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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 SWEET SOY SAUCE (RICE)			Page 1 of 2
Revision No	00	Revised date of document	23/11/2023	

Item	Method of Analysis	Specification	Frequency
<u>Chemical properties</u>			
pH	pH Meter	3.60 – 4.80	Every lot
%NaCl (w/w)	Titration	3.80 – 4.90	Every lot
Brix	Refractometer	73 - 80	Every lot
Color Degree(dilution 2: 50)	Japanese Soy Sauce Standard	# 47 - # 53	Every lot
Viscosity (dPa.s)	Viscometer	5.0 – 20.00	Every lot
<u>Microbiological Characteristics</u>			
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 (2020)	Not detected / 25 g	Twice a year
<u>Contaminant</u>			
GMOs	PCR /In-house method STM	Not detected	Once a year
Aflatoxin ^[b]	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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Revision No	00	Revised date of document	23/11/2023	

2. Organoleptic standard

Appearance Dark liquid.
 Flavor Unique aroma of Soy Sauce
 Taste Sweet with Slightly Salty taste.

3. Ingredients

Ingredients	%	Country Of Origin
1.Brown sugar	30.0%	Thailand
2.Soy Sauce	25.0%	Thailand/ Japan
(Soybean , Rice, Salt , Water ,		
Seed yeast Zygosaccharomyces ,		
Seed Mold Aspergillus oryzae rouxii.		
3.Fructose syrup	17.0 %	Thailand
4.Water	15.8%	Thailand
5 Cane sugar	10.0 %	Thailand
6.Maltodextrin	2.0 %	China
7.Star anise	0.2%	Thailand

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.

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

5. Allergy Advice

Soybean

6.How the product is to be use

Use as the condiment or the composition for cooking food.

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 direct sunlight. After opening, refrigerator needed to Maintain the quality of goods.

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.

Reported by

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(Mrs.Prakaiwan Tepmanee)

Position

Assistant QA Manager

Date

23/11/66

Approved by

[Signature]

(Mr.Pitchai Phitchanuwat)

Position

QMR & QA Manager

Date

23/11/66