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Head office address: 59/3 Soi Sukhumvit 39 , Sukhumvit Raod, Klongton-nua , Wattana , Bangkok 10110 . Tax ID : 010552904117 tel. 662-262-0030-3 Fax 662-262-0029.

SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	JOHIN PREMIUM DARK SOY SAUCE FOR M&S 51			Page 1 of 2
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1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical Characteristics			
pH	pH Meter	4.30 – 4.70	Every lot
%Sodium Chloride as NaCl (w/v)	Titration	19.00 - 22.00	Every lot
%Total Nitrogen content (w/v)	Kjeldahl Method	1.05 – 1.30	Every lot
Total soluble solid (Brix)	Refractometer	48 - 54	Every lot
Color Degree (2:50)	Japanese Soy Sauce Standard	# 40 - # 45	Every lot
Microbiological Characteristics			
Total Plate Count ^[a]	Petri film, AOAC 990.12	<1 x 10 ³ 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

[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 to brown color Liquid*

Flavor Good normal rage of soy sauce.

Taste Salty, sweet and good normal of dark soy sauce.

3. Ingredients

Ingredients	%	Country of Origin
Soybean	24.0%	Thailand
Wheat	16.0%,	Australia
Refined salt non anti caking	20.0 %	Thailand
Water	25.8%	Thailand
Sugar	14.0%	Thailand
Seed yeast Zygosaccharomyces rouxii	0.1%	Thailand
Seed Mold Aspergillus oryzae	0.1%	Thailand
No preservative and artificial color added		

4.Packing

Tin can coated with food grade lacquer : 18L

Package and packing 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.

5. Allergy Advice

This Product contains soybean and wheat.

6.How the product is to be use

Use as the condiment or the composition for cooking food.

7.Shelf life

Tin Can , Glass bottle 2.0 Years from manufacturing date.

Pet Plastic bottle 1.5 Years from manufacturing date.

8.Storage condition

Stored indoor at temperature below 40 ° C and avoid exposure

to direct sunlight. After opening, refrigerator needed to

9.Traceability


Lot Identification : MFG: DDMMYYYY

EXP: DDMMYYYY

DD date, MM month and YYYY year in Era of Production and Expiry date. Lot Identification can be advised by customer.

Reported by 
(Mrs.Prakaiwan Tepmanee)

Position Assistant QA Manager
Date 07/05/2024

Approved by 
(Mr.Phitchai Phitchanuwat)

Position QMR & QA Manager
Date 07/05/2024