



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 Raod, Klongton-nua , Wattana , Bangkok 10110 . tel. 662-262-0030-3 Fax 662-262-0029.

SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Organic Sweet and Sour 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
<u>Chemical Characteristics</u>			
pH	pH Meter	3.00 – 4.00	Every lot
%Sodium Chloride (w/w)	Titration	3.00 – 4.00	Every lot
Total soluble solid : Brix	Refractometer	>35	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



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 Raod, Klongton-nua , Wattana , Bangkok 10110 . tel. 662-262-0030-3 Fax 662-262-0029.

SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Organic Sweet and Sour Sauce			Page 2 of 2
Revision No	00	Revised date of document	24/10/2023	

2. Organoleptic standard

Appearance	Dark brownish liquid
Flavor	Vinegar, tomato and pineapple flavor.
Taste	Sweet, sour and slightly salty taste.

3. Ingredients

Ingredients	%	Country of Origin
Fair Trade Organic Tamari Soy Sauce (Organic Soybean, Organic Rice, Rock Salt and Water)	33.3	Thailand/ Brazil
Organic Cane Sugar	23.4	Thailand
Fairtrade Organic Brown Rice Vinegar 5.2%(Organic FT Rice and Water)	24.5	Thailand
Organic Pineapple	10.0	Thailand
Organic Tomato	8.0	Thailand
Organic Cassava Flour	0.5	Thailand /Laos
Organic Garlic powder	0.3	Thailand

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

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

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

10.Distribution conditions

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

Reported by

ds dr

(Mrs.Prakaiwan Tepmanee)

Position Assistant QA Manager

Date 24/10/2023

Approved by

mr .

(Mr.Phitchai Pitchanuwat)

QMR & QA Manager

Position

Date

24/10/2023