



Factory address: 99/3 Moo 1Chiangrai –Dongmada Road Mae korn Muang Chiangrai 57000 Tel+66-53-673985-6 Fax +66-53-726998

Head office address: 59/3 Soi Sukhumvit 39 , Sukhumvit Road, Klongton-nua , Wattana , Bangkok 10110 . tel. 662-262-0030-3 Fax 662-262-0029.

SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Organic Japanese Vinaigrette Sauce			Page 1 of 2
Revision No	00	Revised date of document	24/10/2023	

1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical Characteristics			
pH	pH Meter	3.00 – 4.00	Every lot
%Sodium Chloride (w/w)	Titration	3.50 – 4.50	Every lot
Total soluble solid : Brix	Refractometer	>35	Every lot
Color	Japanese color meter	3 - 15	Every lot
Microbiological Characteristics			
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
Contaminant			
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

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



Factory address: 99/3 Moo 1 Chiangrai - Dongmada Road Mae korn Muang Chiangrai 57000 Tel+66-53-673985-6 Fax +66-53-726998

Head office address: 59/3 Soi Sukhumvit 39 , Sukhumvit Road, Klongton-nua , Wattana , Bangkok 10110 . tel. 662-262-0030-3 Fax 662-262-0029.

SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Organic Japanese Vinaigrette Sauce			Page 2 of 2
Revision No	00	Revised date of document	24/10/2023	

2. Organoleptic standard

Appearance	Brownish color liquid with the small pieces of sesame
Flavor	Vinegar and Garlic Flavor
Taste	Sweet and sour taste.

3. Ingredients

Ingredients	%	Country of Origin
Fair Trade Organic Tamari Soy Sauce	43.2	Thailand/ Brazil
Organic FT Soybean, Organic FT Rice, (Rock Salt and Water)		
Organic Cane Sugar	22.5	Thailand
Fairtrade Organic Brown Rice	27.8	Thailand
Vinegar 5% (FT Organic Brown Rice and Water)		
Organic Garlic	3.0	Thailand
Organic Ginger	2.0	Thailand
Organic Cassava Flour	0.5	Thailand/ Laos
Organic Roasted Sesame	1.0	Peru

No Preservative and artificial color added

4. Packing

Glass bottle 0.2, 0.25, 0.3, 0.6 L 6 or 12 bottles per carton.

Package and packing can be advised by customer

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

Lot

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

Prak

Approved by

Phitchai

(Mrs. Prakaiwan Tepmanee)

(Mr. Phitchai Phitchanuwat)

Position

Assistant QA Manager

Position

QMR & QA Manager

Date

24/10/2023

Date

24/10/2023