



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 ORGANIC CHINESE SOY SAUCE			Page 1 of 2
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## 1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Physical Characteristics</u>			
Total soluble solid (Brix)	Refractometer	35 - 38	Every lot
Color Degree	Japanese Soy Sauce Standard	# 17 - # 25	Every lot
<u>Chemical Characteristics</u>			
pH	pH Meter	4.50 – 4.80	Every lot
%Sodium chloride as NaCl (w/v)	Titration	15.00 – 16.00	Every lot
%Total nitrogen content (w/v)	Kjeldahl Method	1.00 – 1.15	Every lot
<u>Microbiological Characteristics</u>			
Total Plate Count <sup>[d]</sup>	Petri film, AOAC 990.12	<1 x 10 <sup>4</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>[e]</sup>	BAM (2001)	<1 x10 <sup>3</sup> cfu / g	Twice a year
<i>Bacillus cereus</i> <sup>[e]</sup>	BAM (2020)	<1 x10 <sup>3</sup> cfu / g	Twice a year
<i>Staphylococcus aureus</i> <sup>[e]</sup>	BAM (2016)	<1 x10 <sup>2</sup> cfu / g	Twice a year
<i>Salmonella spp.</i> <sup>[e]</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	<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 <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 - 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



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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.

3. Ingredients

Ingredients	%	Country of Origin
Organic Soy Sauce	66.0	Thailand / Brazil / Japan
Organic Soybean	30 %	(Thailand/ Brazil) , Organic Rice 20 % (Thailand) , Refined Salt 18%, Water 32% /Seed Yeast Zygosaccharomyces rouxii :Trace (Japan) / Seed Mold Aspergillus Oryzae :Trace
Water	17.0	Thailand
Organic Sugar Cane	14.0	Thailand
Refined salt	3.0	Thailand
No preservative and artificial color added		

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.

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.

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.

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 07/11/2023

Approved by [Signature]  
(Mr.Phitchai Phitchanuwat)

Position QMR & QA Manager

Date 07/11/2023