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|  | ENREGISTREMENT | Code : ENR-R1-04 |
| | Product specifications | Date : 16/06/2021 |
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NAME OF THE PRODUCT : Organic Fairtrade Ketjap manis 200 ml

| INGREDIENTS | | | |
|-------------------------------------|-------|------------------|--------------------|
| Ingredient | % | Organic (yes/no) | Country of origine |
| Fair Trade Organic Tamari Soy Sauce | 46.98 | Yes | Thailand/Brazil |
| Organic Cane Sugar | 36 | Yes | Thailand |
| Water | 16.15 | No | Thailand |
| Organic Cumin Powder | 0.30 | Yes | Turkey |
| Organic Clove Powder | 0.30 | Yes | Madagascar |
| Organic ginger | 0.25 | Yes | Thailand |
| Organic Star anise Powder | 0.02 | Yes | Vietnam |


| CERTIFICATION |
|--|
| Certification body of the manufacturer and code: Ceres GmbH /certificate N°94325 |

| PRODUCT ANALYSIS | |
|----------------------------------|--|
| Physico-chemical characteristics | <i>pH 4.30 – 4.70 / total soluble solid 50-60 brix / total salt content 9 – 10 % w/v / Color degree (x2) 21-29 /</i> |
| Foreign matters: | <i>< 0,1 %</i> |
| GMO: | <i>Absent according to regulation 2018/848</i> |
| Pesticide residues: | <i>Absent according to regulation 2018/848</i> |
| Ionizing radiations: | <i>The product has not been ionized and doesn't contain ionized ingredients according to regulation 2018/848</i> |
| Heavy metals: | <i>Pb <1.0 ppm / As < 2 ppm / Sn < 250 ppm/ Hg < 0.02 ppm /Cu < 20 ppm .</i> |
| Microbiologic characteristics: | <i>APC <10000 cfu/g / Yeasts & mold < 10cfu/g / Total Coliform < 3MPN/g / E. Coli not detected /g / Staphylococcus Aureus < 100 cfu/g / Salmonella not detected /25g / B. Cereus < 1000 cfu/g</i> |

| BBD AND STORAGE |
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| BBD: 2 years after manufacturing date. |
| Storage directions |
| 1. Before opening : Avoid direct sunlight |
| 2. After opening : Keep in refrigerator |




| COOKING DIRECTIONS |
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| Use as condiment in cooking or dipping soy sauce. |

| ORGANOLEPTIC STANDARDS | |
|------------------------|----------------------------------|
| Appearance: | Red brownish liquid. |
| Texture: | Liquid. |
| Smell: | Unique aroma of soy sauce. |
| Taste: | Slightly Salty with umami taste. |

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|---|
| PACKAGING |
| Net weight: 219.2 g |
| Control according 76/211/EEC regulation: yes / no yes |
| Average weight: 222 g |
| Mini weight: 219.2 g |
| Protective atmosphere: yes / no (if yes state composition) No. |
| Primary packing material : glass bottle |
| The primary packaging materials is free of BPA and phthalates (enclose corresponding declaration of the supplier of primary packaging, technical data sheet and food grade declaration) |

Any change to this document shall be approved by the both of the Parties and result UN a new issue date

| | | |
|--|---|--|
| VALIDATION | | |
| Issued by: | Controller by: | Approuve by: |
| Name : Prakaiwan Tapmanee Date: Dec 24 , 2022 Signature:  | Name : Supanna Panpu Date: Dec 24 , 2022 Signature:  | Name : Peeranai Sothorntheewong Date: Dec 24 , 2022 Signature:  |