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Head office address: 10th Floor, united Tower Bludg, 333/ 16, Sukumvit Rd. Klongton-nua, Wattana, Bangkok 10110 Tel+66-2185-2571 Fax.+66-2185-2750

## SPECIFICATION SHEET OF FINISHED PRODUCT

Product name	ORGANIC TAMARI SOY SAUCE			Page 1 of 2
Revision No	009	Revised date of document	28/04/2021	

## 1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<b><u>Chemical Characteristics</u></b>			
pH	pH Meter	4.70 – 5.00	Every lot
%Sodium chloride as NaCl (w/v)	Titration	16.30 – 17.20	Every lot
%Total nitrogen content (w/v)	A.O.A.C.1995	1.74 – 1.80	Every lot
Total soluble solid (Brix)	Refractometer	35.0 – 38.0	Every lot
<b><u>Microbiological Characteristics</u></b>			
Total Plate Count <sup>[a]</sup>	BAM (2001)	< 1 x 10 <sup>4</sup> Cfu/g	Every lot
Yeast & Mold <sup>[a]</sup>	BAM (2001)	< 10 Cfu/g	Every lot
Coliform <sup>[a]</sup>	BAM (2002)	< 3 MPN/g	Twice a year
<i>Clostridium perfringens</i> <sup>[e]</sup>	BAM (2001)	<1 x10 <sup>3</sup> Cfu/g	Twice a year
<i>Bacillus cereus</i> <sup>[e]</sup>	ISO 7932 : 2004	<1 x10 <sup>3</sup> Cfu/g	Twice a year
<i>Staphylococcus aureus</i> <sup>[e]</sup>	BAM (2001)	<1 x10 <sup>2</sup> Cfu/g	Twice a year
<i>Salmonella spp.</i> <sup>[e]</sup>	ISO 6579 : 2002 (E)	Not detected/ 25 g	Twice a year
<i>E.coli</i> <sup>[f]</sup>	BAM (2002)	Not detected	Twice a year
<b><u>Contaminant</u></b>			
GMOs	PCR	Not detected	Once a year
Aflatoxin <sup>[b]</sup>	In house method by Fluorometer base on Vicam Aflatest Instruction Manual 1997	Not detected	Twice a year
Lead (Pb) <sup>[b]</sup>	A.O.A.C.(2000)	< 1 ppm	Twice a year
Tin (Tn) <sup>[b]</sup>	A.O.A.C.(2000)	< 250 ppm	Twice a year
Arsenic (As) <sup>[b]</sup>	A.O.A.C.(2000)	< 2 ppm	Twice a year
Mercury(Hg) <sup>[b]</sup>	A.O.A.C.(2000)	<0.02 ppm	Twice a year
Melamine	In house method base on USFDA, LIB No.4396 Vol. 23 (2007), by LC-MS/MS	Not detected	Twice a year
3-MCPD <sup>[c]</sup>	In house method base on Chromatography A.952 by GC/MS	< 0.002 ppm	Twice a year

## Reference

<sup>[a]</sup> = Notification of MINISTRY OF PUBLIC HEALTH ,No. 317 , B.E.2553 Re: Flavoring Products obtained from Protein Hydroxylation of Soy Bean.<sup>[b]</sup> = Notification of MINISTRY OF PUBLIC HEALTH, No. 414, B.E.2563 Re: Standard of contaminant in food.<sup>[c]</sup> = Commission regulation (EC) No.1881/2006.<sup>[d]</sup> = Notification of MINISTRY OF INDUSTRY: THAI INDUSTRIAL STANDARD :TIS. 8 - 2549 Re: SEASONING SAUCE.<sup>[e]</sup> = Notification of MINISTRY OF PUBLIC HEALTH No. 416 , B.E.2563 Re: Food Standard : Prescribing the principles , conditions and methods of Bacterial pathogen that causes disease.<sup>[f]</sup> = Notification of MINISTRY OF PUBLIC HEALTH, No. 61, B.E.2524, No.135, B.E.2534 Re: Water



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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.

3. Allergy Advice

This Product contains soybean.

4. Direction of usage

Use as the condiment or the composition for cooking food.

5. Ingredients

Ingredients	%	Country of Origin
Organic Soybean	34.0	Thailand
Water	27.0	Thailand
Organic Rice	22.0	Thailand
Refined – salt ( Non – anti caking)	17.0	Thailand
No preservative and artificial color added.		

6.Shelf life

PE Plastic Bulk, drum	1.0 Year from manufacturing date.
PET Plastic Bottle	1.5 Years from manufacturing date.
Tin Can	2.0 Years from manufacturing date.
Glass bottle	2.0 Years from manufacturing date.

7.Storage condition

Stored indoor at temperature below 40 ° C and avoid exposure to direct sunlight and moisture. After opening, refrigerator needed to maintain the quality.

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.

9.Traceability

Lot Identification : MFG: DDMMYYYY

EXP: DDMMYYYY

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.

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

( Mrs.Prakaiwan Tepmanee )

Position

Chief of Quality Control Department

Date

28/04/2021

Approved by

( Mrs.Achara Konhong )

Position

Production Planning and Control Manager

Date

28/04/2021