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

## SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	ORGANIC SUSHI VINEGAR			Page 1 of 2
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## 1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical Characteristics			
рН	pH Meter	3.00-3.35	Every lot
%Sodium Chloride as NaCl (w/v)	Titration	1.00 -1.50	Every lot
Total soluble solid (Brix)	Refractometer	>20	Every lot
Total Acidity(w/v)	Titration	3.50-3.80	Every lot
Microbiological Characteristics			
Salmonella spp. [C]	BAM (2020)	Not detected / 25 g	Once a year
Staphylococcus aureus <sup>[C]</sup>	BAM (2016)	$<1 \times 10^{2}$ cfu / g	Once a year
Bacillus cereus [e]	BAM (2020)	$<5 \times 10^{2}$ cfu / g	Once a year
Clostridium perfringens [e]	BAM (2001)	$<1 \times 10^{3}$ cfu / g	Once a year
Contaminant			Office a year
			_
Aflatoxin <sup>[b]</sup>	In-house method STM No.03-038 based on	Not detected	Once a year
	AOAC (2019), 991.31		
Lead (Pb) <sup>[b]</sup>	A.O.A.C.(2019) 2011.19	< 1 ppm	Once a year
Tin (Tn) <sup>[b]</sup>	A.O.A.C.(2019) 2011.19	< 250 ppm	Once a year
Arsenic (As) [b]	A.O.A.C.(2019) 2011.19	< 2 ppm	Once a year
Mercury(Hg) <sup>[b]</sup>	US EPA, Method 7473	<0.02 ppm	Once a year
Melamine [b]	In-house method STM No. 03-030 based	Not detected	Once a year
	on USFDA Administration, Laboratory		
	Information Bulletin, LIB No.4423, Vol.24,		
	October 2008		

## Reference

[a]=Notification of MINISTRY OF PUBLIC HEALTH ,No. 200 , B.E.2543 Re Sauce in Sealed containers.

[b]=Notification of MINISTRY OF PUBLIC HEALTH, No. 414, B.E.2563 Re: Standard of contaminant in food.

[c]=Notification of MINISTRY OF PUBLIC HEALTH, No. 416 NO. 28.4 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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## SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	ORGANIC SUSHI VINEGAR			Page 2 of 2
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2. Organoleptic standard

5. Allergy Advice

Appearance

Clear Yellow liquid.

Non Allergen.

Flavor

Unique aroma of Vinegar.

6. Direction of usage

Taste

Sour and sweet with Slightly Salty taste.

Use as the condiment or the composition for cooking food.

3. Ingredients

7.Shelf life

Ingredients

water

Country of Origin

Glass bottle

2.0 Years from manufacturing date.

FT Organic Brown Rice Vinegar (FT Organic Rice and water)

65.0

Thailand

8.Storage condition

Organic Cane Sugar

20.0 14.0

1.0

Thailand Thailand

Thailand

Stored indoor at temperature below 40 ° C and avoid exposure

Rock Salt

to direct sunlight. After opening, refrigerator needed to

Maintain the quality of goods.

9.Tracebility

Lot Identification: MFG: DDMMYYYY

EXP: DDMMYYYY

4.Packing

Glass bottle size 0.2, 0.25,0.3,0.6 L closed with plastic cap.

Packed as 6 or 12 bottles per carton.

Package and packing can be advised by customer.

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

date. Lot Identification can be advised by customer.

10.Distribution conditions

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

Ambient dispatching to the destination by truck with completely

canvas sealing or container under carefully practices.

Reported by

92 ds

Approved by

(Mrs.Prakaiwan Tepmanee)

(Mr.Phitchai Phitchanuwat)

Position

Assistant QA Manager

Position

QMR & QA Manager

Date

24/10/2023

Date

24/10/2022

SFP No.WID-213 Issued date of Specification: 24/10/2023