Issue date :03/10/23

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 . Tax ID ; 010552904117 tel. 662-262-0030-3 Fax 662-262-0029.

SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Dark Miso			Page 1 of 2
Revision No	00 Revised date of document		21/10/2023	

1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical properties			
рн	pH Meter	4.70 – 5.30	Every lot
%Moisture (w/w)	Drying Method	43 - 63	Every lot
%NaCl (w/w)	Titration	9.00 -12.00	Every lot
Microbiological properties			
Total Plate Count	Petri film, AOAC 990.12	<3 × 10 ⁵ cfu / g	Every lot
Salmonella spp.	BAM (2022)	Not detected/25 g	Once a year
Staphylococcus aureus	BAM (2016)	<100 cfu/g	Once a year
Bacillus cereus	BAM (2020)	<2,500 cfu/g	Once a year
Clostridium perfringens	BAM (2001)	<1,000 cfu/g	Once a year
Contaminant			
Lead (Pb) ^[c]	A.O.A.C. (2019) 2011.19	< 1 ppm	Once a year
Mercury(Hg) ^[c]	In house method STM No.05-045 Based on	<0.02 ppm	Once a year
	United States Environmental Protection EPA		
Arsenic (As) [c]	2007, Method7473	< 2 ppm	Once a year
Total Aflatoxin ^[c]	A.O.A.C. (2019) 2011.19	<20 ug/kg	Once a year
	In house method STM No.03-038 Based on		
	AOAC (2019),991.31		

[a]=Notification of MINISTRY OF PUBLIC HEALTH ,No. 200 , B.E.2553 Re: Sauces in Sealed Containers.

[b]=Notification of MINISTRY OF PUBLIC HEALTH, No.416 B.E.2563 (2020 No.28) 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 [c]=Notification of MINISTRY OF PUBLIC HEALTH, No. 414, B.E.2563 Re: Standard of contaminant in food.



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SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Dark Miso			Page 2 of 2	
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2. Organoleptic standard

5. Allergy Advice

Dark brown paste with fermented flavor of miso /Solid Paste /Salty Taste.

This Product contains soybean.

3. Ingredients

Ingredients	%	Country of Origin	6.How the Product is to be use
Soybean	43.0	Thailand	Use as condiment in cooking or mixing with soup.
Rice	42.0	Thailand	7.Shelf life
Refined – salt	15	Thailand	PE Plastic Container 10 month from manufacturing date.
(Non - anti caking)			8.Storage condition
No preservative and artificial color added.			Stored indoor at temperature below 40 $^{\circ}$ C and avoid exposure to
			directly sunlight. After opening, refrigerator needed to maintain the
			quality.
4.Packing			9.Traceability System

PE Plastic packed in carton.

raceability System

Lot Identification: MFG: DDMMYYYY

Lot Identification can be advised by customer.

EXP: DDMMYYYY

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.

25d5 Reported by Approved by (Mrs.Prakaiwan Tepmanee) (Mr.Phitchai Phitchanuwat) Position Assistant QA Manager QMR & QA Manager Position 21/10/23 21/10/23 Date Date