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SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Organic Tandoori Marinade Sauce (with Organic Cassava Flour)		Page 1 of 2
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1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical Characteristics</u>			
pH	pH Meter	3.90 – 4.50	Every lot
%Sodium Chloride (w/w)	Titration	7.00 – 8.00	Every lot
Total soluble solid : Brix	Refractometer	50 - 60	Every lot
Color (dilution 2:50)	Japanese color meter	50 - 55	Every lot
<u>Microbiological Characteristics</u>			
Total Plate Count ^[d]	Petri film, AOAC 990.12	<1 x 10 ⁴ cfu / g	Every lot
Yeast & Mold ^[a]	Petri film, AOAC 997.02	<10 cfu / g	Every lot
Coliform ^[a]	BAM (2020)	<3 MPN / g	Twice a year
<i>Clostridium perfringens</i> ^[e]	BAM (2001)	<1 x10 ³ cfu / g	Twice a year
<i>Bacillus cereus</i> ^[e]	BAM (2020)	<1 x10 ³ cfu / g	Twice a year
<i>Staphylococcus aureus</i> ^[e]	BAM (2016)	<1 x10 ² cfu / g	Twice a year
<i>Salmonella spp.</i> ^[e]	BAM (2020)	Not detected / 25 g	Twice a year
<u>Contaminant</u>			
GMOs	PCR	Not detected	Once a year
Aflatoxin ^[b]	In-house method STM No.03-038 based on AOAC (2019), 991.31	Not detected	Twice a year
Lead (Pb) ^[b]	A.O.A.C.(2019) 2011.19	< 1 ppm	Twice a year
Tin (Tn) ^[b]	A.O.A.C.(2019) 2011.19	< 250 ppm	Twice a year
Arsenic (As) ^[b]	A.O.A.C.(2019) 2011.19	< 2 ppm	Twice a year
Mercury(Hg) ^[b]	US EPA, Method 7473	<0.02 ppm	Twice a year
Copper ^[a]	A.O.A.C.(2019) 2011.19	<20ppm	Twice a year
Melamine	In-house method STM No. 03-030 based on USFDA Administration, Laboratory Information Bulletin, LIB No.4423, Vol.24, October 2008	Not detected	Twice a year
3-MCPD ^[c]	In-house method STM No.03-062 based on Journal of AOAC International, Vol.84, No.2:2001, page 455-465	< 0.02 ppm	Twice a year

Reference

[a]=Notification of MINISTRY OF PUBLIC HEALTH ,No. 317 , B.E.2553 Re: Flavoring Products obtained from Protein Hydroxylation of Soy Bean.

[b]=Notification of MINISTRY OF PUBLIC HEALTH, No. 414, B.E.2563 Re: Standard of contaminant in food.

[c]=Commission regulation (EC) No.1881/2006.

[d] =Notification of MINISTRY OF INDUSTRY: THAI INDUSTRIAL STANDARD: TIS. 8 - 2549 Re: SEASONING SAUCE.

[e]=Notification of MINISTRY OF PUBLIC HEALTH, No.416 B.E.2563 (2020) Issued by virtue of the Food Act B.E. 2522 Re: Prescribing the quality or standard, principles,

conditions and methods of analysis for pathogenic microorganisms in foods



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2. Organoleptic standard

Appearance	Red Brownish liquid*
Flavor	Unique aroma sauce with inspire herbs flavor.
Taste	Slightly Salty sweet and sour taste.

3. Ingredients

Ingredients	%	Country of Origin
Fair Trade Organic Tamari Soy Sauce (Soybean, rice, refined salt and water)	50.0	Thailand/Brazil
Organic Cane Sugar	26.0	Thailand
Fair Trade Organic Brown Rice Vinegar 5%(Rice and water)	16.0	Thailand
Organic Cinnamon Powder	1.0	France
Organic Coriander Powder	1.0	France
Organic Cumin Powder	1.0	France
Organic Tumeric Powder	1.0	France
Organic ginger	1.0	Thailand
Organic Garlic powder	1.0	Thailand
Organic Cassava Flour	1.0	Thailand
Organic Sesame oil	1.0	France

5. Allergy Advice

This product contains soybean.

6.How the product is to be use

Use as the condiment or the composition for cooking food or dipping.

7.Shelf life

Glass bottle 2.0 Years from manufacturing date.

8.Storage condition

Stored indoor at temperature below 40 ° C and avoid exposure
to directly sunlight. After opening, refrigerator needed to
maintain the quality.

9.Traceability

Lot Identification : MFG: DDMMYYYY
EXP: DDMMYYYY

Lot Identification can be advised by customer

10.Distribution conditions

Ambient dispatching to the destination by truck with completely
canvas sealing or container under carefully practices.

Remark 1.* The color of product will be darken which directly relate to storage time.

Reported by dsar
(Mrs.Prakaiwan Tepmanee)
Position Assistant QA Manager
Date 30/10/2023

Approved by [Signature]
(Mr.Phitchai Phitchanuwat)
Position QMR & QA Manager
Date 30/10/2023