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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 ORGANIC CHINESE SOY SAUCE			Page 1 of 2
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2. Organoleptic standard

Appearance Red brownish to brown color Liquid*

Flavor Good normal range of Chinese soy sauce.

Taste Salty and good normal of Chinese soy sauce.

5. Allergy Advice

This product contains soybean.

6.How the product is to be use

Use as the condiment or the composition for cooking food.

3. Ingredients

Ingredients	%	Country of Origin
Organic Soy bean	20.0	Thailand/Brazil
Organic Rice	15.0	Thailand
Water	38.0	Thailand
Organic Brown Sugar	13.0	Thailand
Refined salt non anti caking	14.0	Thailand
No preservative and artificial color added		

7.Shelf life

Tin Can , Glass bottle 2.0 Years from manufacturing date.

PET plastic bottle 1.5 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

DD date, MM month and YYYY year in Era of Production and Expiry.

4.Packing

Tin can coated with food grade lacquer : 18L

Glass bottle 0.2, 0.3, 0.6, 0.7 ml.

PET plastic bottles 10 Lx 2 packed in carton

Package and packing 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 The color of product will be darken which directly relate to storage time.

Reported by

ds dr

(Mrs.Prakaiwan Tepmanee)

Position

Assistant QA Manager

Date

07/10/2023

Approved by

(Mr.Phitchai Phitchanuwat)

Position

QMR & QA Manager

Date

07/10/2023



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1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Physical Characteristics			
Total soluble solid (Brix)	Refractometer	35 - 45	Every lot
Color Degree	Japanese Soy Sauce Standard	# 17 - # 25	Every lot
Chemical Characteristics			
pH	pH Meter	4.50 – 4.80	Every lot
%Sodium chloride as NaCl (w/v)	Titration	16.00 – 16.50	Every lot
%Total nitrogen content (w/v)	Kjeldahl Method	1.44 – 1.48	Every lot
Microbiological Characteristics			
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
Contaminant			
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 (Tn) ^[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	<20 ppm	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 - 2563 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