



SPECIFICATION

Product name	JOHIN HOI SIN SAUCE
Revision No.	'001
Revised date	27/05/14

Item	Method of Analysis	Specification	Frequency
Chemical properties			
pH	pH Meter	4.00 – 6.00	Every lot
%NaCl (w/w)	Titration	5.00 - 7.50	Every lot
Brix	Refractometer	65.0 - 70.0	Every lot
Viscosity at 25 C(cP)	Viscometer	5,000 -11,000	Every lot
Microbiological properties			
Total Plate Count ^[d]	BAM (2001)	< 1 x 10 ⁴ Cf/g	Every lot
Yeast & Mold ^[a]	BAM (2001)	< 10 Cf/g	Every lot
Coliform ^[a]	BAM (2002)	< 3 MPN/g	Twice a year
<i>Clostridium perfringens</i> ^[e]	BAM (2001)	<1 x10 ⁻³ Cf/g	Twice a year
<i>Bacillus cereus</i> ^[e]	ISO 7932 : 2004	<1 x10 ⁻³ Cf/g	Twice a year
<i>Staphylococcus aureus</i> ^[e]	BAM (2001)	Not detected /0.1 g	Twice a year
<i>Salmonella spp.</i> ^[e]	ISO 6579 : 2002 (E)	Not detected/ 25 g	Twice a year
<i>E.Coli</i> ^[f]	BAM (2002)	Not detected/ MPN/g	Twice a year
Contaminant			
GMOs	PCR	Not detected	Once a year
Aflatoxin ^[b]	In house method by Fluorometer base on Vicam Aflatest Instruction Manual 1997	Not detected	Twice a year
Lead (Pb) ^[a]	A.O.A.C.(2000)	< 1 ppm	Twice a year
Copper (Cu) ^[a]	A.O.A.C.(2000)	< 20 ppm	Twice a year
Arsenic (As) ^[a]	A.O.A.C.(2000)	< 2 ppm	Twice a year
Melamine	In house method base on USFDA, LIB No.4396 Vol. 23 (2007), by LC-MS/MS	Not detected	Twice a year
3-MCPD ^[c]	In house method base on Chromatography A,952 by GC/MS	< 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 Hydrolysis of Soy Bean.

^[b] = Notification of MINISTRY OF INDUSTRY :THAI INDUSTRIAL STANDARD : :TIS. 252-2521 Re:SOY SAUCE.

^[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. 364 , B.E.2553 Re: Food Standard : Bacterial pathogen that causes disease.

^[f] = Notification of MINISTRY OF PUBLIC HEALTH ,No. 61 , B.E.2524 Re: Water.



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Ingredient

1.เต้าเจี้ยวญี่ปุ่น	8.00 %	Fermented Soybean paste
2. ซีอิ๊วญี่ปุ่นโจอิน	10.0%	Johin Extra soy sauce
3.แป้ง	3.0 %	Modified corn starch
4.เกลือ	4.0%	Refined Salt
4.น้ำตาล	37.0%	Sugar cane
5.งา	2.0%	Sesame
6. กระเทียม	1.0%	Garlic
7. น้ำส้มสายชูกลั่น	2.0%	Distilled Vinegar 5%
8. น้ำสกัดเครื่องเทศ	12.0%	Spices Extract
9. น้ำ	24.0%	Water

ไม่ใช้วัตถุกันเสีย ไม่เจือสี No preservative and no artificial color added.

Storage condition and shelf life

Tin Can , Glass shelf life for 2.0 years from manufacturing date.

PE shelf life for 1.0 years from manufacturing date.

Stored indoor at temperature below 40 ° C and avoid exposure to direct sunlight.

Reported by

Approved by

(Mrs.Prakaiwan Tepmanee)

(Mrs.Achara Konhong)

Position Chief of Quality Control Department

Position

Operation Manager

Date 27/05/2014

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