



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 SOY SAUCE |                          |            | Page 1 of 2 |
| Revision No  | 00                | Revised date of document | 21/10/2023 |             |

## 1.Characteristics of finished product

| Item  | Method of Analysis   | Specification                | Frequency    |
|---|--|------------------------------|--------------|
| <b>Physical Characteristics</b>               |  |                              |              |
| Total soluble solid (Brix)                    | Refractometer  | 30 - 35                      | Every lot    |
| Color Degree                                  | Japanese Soy Sauce Standard  | # 9 - # 15                   | Every lot    |
| <b>Chemical Characteristics</b>               |  |                              |              |
| pH  | pH Meter   | 4.70 – 5.00                  | Every lot    |
| %Sodium chloride as NaCl (w/v)                | Titration  | 16.30 – 17.20                | Every lot    |
| %Total nitrogen content (w/v)                 | Kjeldahl Method  | 1.15 – 1.19                  | Every lot    |
| <b>Microbiological Characteristics</b>        |  |                              |              |
| 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 |
| <b>Contaminant</b>                            |  |                              |              |
| GMOs  | PCR  | Not detected                 | Once a year  |
| Aflatoxin <sup>[b]</sup>                      | In-house method STM No.03-038 based on<br>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 (Sn) <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   | <20ppm                       | Twice a year |
| Melamine                                      | In-house method STM No. 03-030 based on USFDA<br>Administration, Laboratory Information Bulletin, LIB<br>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<br>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



Factory address: 99/3 Moo 1 Chiangrai – 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 SOY SAUCE |                          |            | Page 1 of 2 |
| Revision No  | 00                | Revised date of document | 21/10/2023 |             |

2. Organoleptic standard

Appearance Light brownish to brown color Liquid\*

Flavor Good normal range of soy sauce.

Taste Salty and good normal of soy sauce.

3. Ingredients

| Ingredients                         | %    | Country of Origin |
|-------------------------------------|------|-------------------|
| Water                               | 40.0 | Thailand          |
| Organic Soybean                     | 25.0 | Thailand/ Brazil  |
| Organic RICE                        | 17.0 | Thailand          |
| Refined – salt ( Non – anti caking) | 18.0 | Thailand          |

No preservative and artificial color added.

4.Packing

PE plastic container : 200 L, IBC 1,000L\*

PET plastic bottle : 1 L, 5L, 10L

Tin can coated with food grade lacquer : 18L.

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

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.

6.How the product is to be use

Use as the condiment or the composition for cooking food.

7.Shelf life

PE Plastic Bulk, drum 1.0 Year from manufacturing date.

PET Plastic Bottle 1.5 Years from manufacturing date.

Tin Can 2.0 Years from manufacturing date.

Glass bottle 2.0 Years from manufacturing date.

8.Storage condition

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

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

ds ds

(Mrs.Prakaiwan Tepmanee )

Position

Assistant QA Manager

Date

21/10/2023

Approved by

(Mr.Phitchai Phitchanuwat)

Position

QMR &amp; QA Manager

Date

21/10/2023