquid Chromatography / Ultraviolet-Visible Method Development and Validation"	N.D.(<5)	mg/kg
Ponceau 4R	In-house method SGS-TM-FOOD-105 with reference to ACS Omega 2018, 3, 6577-6586 "Identification and Quantitation of Water-Soluble Synthetic Colors in Foods by Liquid Chromatography / Ultraviolet-Visible Method Development and Validation"	N.D.(<5)	mg/kg

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