

บริษัท ห้องปฏิบัติการกลาง (ประเทศไทย) จำกัด Central Laboratory (Thailand) Co.,Ltd.

สาขากรุงเทพฯ: 50 ถนนพหลโยชิน แขวงลาดยาว เขตจตุจักร กรุงเทพฯ 10900 Bangkok Branch: 50 Phaholyothin Rd., Ladyao, Jatujak, Bangkok 10900 Thailand Tel: (662) 561 4387-8, (662) 940 6881-3 Ext. 164, 218 Fax: (662) 579 4895, (662) 940 6881-3 Ext. 209 http://www.centrallabthai.com



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TEST REPORT

Customer Name and Address	Northern Food Complex Co., Ltd. 99/3 Chiangrai-Dongmada Rd., Maekorn Muang Chiangrai 57000, Thailand
Sample Description	Johin Light Color Soy Sauce
Sample Code	52/01428-002
Sample Characteristic and Condition	Packaging: plastic bottle plastic lid Quantity: 1 bottle, Weight/Volume: 5 litre. Temperature: room temperature, in good condition when received
Received Date	January 28, 2009
Test Date	January 29, 2009 – February 16, 2009

Analysis Results

Test items	Per 100 mL	per Serving	% Daily value	Reference Methods Compendium of Method for food analysis (2003), p 2-18	
Calories(Kcal)	46.35	5.00	3		
Calories from Fat(Kcal)	0.00	0.00	-	Compendium of Method for food analysis (2003), p 2-18	
Total Fat (g)	0.00	0.00	0	AOAC (2000), 948.15	
Saturated Fat(g)	-	0.00	0	In house method based on AOAC (2000), 996.06	
Trans Fat(g)	0.00	0.00	-	In house method based on AOAC (2000), 996.06	
Cholesterol(mg)	-	0.00	0	In house method based on Compendium of Method for food	
				analysis (2003), p2-10 to 2-12	
Sodium (mg)	6645.08	1000.00	42	In house method based on AOAC (2005) 984.27,by ICP-OES	
Carbohydrate (g)	4.28	Less than 1	0	Compendium of method for food analysis (2003), p 2-9	
Dietary Fiber(g) ©	-	0.00	0	Based on AOAC (2005) 985.29	
Sugar (g) ©	0.99	0.00	-	Based on AOA C (2005) 906.03, 925.35	
Protein (g)	7.31	1.00	¥	Modified Method based on AOAC 2000, 981.10	
Vitamin A(IU) ©	Not Detected	(0.00)	0	Based on AOAC (2005) 992.06	
Vitamin C (mg)	-	(0.00)	0	Compendium of Method for food analysis (2003), p 2-112 to 2-114	
Calcium (mg)	22.17	(3.33)	0	In house method based on AOAC (2005) 984.27,by ICP-OES	
Iron (mg)	1.33	(0.20)	0	In house method based on AOAC (2005) 999.10,by ICP-OES	
Ash (g)	19.85			AOAC (2000), 920.153	
Moisture (g)	84.56	-	-	AOAC (2000), 950.46 (B)	

Note: © all test results of subcontract



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USA Labeling

Nutrition Information

Serving size: 1 tbsp (15 mL) Servings per Container about 67

Amount Per Serving Calories 5 Calories from Fat 0							
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		% Da	aily Value*				
Total Fat	0 g.		0 %				
Saturated Fat			0 %				
Trans Fat	0 g						
Cholesterol	0 mg.		0 %				
Sodium	1000 mg.		42 %				
Total Carboh	ydrate Less t	han 1 g.	0 %				
Dietary Fiber			0 %				
Sugars 0 g							
Protein 1 g.	7						
	The state of the s						
Vitamin A		*	0 %				
Vitamin C			0 %				
Calcium			0 %				
Iron			0 %				
* Percent Daily V Your Daily Values your calorie needs	may be higher						
	Calories:	2,000 65g	2,500 80g				

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Approved by:

(Mrs. Woramas Panichareon)

Laboratory Services, Bangkok Office

25g

30g

Dietary Fiber