Issue date :03/10/23

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 , Waltana , Bangkok 10110 . Tax ID ; 010552904117 tel. 662-262-0030-3 Fax 662-262-0029.

## SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	JOHIN LIGHT COLOR SOY SAUCE (J5)			Page 1 of 2
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# 1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical Characteristics			
На	pH Meter	4.70 – 5.00	Every lot
%Sodium chloride as NaCl (w/v)	Titration	18.30 – 19.40	Every lot
%Total nitrogen content (w/v)	Kjeldahl Method	1.15 – 1.19	
Total soluble solid (Brix)	Refractometer	30.0 – 35.0	Every lot
Color Degree	Japanese Soy Sauce Standard	> 27	Every lot
Microbiological Characteristics			
Total Plate Count <sup>(d)</sup>	Petri film, AOAC 990.12	<1 x 10 <sup>3</sup> cfu / g	Every lot
reast & Mold [e]	Petri film, AOAC 997.02	<10 cfu / g	Every lot
Coliform <sup>[a]</sup>	BAM (2020)	<3 MPN / g	Twice a year
Clostridium perfringens <sup>[e]</sup>	BAM (2001)	<1 x10 <sup>3</sup> cfu / g	Twice a year
Bacillus cereus [ • ]	BAM (2020)	<1 x10 <sup>3</sup> cfu / g	Twice a year Twice a year
Staphylococcus aureus [ e ]	BAM (2016)	<10 cfu / g	Twice a year
Salmonella spp. [ e ]	BAM (2020)	Not detected / 25 g	
Contaminant			
GMOs	PCR	Not detected	Once a year
Aflatoxin [ b ]	In-house method STM No.03-038 based on	Not detected	Twice a year
- 4 i	AOAC (2019), 991.31		
ead (Pb) <sup>lb]</sup>	A.O.A.C.(2019) 2011.19	< 1 ppm	Twice a year
in (Tn) <sup>[b]</sup>	A.O.A.C.(2019) 2011.19	< 250 ppm < 2 ppm	Twice a year
Arsenic (As) <sup>[b]</sup> Mercury(Hg) <sup>[b]</sup>	A.O.A.C.(2019) 2011.19	<0.02 ppm <20ppm	Twice a year Twice a year
	US EPA, Method 7473		Twice a year
opper [a]	A.O.A.C.(2019) 2011.19	Not detected	Twice a year
elamine	In-house method STM No. 03-030 based on USFDA		
	Administration, Laboratory Information Bulletin, LIB		
MCPD (c)	No.4423, Vol.24, October 2008	< 0.02 ppm	Twice a year
MOL D	In-house method STM No.03-062 based on Journal		
	of AOAC International, Vol.84, No.2:2001, page		
	455-465		

#### 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]= Eu regulation EC2023/915
- [d] =Notification of MINISTRY OF INDUSTRY: THAI INDUSTRIAL STANDARD: TIS. 8 2564 Re: SEASONING SAUCE.
- [e]= Notification of MINISTRY OF INDUSTRY: THAI INDUSTRIAL STANDARD: TIS. 252 2563 Re: SOY SAUCE.



Issue date :03/10/23

1.0 Year from manufacturing date.

1.5 Years from manufacturing date.

2.0 Years from manufacturing date.

2.0 Years from manufacturing date.

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Product name	JOHIN LIGHT COLOR SOY SAUCE (J5)			Page 2 of 2
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3. Allergy Advice

6.Shelf life

Tin Can

Glass bottle

9.Traceability

PE Plastic Bulk, drum

PET Plastic Bottle

7.Storage condition

Lot Identification: MFG: DDMMYYYY

Lot Identification can be advised by customer.

This Product contains soybean and wheat.

5. How the product is to be use

Use as the condiment or the composition for cooking food.

Stored indoor at temperature below 40 ° C and avoid exposure to direct sunlight and moisture. After opening,

refrigerator needed to maintain the quality.

EXP: DDMMYYYY

DD date, MM month and YYYY year in Era of Production and Expiry date.

### 2. Organoleptic standard

Appearance Red brownish to dark brownish color Liquid\*

Flavor Good normal rage of soy sauce.

Taste Salty and good normal of soy sauce.

#### Ingredients

Ingredients	%	Country of Origin	
		, 3	
Water	35.0	Thailand	
Soybean	22.5	Thailand	
Wheat	22.5	Australia	
Refined - salt ( Non - anti caking)	20.0	Thailand	

No preservative and artificial color added.

### 8.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, 0.6 and 0.7 L

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.

2 \*\* This product is packed in the reused IBC 1,000L container, for avoid the over microbial result from the post contamination. It should be rechecked before used.

Reported by

Approved by

(Mrs.Prakaiwan Tepmanee)

(Mr.Phitchai Phitchanuwat)

Position

Assistant QA Manager

Position

QMR & QA Manager

Date

22/12/2023

Date

22/12/2023

SFP No.WIC-305(Singhakameda) Issued date of Specification: 22/12/2023