

SPECIFICATION OF SOY SAUCE PRODUCT

|  |  |  |  |
|--|--|--|--|
|  |  |  |  |
|  |  |  |  |

Grade: ☐ Premium ☐ Rich ☐ Special ☐ Extra ☐ Standard  
☐ Light Color ☐ White ☐ TAMARI(SMTC) ☐ Fuji special ☐ Processed Malt Sauce  
☐ Japanese Sugar Soy Sauce F-2 ☐ SUPER LIGHT COLOR F- ☐ SUPER LIGHT COLOR TND99-008 ☐ Other \_\_\_\_\_  
☐ From Lot no. \_\_\_\_\_

☐ Blending data Date: \_\_\_\_\_ Batch no: \_\_\_\_\_

| Tank no. | Vol. | pH | Col. | NaCl | TN | Alc. |
|----------|------|----|------|------|----|------|
|          |      |    |      |      |    |      |
| C -      |      |    |      |      |    |      |

☐ Adjust: Water 1.\_\_\_\_lit 2.\_\_\_\_lit 3.\_\_\_\_lit Na<sub>2</sub>CO<sub>3</sub> 1.\_\_\_\_kg  
Alc. 1.\_\_\_\_lit 2.\_\_\_\_lit 3.\_\_\_\_lit 2.\_\_\_\_kg  
Salt 1.\_\_\_\_kg 2.\_\_\_\_kg 3.\_\_\_\_kg 3.\_\_\_\_kg

|   |  |  |  |  |  |  |
|---|--|--|--|--|--|--|
| 1 |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |

☐ Blending with another Lot.

| Lot. no. | Vol. | pH | Col. | NaCl | TN | Alc. |
|----------|------|----|------|------|----|------|
|          |      |    |      |      |    |      |
|          |      |    |      |      |    |      |

☐ Microbiological inspection(cfu/g.) Date: \_\_\_\_\_

| Prod.size | Mfd. | PCA | YM. |
|-----------|------|-----|-----|
|           |      |     |     |
|           |      |     |     |

☐ Incubated 30°C, 5 day; \_\_\_\_\_ Date: \_\_\_\_\_

Remark: \_\_\_\_\_  
\_\_\_\_\_

☐ Filtration; Date \_\_\_\_\_ Lot no \_\_\_\_\_ Batch no. \_\_\_\_\_

| Vol.           | pH | Col. | NaCl | TN     | Alc. | Brix    | RS. | SG. |
|----------------|----|------|------|--------|------|---------|-----|-----|
|                |    |      |      |        |      |         |     |     |
| Sediment check |    | Top  |      | Bottom |      | Taste : |     |     |

☐ Adjust: Date: \_\_\_\_\_ Water 1.\_\_\_\_lit 2.\_\_\_\_lit 3.\_\_\_\_lit NaOH93%  
Sugar \_\_\_\_\_ Alc. 1.\_\_\_\_lit 2.\_\_\_\_lit 3.\_\_\_\_lit 1.\_\_\_\_kg  
☐ Another ingredients adding Salt 1.\_\_\_\_kg 2.\_\_\_\_kg 3.\_\_\_\_kg 2.\_\_\_\_kg

Container no. \_\_\_\_\_

|              |  |  |  |  |  |  |  |  |
|--------------|--|--|--|--|--|--|--|--|
| 1            |  |  |  |  |  |  |  |  |
| 2            |  |  |  |  |  |  |  |  |
| 3            |  |  |  |  |  |  |  |  |
| Final adjust |  |  |  |  |  |  |  |  |
| Vol.         |  |  |  |  |  |  |  |  |

☐ Finished product analysis;

| Prod.size | Mfd. | Vol. | pH | Col. | NaCl | Alc. | Brix. | Sediment check |
|-----------|------|------|----|------|------|------|-------|----------------|
|           |      |      |    |      |      |      |       |                |
|           |      |      |    |      |      |      |       |                |
|           |      |      |    |      |      |      |       |                |
|           |      |      |    |      |      |      |       |                |
|           |      |      |    |      |      |      |       |                |
|           |      |      |    |      |      |      |       |                |

QC. Inspector 1: \_\_\_\_\_ QC. Inspector 2: \_\_\_\_\_