

### NTU Cafeteria Implementation Result of Pork and Beef Quality Management Plan 3

(1) Strengthening verification of origins and on-sight inspections of meat in dining area: mark and provide certificate of origins of meat, log in to MOE Campus food ingredients registration platform.

(2) Random inspection of  $\beta$ -Agonists in meat: Complying with “Method of Test for Veterinary Drug Residues in Foods-Test of Multiresidue Analysis of  $\beta$ -Agonists” announced by Ministry of Health and Welfare. Inspection items included: : brombuterol、t-Butylnorsynephrine(Buctopamine)、cimaterol、cimbuterol、clenbuterol、clencyclohexerol、clenisopenterol、clenpenterol、clenproperol、fenoterol、formoterol、isoxsuprine、mabuterol、mapenterol、3-o-methyl-colterol、ractopamine、salbutamol、salmeterol、terbutaline、tulobuterol、zilpaterol。Quantitative limit: flesh 0.001 ppm, viscus 0.005 ppm.

(3) Result of random inspection.

Period \ Items	Mark of origins	Certificate of origins	Campus food ingredients registration platform	Inspection Items	Origins of meat	Test result of $\beta$ -Agonists
112-1	Suffice	Suffice	Suffice	Luncheon meat, Pork, Shredded beef, Pork steak, Short rib.	Pork: 3 samples Beef: 2 samples	1 samples(Beef) within regulatory standards 4 samples not detected (Suffice)
111-2	Suffice	Suffice	Suffice	Pork slices, Bacons, Pork balls, Brisket, Ground meat.	Pork: 4 samples Beef: 1 samples	1 samples(Beef) within regulatory standards 4 samples not detected (Suffice)