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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 STANDARD SOY SAUCE NO.2			Page 1 of 2
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1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical properties</u>			
pH	pH Meter	4.70 – 4.90	Every lot
%NaCl (w/v)	Titration	16.80 – 17.20	Every lot
% Total Nitrogen (w/v)	Kjeldahl Method	0.9 – 1.00	Every lot
Brix	Refractometer	27 - 35	Every lot
Color Degree	Japanese Soy Sauce Standard	#9 - #15	Every lot
<u>Microbiological Characteristics</u>			
Total Plate Count ^[a]	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 ^[e]	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 dark brownish color Liquid*

Flavor Good normal range of soy sauce.

Taste Salty and good normal of soy sauce.

3. Ingredients

Ingredients	%	Country of Origin
Water	47.8	Thailand
Soybean	20.0	Thailand
Refined – salt (Non – anti caking)	18.0	Thailand
Wheat	14.0	Australia
Seed Yeast (Zygosaccharomyces Rouxii)	0.1	Thailand
Seed Mold (Aspergillus Oryzae)	0.1	Japan

No preservative and artificial color added.

4. Packing

PE plastic container : 200 L, IBC 1,000L*

PET plastic bottle : 1 L, 5L, 10L

Tin can coated with food grade lacquer : 18L

Glass bottle closed with plastic cap and packed 6 bottles and 12 bottles

in paper carton : Volume 0.2 L and 0.6 L


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.

2 ** This product is packed in the reused IBC 1,000L container, for avoid the over microbial result from the post contamination. It should be rechecked before used.

Reported by 
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Date 07/10/2023Approved by 
(Mr. Phitchai Phitchanuwat)Position QMR & QA Manager
Date 07/10/2023