



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	JOHIN HOISIN SAUCE			Page 1 of 3
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### 1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical Characteristics</u>			
pH	pH Meter	4.00 – 6.00	Every lot
%Sodium Chloride :(w/w)	Titration	5.00 - 7.50	Every lot
Total soluble solid : Brix	Refractometer	65.0 - 70.0	Every lot
Viscosity at 25 C(cP)	Viscometer	5,000 – 11,000	Every lot
<u>Microbiological Characteristics</u>			
Total Plate Count <sup>[d]</sup>	Petri film, AOAC 990.12	<1 x 10 <sup>3</sup> cfu / g	Every lot
Yeast & Mold <sup>[a]</sup>	Petri film, AOAC 997.02	<10 cfu / g	Every lot
Coliform <sup>[a]</sup>	BAM (2020)	<3 MPN / g	Twice a year
<i>Clostridium perfringens</i> <sup>[a]</sup>	BAM (2001)	<1 x10 <sup>3</sup> cfu / g	Twice a year
<i>Bacillus cereus</i> <sup>[a]</sup>	BAM (2020)	<1 x10 <sup>3</sup> cfu / g	Twice a year
<i>Staphylococcus aureus</i> <sup>[a]</sup>	BAM (2016)	<1 x10 <sup>2</sup> cfu / g	Twice a year
<i>Salmonella spp.</i> <sup>[a]</sup>	BAM (2020)	Not detected / 25 g	Twice a year
<u>Contaminant</u>			
GMOs	PCR	Not detected	Once a year
Aflatoxin <sup>[b]</sup>	In-house method STM No.03-038 based on AOAC (2019), 991.31	Not detected	Twice a year
Lead (Pb) <sup>[b]</sup>	A.O.A.C.(2019) 2011.19	< 1 ppm	Twice a year
Tin (Tn) <sup>[b]</sup>	A.O.A.C.(2019) 2011.19	< 250 ppm	Twice a year
Arsenic (As) <sup>[b]</sup>	A.O.A.C.(2019) 2011.19	< 2 ppm	Twice a year
Mercury(Hg) <sup>[b]</sup>	US EPA, Method 7473	<0.02 ppm	Twice a year
Copper <sup>[a]</sup>	A.O.A.C.(2019) 2011.19	<20ppm	Twice a year
Melamine <sup>[b]</sup>	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 <sup>[c]</sup>	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 - 2564 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 Brownish to dark brown color paste\*

Flavor Good normal rage of Hoisin sauce.

Taste Sweet and salty with good normal of Hoisin sauce.

4.Packing

Tin can coated with food grade lacquer : 18L

Glass bottle closed with plasticizers metal cap 300 g

Packed 6 or 12 bottles in paper carton.

Package and packing can be advised by customer

3. Ingredients

Ingredients	%	Country of Origin
Sugar	37.0	Thailand
Water	21.0	Thailand
Spices Extracted water (Star anise 8% Cumi 1%,Water91%)	12.0	Star anise ; Viet Nam Cumin ; China Water :Thailand
Johin Extra soy sauce (Soybean 30%,Wheat 20.0%, Salt18.0%,Water32%,Seed Mold Aspergillus oryzae : trace, Seed yeast: Zygo Saccharomyces rouxii trace)	10.0	Soybean ;Thailand Wheat :Australia Salt :Thailand Water ;Thailand Seed Mold Aspergillus oryzae : (Japan) Seed yeast: Zygo Saccharomyces rouxii :Thailand
Fermented Soybean paste (Water39.0%,Soybean26%,Salt10%,Rice25%)	8.0	Thailand Soybean ;Thailand Rice :Thailand Salt :Thailand Water ;Thailand
Refined – salt ( Non – anti caking)	4.0	Thailand
Modified Corn Starch	3.0	USA
Distilled Vinegar 5%	2.0	Thailand
Sesame	2.0	Thailand
Garlic	1.0	Thailand

No preservative and artificial color added.

5. Allergy Advice

This Product contains soybean garlic sesame corn and wheat.

6.How the product is to be use

Use as the condiment or the composition for cooking food

7.Shelf life

Tin Can , 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

9.Traceability

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.



# Northern Food Complex Co.,Ltd

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Reported by

(Mrs.Prakaiwan Tepmanee )

Position

Assistant QA Manager

Date

13/11/2023

Approved by

(Mr.Phitchai Phitchanuwat)

Position

QMR &amp; QA Manager

Date

13/11/2023