



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 . tel. 662-262-0030-3 Fax 662-262-0029.

SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	Organic Pad Thai Sauce			Page 1 of 2
Revision No	01	Revised date of document	13/05/2024	

1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical Characteristics			
pH	pH Meter	3.50 – 4.50	Every lot
%Sodium Chloride (w/w)	Titration	3.00 – 4.00	Every lot
Total soluble solid : Brix	Refractometer	>45	Every lot
Color (dilution 2:50)	Japanese color meter	9-20	Every lot
Microbiological Characteristics			
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 (2022)	Not detected / 25 g	Twice a year
Contaminant			
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	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



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2. Organoleptic standard

Appearance	Red brownish liquid
Flavor	Unique aroma sauce with onion, tomato and garlic flavor
Taste	Slightly Salty with Sweet taste.

3. Ingredients

Ingredients	%	Country of Origin
Organic Tamari Soy Sauce	28.8	Thailand/ Brazil
Rock Salt and Water)		
Organic Sugar	30.6	Thailand
Fairtrade Organic Brown Rice	21.6	Thailand
Vinegar 5% (Organic FT Rice and Water)		
Organic Tomato Paste	12.0	Thailand
Organic Red onion	6.0	Thailand
Organic Garlic	1.0	Thailand
No Preservative and artificial color added		

4.Packing

Glass bottle 0.2, 0.25, 0.3, 0.6 L 6 or 12 bottles per carton.

Package and packing can be advised by customer

Remark 1.* The color of product will be darken which directly relate to storage time.

Reported by

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(Mrs.Prakaiwan Tepmanee)

Position Assistant QA Manager

Date 13 /05/2024

Approved by

Phitchai

(Mr.Phitchai Phitchanuwat)

QMR & QA Manager

Date 13/05/2024

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 or dipping.

7.Shelf life

Glass bottle 2.0 Years from manufacturing date.

8.Storage condition

Stored indoor at temperature below 40 °C and avoid exposure.

to directly sunlight. After opening, refrigerator needed to

maintain the quality.

9.Traceability

Lot Identification : MFG: DDMMYYYY

EXP: DDMMYYYY

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.