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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	JOHIN PREMIUM HOISIN SAUCE			Page 1 of 2
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1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical Characteristics</u>			
pH	pH Meter	4.00 – 6.00	Every lot
%Sodium Chloride :(w/w)	Titration	5.00 - 7.50	Every lot
Total soluble solid : Brix	Refractometer	65.0 - 70.0	Every lot
Viscosity at 25 C(cP)	Viscometer	800 - 2000	Every lot
<u>Microbiological Characteristics</u>			
Total Plate Count ^[d]	Petri film, AOAC 990.12	<1 x 10 ³ 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	Not detected	Once a year
Aflatoxin ^[b]	In-house method STM 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 ^[b]	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 - 2564 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



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2. Organoleptic standard

Appearance	Brownish to dark brown color paste*
Flavor	Good normal rage of Hoisin sauce.
Taste	Sweet and salty with good normal of Hoisin sauce.


5. Ingredients

Ingredients	%	Country of Origin
Cane Sugar	37.0	Thailand
Water	24.0	Thailand
Spices Extracted water (Star anise	12.0	Star anise ; Viet Nam
Cumin,Water)		Cumin ; China
		Water :Thailand
Johin Extra soy sauce	10.0	Soybean ;Thailand
(Soybean 30%,Wheat 20.0%,		Wheat :Australia
Salt18.0%,Water32%,Seed Mold		Salt :Thailand
Aspergillus oryzae : trace, Seed		Water ;Thailand
yeast: Zygo Saccharomyces rouxii		Seed Mold Aspergillus
trace)		oryzae : (Japan)
		Seed yeast: Zygo
		Saccharomyces rouxii
		:Thailand
Fermented Soybean paste	8.0	Thailand
Refined – salt (Non – anti caking)	4.0	Thailand
Distilled Vinegar 5%	2.0	Thailand
Sesame	2.0	Thailand
Garlic	1.0	Thailand

No preservative and artificial color added.

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

4.Packing

Tin can coated with food grade lacquer : 18L
Glass bottle closed with plasticizers metal cap 300 g
Packed 6 or 12 bottles in paper carton.
Package and packing can be advised by customer

5. Allergy Advice

This Product contains soybean garlic sesame corn and wheat.

6.How the product is to be use

Use as the condiment or the composition for cooking food

7.Shelf life

Tin Can , Glass bottle 2.0 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

9.Traceability

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.

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