



FTI FARMING SDN BHD

森海农业有限公司





中马建交50周年

ULANG TAHUN KE-50

HUBUNGAN DIPLOMATIK MALAYSIA - CHINA



**中马榴莲一带一路经济促进会**  
**彭亨州**  
**ONE ROAD ONE BELT**

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03



01

# 公司简介



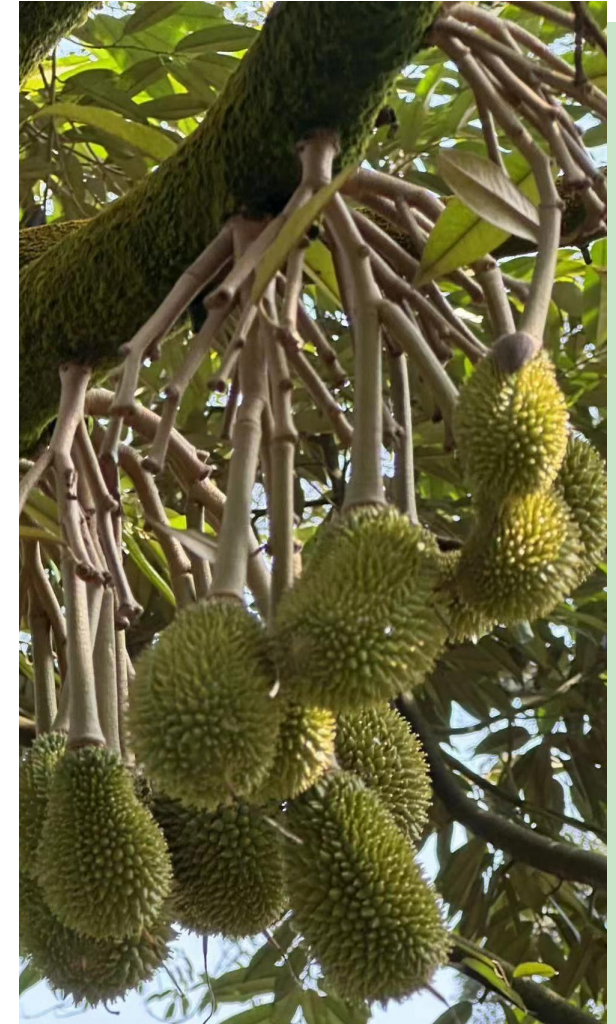
Company Profile



# | 公司简介

Being strategically located in Raub,Pahang,the town of gold and durian. FTI FARMING SDN.BHD. involved in major business activity involving durian plantation,processing facility and exporting to meet the demands internationally. At FTI FARMING we strive towards the assurance of food safety of our products begins by maintaining strict agricultural practices in the orchard and continues with rigid standards for grading and inspection at every step in which durian are sourced from MyGap (Malaysian Good Agricultural Practice) certified orchard and through implementation of GMP System (Good Manufacturing Practice) in the processing facility.

**地理位置优越的彭亨州，劳勿，黄金和榴莲镇，森海农业有限公司从事主要业务，包括榴莲种植，加工和出口，以满足国际需求。在森海农业，我们努力确保产品的食品安全，从在果园中维持严格的农业规范开始，并在从MyGap（马来西亚良好农业规范）认证的榴莲果园中提取的榴莲，都采用严格的分级和检验标准，并在加工设施中实施GMP系统（良好生产规范）。**





## | 领导介绍



Prof Madya Dato Haji  
Mohd Hanizan Zalazilah -UUM  
Chairman

- 曾任驻美国纽约马来西亚领事馆特别事务官  
马来西亚北方大学国际外贸经济教授博士  
荣获吉打州皇室授予拿督头衔
- 现任吉打州务大臣、特别事务官  
马来西亚经济企业发展合作社副主席  
中马榴莲一带一路经济促进会主席  
马来西亚经济发展委员会理事



# | 领导关怀

## 与马来西亚首相署（特别事务）部长合照

Photo with Minister (Special Affairs) Prime Minister of Malaysia





# | 领导关怀

## 与马来西亚国企KPF领导合照

Photo with GLc Senior Management





# | 产品展示



果园鲜果



冷库液氮果





# | 年产量 Production Yied

约4500吨/MT±

Durian31,460Trees

01



BLACKTHORN

5550  
trees

02



MUSANG KING

15500  
trees

03



SUSU

30  
trees

04



D604

30  
trees

05



RED PRAWN

220  
trees

06



D101

1000  
trees

07



HORLOR

50  
trees

08



D15

30  
trees

09



D24

9000  
trees

10

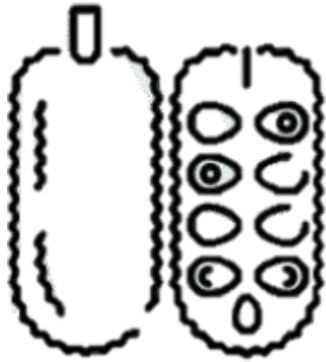


TEKKA

50  
trees

## | other Trees

01



5years JACKFRUIT

2500

trees

02



4years CEMPEDAK

2500

trees



02

# 服务、产品介绍

Services & Products





## | Services

PACKAGING  
SERVICE  
包装服务

CRYOGENIC  
TREATMENT  
SERVICE  
液氮加工服务

EXPORTING  
出口

STORAGE  
RENTAL  
冷冻库出租

## | Products

FRESH DURIAN  
WHOLE FRUIT  
新鲜原粒带壳榴莲

FROZEN DURIAN  
WHOLE FRUIT  
冷冻原粒带壳榴莲

FROZEN  
DURIAN PULP  
冷冻榴莲果肉

FROZEN  
DURIAN PASTE  
冷冻榴莲果泥



# | 产品介绍



**新年包装**  
Chinese New Year packaging



**网袋包装**  
Net packaging



**新鲜D24榴莲果肉**  
Fresh D24 durian pulp





**安排新鲜榴莲进推车**  
Arranging fresh durian in trolley



**新鲜原粒带壳猫山王榴莲**  
Fresh Musang King durian  
whole fruit



**液氮前榴莲清洁**  
Cleaning of arrival durian



**液氮加工后的冷冻榴莲**  
Frozen durian before  
cryogenic treatment



# | 有机榴莲



## 新鲜原粒带壳榴莲

### FRESH DURIAN WHOLE FRUIT

从我们的农业部认证的My GAP 果园精挑细选提供不同种类的优质顶级新鲜榴莲 (猫山王, D24, Kampung, 黑刺, 101) 。

Variety of superior quality of fresh durian (Musang King, D24, Kampung, Black Thorn, 101) with premium grade from our My GAP certified farm.



## 冷冻原粒带壳榴莲

### FROZEN DURIAN WHOLE FRUIT

我们的顶级榴莲会以低温冷冻加工方式 (-110°C 至少一个小时)保持水分, 新鲜度和口味延长保质期, 以满足国际客户的需求) 。

Our premium grade durian will undergo cryogenic treatment( -110'c at least 1 hour) to retain its moisture, freshness and flavours for a longer shelf-life to satisfy the craving of our international clientele.

# | 果肉、果泥



## 冷冻榴莲果肉

### FROZEN DURIAN PULP

榴莲果肉经过开果过程后，以-30°C下冷冻30分钟，然后真空包装或3D包装以各种数量(200g, 300g, 400g, 500g, 1kg, 2kg)做包装。

Durian pulp is extracted after the process of dehusking and blast freeze at -30°C for 30 minutes and either vacuum packed or with 3D skin packaging in variety of quantity (200g, 300g, 400g, 500g, 1kg, 2kg).



## 冷冻榴莲果泥

### FROZEN DURIAN PASTE

我们的榴莲果泥是100%纯来自榴莲肉，不含其他成分。榴莲果肉通过去除种子和过滤加工成滑的果泥最适合使用在制作糕点。

Our durian paste is 100% purely from durian flesh without additional ingredients. Durian pulp is processed into paste by deseeding and filtering process to achieve smooth texture of durian paste that is great for pastry.



03

# 榴莲品种

Type of Durian





# Black Thorn 黑刺



Color: Bright yellow and rosy orange hue

Taste: Sweet with bitter end, aromatic

Characteristic: Big size thorn and black at the end, plum pumpkin shape and little hook stem at the bottom of the fruit

颜色：黄润，明亮的橙色调

口感：清甜后调微苦，香醇，顺滑，有些发黏

特征：外壳的刺状突起的顶端呈现黑色，底部有五角星  
中间有刺



# Musang King 猫山王



Color: Golden yellowish

Taste: Softer, bitter at start with sweet ending, strong taste

Characteristic: The skin is mostly green, have five-pointed star at the bottom, thorn is big and distancing, seed flat

颜色：色泽金黄而明亮

口感：果肉细腻，微苦而后甘甜，纤维少

特征：果皮多为绿色，底部有五角星，刺大而疏远，  
果肉核扁

# Red Prawn 红虾



Color: Yellow with orange and red

Taste: Dense and creamy texture coupled with sweet taste and bitter end

Characteristic: The shell is in oval shape, lighter green

颜色：黄中带橘红

口感：柔润粘喉，先甜后苦

特征：外壳是椭圆形的，淡青色





# Horlor 葫芦

Color: Light yellow

Taste: Mild and sweet

Characteristic: Shape like gourd, close thorn

颜色：淡黄色

口感：柔和且甜

特征：外形像葫芦，尖刺紧密



# D101

Color: Yellow orangish

Taste: Sweet, soft texture, sourish/bitter after taste

Characteristic: Large shape, long & spiky thorn, dark green

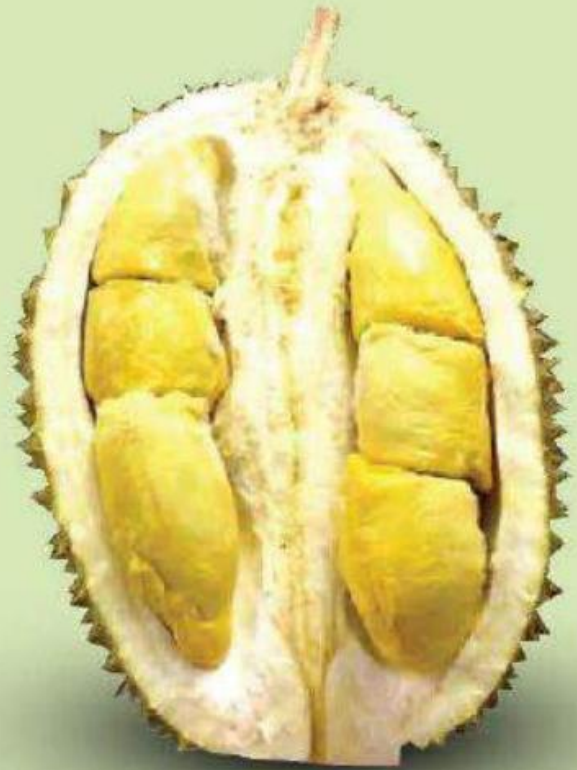
颜色：黄色带橙调

口感：清甜，柔软，尾味有点酸/苦

特征：大颗，尖长刺，深青色



# D604



**Color:** Light yellow

**Taste:** Sweet, soft and creamy

**Characteristic:** Shape is oval, green with large short, sharp and widely spaced spines

**颜色:** 白黄

**口感:** 鲜甜, 奶油质地

**特征:** 外形为椭圆形, 绿色, 尖刺短, 尖锐且宽阔

# D15



Color: Yellow

Taste: Sweet with a slight trace of bitterness

Characteristic: Big thorn, shape goes taper  
(Wide to narrow)

颜色：黄色

口感：气味适中，甜度较高带微苦

特征：刺大，外壳形像沙漏（中间细）





## D24 XO 苏丹王

Color: Lighter

Taste: Dense and slightly dry, bitter then sweet, smooth creamy

Characteristic: coin-sized circular logo at the bottom, green color shell, slim & long, closer thorn

颜色：较浅

口感：绵密略干，先苦后甜，浓郁奶油味

特征：底部硬币状圆形微标，青色外壳，刺细长又密集

# Susu 牛奶



Color: Light yellow

Taste: Sweet, creamy, taste like milk

Characteristic: Shell in oval shape, big thorn

颜色：淡黄色

口感：香甜，奶油质地

特征：外壳形为椭圆形，刺大





# Tekka 竹脚

Color: Pale Yellow

Taste: Soft, sweet

Characteristic: Shell comes with bit brown, gap in the middle

颜色：黄色

口感：嫩，甜味

特征：外壳略带褐色，中间有沟



## 德国进口液氮速冻机 9台 年产值 约12000吨

Country of Origin: Malaysia

原产国: 马来西亚

Polystyrene Size: L503 x W382 x H350mm

泡沫箱: 长503 x 宽382 x 高350 毫米

Storage: Keep Frozen Below -18°C

保存方式: 冷冻于 -18 °C

Net Weight: 10kg

净含量: 10公斤

# 液氮速冻榴莲

## Liquid Nitrogen Quick Frozen Durian

FTI FARMING SDN BHD Quick Frozen Durian collected durians ripened on natural trees in our own orchard. Using ultra-low temperature quick-freezing sterilization preservation technology, the most advanced quick-freezing liquid nitrogen is used in the freezing process at -110°C. This high-tech technology uses the shortest freezing process time to more effectively preserve the antioxidant activity, taste, moisture, and quality of the fruit without damaging the molecular structure of the pulp.

The following additives are not added to FTI FARMING Liquid Nitrogen Quick Frozen Durian: Without ripening agent.

Defrost method:

(1) Microwave oven defrost method:

Take the frozen durian out from the freezer (-18°C) and put it in the microwave. Set "Defrost" for 30 minutes and it is ready to be served.

(2) Room temperature natural defrost method Take the frozen durian out from the freezer (-18°C) and rest it at room temperature (28°C-32°C) for 8 hours. Then, it is ready to be served.

森海农业有限公司液氮速冻榴莲采集自家果园纯天然树上熟的榴莲, 采用超低温速冻灭菌保鲜技术, 在包装加工中使用最先进的速冻液氮在-110摄氏度下进行。这项高科技技术使用最短的冷冻过程时间可以更有效地保住水果的抗氧化活性, 味道, 水份, 和品质, 而不会损坏果肉的分子结构。

森海农业液氮速冻榴莲里零添加以下添加剂: 无催熟剂。

速冻榴莲有两种解冻方法:

(1)微波炉解冻法:

把速冻榴莲从冷冻冰柜 (-18°C) 取出并放进微波炉, 设置“解冻”只需30分钟便可立即食用。

(2)常温自然解冻法:

把速冻榴莲从冷冻冰柜 (-18°C) 取出并置于室内常温 (28°C至32°C) 自然解冻8小时后即可食用。





**Country of Origin: Malaysia**

**原产国: 马来西亚**

**Storage : Keep Frozen Below -18°C**

**保存方式: 冷冻于 -18 °C**

**Net Weight: 400g**

**净含量: 400克**

# 冷冻榴莲果肉

## Frozen Durian Pulp

FTI FARMING SDN BHD Quick Frozen Durian collected durians ripened on natural trees in our own orchard. Using ultra-FTI FARMING SDN BHD Frozen Durian Pulp collects high- quality durians from own orchard. After strict quality control in the dust-free process room, the finest durian pulp is selected, And using the latest liquid nitrogen quick freezing technology for quick freezing can more effectively lock the natural fragrance, moisture, and quality of durian. So that consumers can enjoy fresh durians delivered directly from the orchard all year round. The following additives are not added to FTI FARMING Frozen Durian Pulp:  
No preservatives, no artificial colorings, no artificial fragrances.

Defrost method:

(1) Room temperature natural defrost method:

Take the frozen durian pulp out from the freezer (-18°C) and rest it under room temperature (28°C-32°C) for 15 minutes. Then, it is ready to be served.

森海农业有限公司冷冻榴莲果肉采集了自家果园的优质榴莲，经过无尘车间严格的品质管控筛选上等的榴莲果肉，且采用了最新液氮速冻技术进行速冻能更有效地锁住榴莲的天然香味，水份，和品质。消费者可常年享受到原味的榴莲果肉。

森海农业冷冻榴莲果肉里零添加以下添加剂：无防腐剂，无人造色素，无人造香精。

冷冻榴莲果肉解冻方法:

(1) 常温自然解冻法:

把冷冻榴莲果肉从冷冻冰柜 (-18°C) 取出并置于室内常温 (28°C至 32°C) 自然解冻 15分钟后即可食用。



**Country of Origin: Malaysia**

**原产国: 马来西亚**

**Storage : Keep Frozen Below -18°C**

**保存方式: 冷冻于 -18 °C**

**Net Weight : 2kg**

**净含量 : 2公斤**

# 冷冻榴莲果泥

## Frozen Durian Puree

FTI FARMING SDN BHD Frozen Durian Puree collects pure natural durians from own orchard. After strict quality control and high-temperature sterilization , high-quality durian pulp will be selected to process as durian puree. Using the latest liquid nitrogen quick freezing technology for quick freezing can more effectively preserve the taste , moisture, and quality of durian. To ensure that consumers can eat with peace of mind.

The following additives are not added to FTI FARMING Frozen Durian Puree:

No preservatives , no artificial colorings , no artificial fragrances, no artificial sweeteners and no creamers.

Defrost method:

(1) Room temperature natural defrost method:  
Take the frozen durian puree out from the freezer (-18°C) and rest it under room temperature (28°C-32°C) for 30 minutes. Then, it is ready to be served.

森海农业有限公司冷冻榴莲果泥采集自家果园的纯天然榴莲，经过严格的品质管控，高温杀菌筛选出优质的榴莲果肉制成果泥，且采用了最新液氮速冻技术进行速冻能更有效地锁住榴莲的味道，水份，和品质。以确保消费者能安心食用。

森海农业冷冻榴莲果泥里零添加以下添加剂：无防腐剂，无人造色素，无人造香精，无糖精，无奶精。

冷冻榴莲果泥解冻方法：

(1) 常温自然解冻法：

把冷冻榴莲果泥从冷冻冰柜 (-18°C) 取出并置于室内常温 (28°C 至32°C) 自然解冻30分钟后即可食用。



04

# 冷库、生产线介绍

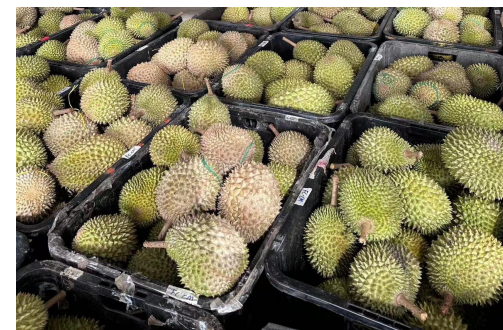
Freezer Storage & Production Line





# | 冷库 FREEZER STORAGE

冷库面积大约3000平方，可存放约9000吨榴莲和400个货柜。





# | 生产线 PRODUCTION



**液氮榴莲包装区**  
Whole Durian Packing Area



**液氮果加工区**  
Liquid Nitrogen Processing Area



**榴莲剥壳区**  
Durian Peeling Area



**榴莲果肉加工区**  
Durian Pulp Processing Area



**榴莲果泥加工区**  
Durian Puree Processing Area



05

企业证书



Company Certificates



# | 企业证书 CERTIFICATES



FDA



ISO



HACCP

# | 企业证书 CERTIFICATES



GMP



MESTI



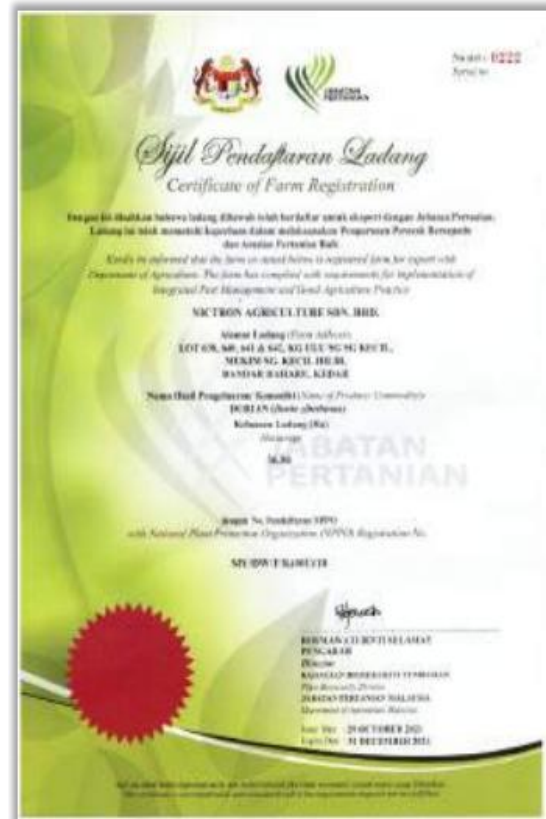
HALAL



# | 企业证书 CERTIFICATES



MY GAP



果园农业注册证书  
CERTIFICATE OF FARM



加工厂农业注册证书  
CERTIFICATE OF PROCESSING  
FACILITY

# | 企业证书 CERTIFICATES

**RECOGNITION 认证**

19.0728/C-466

**KEMENTERIAN PERTANIAN DAN INDUSTRI ASAS TANAH MALAYSIA**  
Ministry of Agriculture and Agro Based Industry Malaysia

**SIJIL ITIP GAP** Certificate

Dengan ini Menyarifkan Adanya  
ke dalam sijil yang telah  
**ABSOLUTE FARM SDN. BHD.**

LOT 1075/1, KG. CHALIE, WISMA GALLI 2, BAHU,  
PAHANG DARUL MAKMUR

Rekod No. Pendaftaran NPO  
2019/01/01

3.7 HENTARAN  
MUDA TERBUKA  
DUNIA  
MALAYSIA

Untuk mematuhi Keperluan Minimum Good Agricultural Practices (GAP)  
Untuk Sektor Tanaman  
dan Subsektor Tanaman (Good Agricultural Practices (GAP) Requirement for Crop  
and Subsector Crop)

Sijil ini Dihasilkan oleh Bahagian  
Tanaman dan Ternakan  
pada tarikh 31 DESEMBER 2024

Tarikh Lulus Operasi/Inisialisasi  
Sijil (Date of Issuance)  
10 NOVEMBER 2019

**DR. MOHY KASIM BIN WAZIRI**  
Ketua Program  
Sijil Pertanian GAP  
JAMBUAN PERTANIAN MALAYSIA  
Department of Agriculture Malaysia

Absolute Farm Sdn. Bhd. with myGAP Certificate No. myGAP19.0728/C-466  
certified by Department of Agriculture as one of our partner supplier.

Absolute Farm Sdn. Bhd. 获认证为 myGAP 注册号: myGAP19.0728/C-466,  
是政府认证的供应商。

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ke dalam sijil yang telah  
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LOT 1075/1, KG. CHALIE, WISMA GALLI 2, BAHU,  
PAHANG DARUL MAKMUR

Rekod No. Pendaftaran NPO  
2019/01/01

3.7 HENTARAN  
MUDA TERBUKA  
DUNIA  
MALAYSIA

Untuk mematuhi Keperluan Minimum Good Agricultural Practices (GAP)  
Untuk Sektor Tanaman  
dan Subsektor Tanaman (Good Agricultural Practices (GAP) Requirement for Crop  
and Subsector Crop)

Sijil ini Dihasilkan oleh Bahagian  
Tanaman dan Ternakan  
pada tarikh 31 DESEMBER 2024

Tarikh Lulus Operasi/Inisialisasi  
Sijil (Date of Issuance)  
10 NOVEMBER 2019

**DR. MOHY KASIM BIN WAZIRI**  
Ketua Program  
Sijil Pertanian GAP  
JAMBUAN PERTANIAN MALAYSIA  
Department of Agriculture Malaysia

Absolute Farm Sdn. Bhd. with myGAP Certificate No. myGAP19.0728/C-466  
certified by Department of Agriculture as one of our partner supplier.

Absolute Farm Sdn. Bhd. 获认证为 myGAP 注册号: myGAP19.0728/C-466,  
是政府认证的供应商。

**RECOGNITION 认证**

19.0728/C-466

**KEMENTERIAN PERTANIAN DAN INDUSTRI ASAS TANAH MALAYSIA**  
Ministry of Agriculture and Agro Based Industry Malaysia

**SIJIL ITIP GAP** Certificate

Dengan ini Menyarifkan Adanya  
ke dalam sijil yang telah  
**ABSOLUTE FARM SDN. BHD.**

LOT 1075/1, KG. CHALIE, WISMA GALLI 2, BAHU,  
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**RECOGNITION 认证**

19.0728/C-466

**KEMENTERIAN KESIHATAN MALAYSIA**  
Ministry of Health Malaysia

**SIJIL GMP**  
Good Manufacturing Practice

Kementerian Kesihatan Malaysia dengan ini menyahifkan bahawa  
Greenway Concept Sdn. Bhd. telah mematuhi Keperluan Minimum Good  
Manufacturing Practice (GMP) untuk sektor tanaman.

**GREENWAY CONCEPT SDN. BHD.**  
LOT 1054/1, KAMPUNG BCI, JALAN RAJEL, ULU GALLI,  
STRETAJAU, PAHANG  
MALAYSIA

Mula mematuhi syarat-syarat bagi pendaftaran sijil GMP  
pada tarikh 10/11/2020.

**MOHA SALEM BINTI SULISTEY**  
Ketua Bahagian Pendaftaran dan Lesen Makanan  
Kementerian Kesihatan Malaysia  
Ministry of Health Malaysia

Ministry of Health Malaysia certifies Greenway Concept Sdn. Bhd. with MyFoodTag  
certification.

马来西亚卫生部认证绿野有限公司 MyFoodTag 认证。

**RECOGNITION 认证**

19.0728/C-466

**KEMENTERIAN KESIHATAN MALAYSIA**  
Ministry of Health Malaysia

**SIJIL PENDAFTARAN MYFOOD TAG**

Kementerian Kesihatan Malaysia dengan ini menyahifkan bahawa  
Greenway Concept Sdn. Bhd. telah mematuhi Keperluan Minimum Good  
Manufacturing Practice (GMP) untuk sektor tanaman.

**GREENWAY CONCEPT SDN. BHD.**  
LOT 1054/1, KAMPUNG BCI, JALAN RAJEL, ULU GALLI,  
STRETAJAU, PAHANG DARUL MAKMUR  
MALAYSIA

Mula mematuhi syarat-syarat bagi  
pendaftaran MyFood Tag  
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# | 企业证书 CERTIFICATES





# 检验报告

LAB TEST REPORT



# | 榴莲果肉检验报告

**BIO SYNERGY** BIO SYNERGY LABORATORIES Sdn. Bhd. (Incorporated in Malaysia)  
No. 10, Jalan Perak, 11000 Gelang Patah, Johor Bahru, Johor Darul Ta'zim, 81550  
Tel: +607-333-1000 Fax: +607-333-1001 Email: info@biosynergy.com

**NO. OF P/N:** 1701  
**SAC NO.:** 1701-0001  
**CLIENT:** PT. SRI MANGROVE

**DESCRIPTION:** Dried Durian Fruit  
**TEST:** Microbiological Examination

**DATE:** 17/01/2023  
**TIME:** 10:00 AM  
**LABORATORY:** Microbiology Laboratory

**TEST RESULTS:**

TEST PARAMETER	UNIT	REFERENCE RANGE	RESULT
Total Plate Count	CFU/g	10 <sup>6</sup>	1.2 x 10 <sup>6</sup>
Yeast & Mold	CFU/g	10 <sup>5</sup>	1.5 x 10 <sup>5</sup>
Coliform	CFU/g	10 <sup>6</sup>	1.0 x 10 <sup>6</sup>
Salmonella	MPN/g	0	0
Shigella	MPN/g	0	0
Staphylococcus aureus	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Escherichia coli	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Enterobacteriaceae	CFU/g	10 <sup>6</sup>	1.0 x 10 <sup>6</sup>
Streptococcus	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Lactobacillus	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Acid fast bacilli	CFU/g	0	0
Spores	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Enterococcus	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Micrococci	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Corynebacteria	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Gram positive cocci	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Gram negative cocci	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Gram positive bacilli	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Gram negative bacilli	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Gram positive spores	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Gram negative spores	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Enterobacteriaceae	CFU/g	10 <sup>6</sup>	1.0 x 10 <sup>6</sup>
Streptococcus	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Staphylococcus	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Micrococci	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
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Gram negative bacilli	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
Gram positive spores	CFU/g	10 <sup>5</sup>	1.0 x 10 <sup>5</sup>
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# | 榴蓮果肉檢驗報告

**BIO SYNERGY** LABORATORIES Sdn. Bhd.

NO. OF PAGE: 1 OF 3  
 LAB NO.: 1919701001000000  
 REPORT DATE: 10 JANUARY 2023

NO. OF ANALYTES: 10  
 ANALYTES: 1. CHROMIUM (VI) AND CHROMIUM (III)  
 2. CADMIUM  
 3. LEAD  
 4. COPPER  
 5. IRON  
 6. MANGANESE  
 7. NICKEL  
 8. ZINC  
 9. CHLORIDE  
 10. SULFATE

RECORD DATE: 10 JANUARY 2023  
 TEST TECHNICIAN: S.M. SUDHAKAR  
 SAMPLE DESCRIPTION: DRIED DRAGON FRUIT

TEST PARAMETER	UNIT	METHOD USED	RESULTS
Chromium (VI)	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Chromium (III)	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Cadmium	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Lead	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Copper	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Iron	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Manganese	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Nickel	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Zinc	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
Chloride	ppm	ICP-OES Method Based On ICP-MS 2007.01	100 < 0.02
Sulfate	ppm	ICP-OES Method Based On ICP-MS 2007.01	100 < 0.02

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Iron	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
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Nickel	ppm	ICP-AES Method Based On ICP-MS 2007.01	100 < 0.02
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Chloride	ppm	ICP-OES Method Based On ICP-MS 2007.01	100 < 0.02
Sulfate	ppm	ICP-OES Method Based On ICP-MS 2007.01	100 < 0.02



# | 我们的设施 — 我们的农场 — 我们的优质榴莲





# | 携程国内旅行团 — 榴莲生态旅游





# 中国驻马来西亚大使馆—欧阳玉靖 使者团到访参观榴莲果园





# 中国驻马来西亚大使馆—欧阳玉靖 使者团到访参观榴莲果园





# 央视中秋特辑





# 马来西亚布城乡村企业发展部长 品尝猫山王榴莲茶会





# 中国台湾省综艺节目 — 世界第一等 果园录制现场





# | 奔驰俱乐部体验榴莲茶会







# 森海农业有限公司

FTI FARMING SDN.BHD.

FTI GREAT MARKETING SDN.BHD.

FTI TERUS MAJU VENTURES

## VALENTINO KING

Group Chief Executive Officer

H/P: +6 012-409 7899

Email: [valentinoking@yahoo.com](mailto:valentinoking@yahoo.com)

WEBSITE: [www.fti.com.my](http://www.fti.com.my)

SMART FARMING & MUSANG KING DURAIN ORCHARD FOUNDATION

- 1.Felda Bukit Rokan, Gemencheh
- 2.Sungai Penjuring, Bentong, Pahang
- 3.Sungai Dua, Karak, Bentong, Pahang
- 4.Kampung Manis Sungai Dua, Karak, Pahang
- 5.Gua Musang, Kelantan