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SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	JOHIN SPECIAL SOY SAUCE (J2)			Page 1 of 2
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1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical Characteristics</u>			
pH	pH Meter	4.70 – 4.90	Every lot
%Sodium chloride as NaCl (w/v)	Titration	16.30 – 17.20	Every lot
%Total nitrogen content (w/v)	Kjeldahl Method	1.63 – 1.67	Every lot
Total soluble solid (Brix)	Refractometer	35 - 38	Every lot
Color degree	Japanese soy sauce color meter	#9 - #15	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 (Sn) ^[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 dark brownish color Liquid*
Flavor	Good normal range of soy sauce.
Taste	Salty and good normal of soy sauce.

5. Ingredients

Ingredients	%	Country of Origin
Soybean Water	32.0	Thailand
Water	29.0	Thailand
wheat	21.0	Australia
Refined – salt (Non – anti caking)	18.0	Thailand

No preservative and artificial color added.

7.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, 0.3, 0.6 and 0.7 L

3. Allergy Advice

This Product contains soybean and wheat.

4. Direction of usage

Use as the condiment or the composition for cooking food.

6.Shelf life

PE Plastic Bulk, drum	1.0 Year from manufacturing date.
PET Plastic Bottle	1.5 Years from manufacturing date.
Tin Can	2.0 Years from manufacturing date.
Glass bottle	2.0 Years from manufacturing date.

8.Storage condition

Stored indoor at temperature below 40 ° C and avoid exposure to direct sunlight and moisture. After opening, Refrigerator need to maintain the quality.

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.

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

(Mrs.Prakaiwan Tepmanee)

Position

Assistant QA Manager

Date

12/05/2023

Approved by

(Ms. Supanna Panpu)

Position

QA Manager

Date

12/05/2023