



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	Miso			Page 1 of 2
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## 1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical properties</u>			
pH	pH Meter	4.70 – 5.30	Every lot
%Moisture (w/w)	Drying Method	43 - 63	Every lot
%NaCl (w/w)	Titration	9.00 -12.00	Every lot
<u>Microbiological properties</u>			
Total Plate Count	Petri film, AOAC 990.12	$<3 \times 10^5$ cfu / g	Every lot
Salmonella spp.	BAM (2022)	Not detected/ 25 g	Once a year
Staphylococcus aureus	BAM (2016)	$<100$ cfu/g	Once a year
Bacillus cereus	BAM (2020)	$<2,500$ cfu/g	Once a year
Clostridium perfringens	BAM (2001)	$<1,000$ cfu/g	Once a year
<u>Contaminant</u>			
Lead (Pb) <sup>[a]</sup>	A.O.A.C. (2019) 2011.19	$< 1$ ppm	Once a year
Mercury(Hg) <sup>[a]</sup>	In house method STM No.05-045 Based on United States Environmental Protection EPA	$<0.02$ ppm	Once a year
Arsenic (As) <sup>[c]</sup>	2007, Method7473	$< 2$ ppm	Once a year
Total Aflatoxin <sup>[c]</sup>	A.O.A.C. (2019) 2011.19 In house method STM No.03-038 Based on AOAC (2019),991.31	$<20$ ug/kg	Once a year

[a]=Notification of MINISTRY OF PUBLIC HEALTH ,No. 200 , B.E.2553 Re: Sauces in Sealed Containers.

[b]=Notification of MINISTRY OF PUBLIC HEALTH , No.416 B.E.2563 (2020 No.28) 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

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



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2. Organoleptic standard

Dark brown paste with fermented flavor of miso /Solid Paste /Salty Taste.

5. Allergy Advice

This Product contains soybean.

3. Ingredients

Ingredients	%	Country of Origin
Soybean	43.0	Thailand
Rice	42.0	Thailand
Refined – salt	15	Thailand
(Non – anti caking)		
No preservative and artificial color added.		

6.How the Product is to be use

Use as condiment in cooking or mixing with soup.

7.Shelf life

PE Plastic Container 10 month from manufacturing date.

8.Storage condition

Stored indoor at temperature below 40 ° C and avoid exposure to directly sunlight. After opening, refrigerator needed to maintain the quality.

4.Packing

PE Plastic packed in carton.

9.Traceability System

Lot Identification: MFG: DDMMYYYY

EXP: DDMMYYYY

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.

Reported by

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(Mrs.Prakaiwan Tepmanee )

Position

Assistant QA Manager

Date

9/12/2023

Approved by

(Mr.Phitchai Phitchanuwat)

Position

QMR &amp; QA Manager

Date

9/12/2023