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SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	JOHIN Roasted Japanese Soy Sauce			Page 1 of 2
Revision No	00	Revised date of document	07/11/2023	

1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical properties</u>			
pH	pH Meter	4.60 – 4.80	Every lot
%NaCl (w/v)	Titration	21.0 - 22.0	Every lot
%Total Nitrogen (w/v)	Kjeldahl Method	>1.70	Every lot
Brix	Refractometer	40 - 50	Every lot
Color Degree (dilution 2:50)	Japanese Soy Sauce Standard	# 40 # 50	Every lot
<u>Microbiological Characteristics</u>			
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
<u>Contaminant</u>			
GMOs	PCR /In-house method STM	Not detected	Once a year
Aflatoxin ^[b]	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	<20ppm	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 – 2549 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



Northern Food Complex Co.,Ltd

Issue date :03/10/23

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Product name	JOHIN Roasted Japanese Soy Sauce			Page 2 of 2
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2. Organoleptic standard

Appearance Dark color Liquid
Flavor Good normal rage of soy sauce.
Taste Salty and good normal of soy sauce.

3. Ingredients

Ingredients	%	Country of Origin
Soybean	37.23	Thailand
Wheat	13.73	Australia
Refined Salt	20.49	Thailand
Water	27.66	Thailand
MSG	0.89	Thailand
No preservative and artificial color added		

4.Packing

PET plastic bottle : 10L
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 1.* The color of product will be darken which directly relate to storage time.

5. Allergy Advice

This product contains soybean and wheat.

6.How the product is to be use

Use as the condiment or the composition for cooking food.

7.Shelf life

PET Plastic Bulk, drum 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 date. Lot Identification can be advised by customer.

Reported by 
(Mrs.Prakaiwan Tepmanee)
Position Assistant QA Manager
Date 11/11/2023

Approved by 
(Mr.Phitchai Phitchanuwat)
Position QMR & QA Manager
Date 11/11/2023