



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	ORGANIC SWEET CHILI SAUCE			Page 1 of 2
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1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical Characteristics			
pH	pH Meter	3.00 -3.50	Every lot
%Sodium Chloride as NaCl (w/w)	Titration	3.00 - 4.00	Every lot
Total soluble solid (Brix)	Refractometer	> 45	Every lot
Microbiological Characteristics			
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
Ecoli ^[a]	BAM (2020)	<3 MPN / g	Once a year
Coliform ^[a]	BAM (2020)	<3 MPN / g	Once a year
<i>Staphylococcus aureus</i> ^[c]	BAM (2016)	Not detected / 0.1g	Once a year
<i>Salmonella spp.</i> ^[c]	BAM (2020)	Not detected / 25 g	Once a year
Contaminant			
Aflatoxin ^[b]	In-house method STM No.03-038 based on AOAC (2019), 991.31	Not detected	Once a year
Lead (Pb) ^[b]	A.O.A.C.(2019) 2011.19	< 1 ppm	Once a year
Tin (Tn) ^[b]	A.O.A.C.(2019) 2011.19	< 250 ppm	Once a year
Arsenic (As) ^[b]	A.O.A.C.(2019) 2011.19	< 2 ppm	Once a year
Mercury(Hg) ^[b]	US EPA, Method 7473	<0.02 ppm	Once a year
Melamine ^[b]	In-house method STM No. 03-030 based on USFDA Administration, Laboratory Information Bulletin, LIB No.4423, Vol.24, October 2008	Not detected	Once a year

Reference

[a]=Notification of MINISTRY OF PUBLIC HEALTH ,No. 201 , B.E.2543 Re:Some Particular Kind of Sauce

[b]=Notification of MINISTRY OF PUBLIC HEALTH, No. 414, B.E.2563 Re: Standard of contaminant in food.

[c]=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 Reddish Orange Color liquid with the small red pieces of suspended solid.

Flavor Vinegar flavor.

Taste Sweet ,Sour and slightly hot taste.

5. Allergy Advice

Non Allergen

6.How the product is to be use

Use as the condiment or the composition for cooking food or dipping sauce.

3. Ingredients

Ingredients	%	Country of Origin
Organic Cane Sugar	36.0	Thailand
FT Organic Brown Rice Vinegar 5% (FT Organic Rice and water)	55.30	Thailand
Organic Garlic	4.0	Thailand
Rock Salt	2.7	Thailand
Organic Cassava Flour	1.0	Thailand/ Laos
Organic chili	1.0	Thailand

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 direct sunlight. After opening, refrigerator needed to

Maintain the quality of goods.

9.Traceability

Lot Identification : MFG: DDMMYYYY

EXP: DDMMYYYY

4.Packing

Glass bottle size 0.2, 0.25,0.3,0.6 L closed with plastic cap.

Packed as 6 or 12 bottles per carton.

Package and packing can be advised by customer.

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

10.Distribution conditions

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

Ambient dispatching to the destination by truck with completely

canvas sealing or container under carefully practices.

Reported by

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(Mrs.Prakaiwan Tepmanee)

Position Assistant QA Manager

Date 24/10/2023

Approved by

Phitchai

(Mr.Phitchai Phitchanuwat)

QMR & QA Manager

24/10/2023