

SPECIFICATION OF OTHER SAUCE PRODUCT

Type : ☐ Seasoning Malt Sauce ☐ Mushroom Malt Sauce ☐ Chinese Soy Sauce Formula ____
☐ Malt Sauce Fish Flavor ☐ Other _____

☐ Blending with another lot.

Lot No.	Vol.	pH	Col.	NaCl	TN	Alc.	Brix	TA

☐ Blending data Date _____ Lot No. _____ Batch _____

Vol.	pH	Col.	NaCl	TN	Alc.	Brix	TA	SG

☐ Adjust Water 1. ____ kg 2. ____ kg 3. ____ kg NaOH 93 % 1. ____ kg 2. ____ kg 3. ____ kg

NaCl 1. ____ kg 2. ____ kg 3. ____ kg Lactic acid 80 % 1. ____ kg 2. ____ kg

1								
2								
3								
Final Adjust								

☐ Taste Inspection Dilution ____:____

Taste	Color	Smell/Flavor	Appearance	By

Remark : _____

☐ Finished Product Inspection

Prod.size	Mfd.	Vol.(Lit)	pH	Col.	NaCl	Brix

☐ Finished Product Taste Inspection

Prod.size	Taste	Col.	Smell/Flavor	Appearance	By

☐ Microbiological Inspection (Cfu/ml) Date : _____

Prod.size	Mfd.	TPC	Yeast&Mold	Incubation 30 °C/5 Days

QC Inspector 1 : _____

QC Inspector 2 : _____