



Northern Food Complex Co.,Ltd

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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	ORGANIC MIRIN 5.5 v/v			Page 2 of 2
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2. Organoleptic standard

Appearance Clear Yellow Liquid

Flavor Liquid Flavor.

Taste Sweet, and liquor.

5. Allergy Advice

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6. How the product is to be

Use as the condiment or the composition for cooking food.

3. Ingredients

Ingredients	%	Country of Origin
Water	61.08	Thailand
Organic White Rice	27.95	Thailand
Organic cane Sugar	8.31	Thailand
Organic Fairtrade (Rice) Alcohol	2.66	Thailand

No preservative and artificial color added.

6. Shelf life

Glass bottle 2 Years from manufacturing date.

7.Storage condition

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

4.Packing

Glass bottle closed with plastic cap and packed 6 bottles and 12 bottles in paper carton : Volume 0.2, 0.3, 0.6 and 0.7 L

Package and packing can be advised by customer.

9.Traceability

Lot Identification: MFG: DDMMYYYY

EXP: DDMMYYYY

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.

fore used.

Reported by

(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
<u>Chemical Characteristics</u>			
pH	pH Meter	4.20 - 5.00	Every lot
Total soluble solid (Brix)	Refractometer	25.0- 30.0	Every lot
%v/v Total Alcohol	Titration	4.50 – 6.50 %	Every lot
<u>Microbiological Characteristics</u>			
Staphylococcus aureus ^[e]	BAM (2016)	Not detected / 0.1 g	Once a year
Salmonella spp. ^[e]	BAM (2020)	Not detected / 25 g	Once a year
<u>Contaminant</u>			
Aflatoxin ^[b]	In-house method STM No.03-038 based on AOAC (2019), 991.31	Not detected	Once a year
Lead (Pb) ^[b]	A.O.A.C.(2019) 2011.19	< 1 ppm	Once a year
Tin (Tn) ^[b]	A.O.A.C.(2019) 2011.19	< 250 ppm	Once a year
Arsenic (As) ^[b]	A.O.A.C.(2019) 2011.19	< 2 ppm	Once a year
Mercury(Hg) ^[b]	US EPA, Method 7473	<0.02 ppm	Once a year
Melamine ^[b]	In-house method STM No. 03-030 based on USFDA Administration, Laboratory Information Bulletin, LIB No.4423, Vol.24, October 2008	Not detected	Once a year

Reference

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

[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