



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	JOHIN PASTERIZED MISO			Page 1 of 2
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1. Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical properties</u>			
pH	pH Meter	3.50 – 5.30	Every lot
%Moisture (w/w)	Drying Method	20 - 40	Every lot
%NaCl (w/w)	Titration	11.00 - 14.00	Every lot
<u>Microbiological properties</u>			
Salmonella spp. ^(b)	BAM (2020)	Not detected/ 25 g	Once a year
Staphylococcus aureus. ^(b)	BAM (2016)	<100 cfu/g	Once a year
Bacillus cereus. ^(b)	BAM (2020)	<2,500 cfu/g	Once a year
Clostridium perfringens. ^(b)	BAM (2001)	<1,000 cfu/g	Once a year
<u>Contaminant</u>			
Lead (Pb) ^(c)	A.O.A.C. (2019) 2011.19	< 1 ppm	Once a year
Mercury(Hg) ^(c)	In house method STM No.05-045 Based on United States Environmental Protection EPA	<0.02 ppm	Once a year
Arsenic (As) ^(c)	2007, Method7473	< 2 ppm	Once a year
Total Aflatoxin ^(c)	A.O.A.C. (2019) 2011.19 In house method STM No.03-038 Based on AOAC (2019),991.31	<20 ug/kg	Once a year

[a]=Notification of MINISTRY OF PUBLIC HEALTH ,No. 200 , B.E.2553 Re: Sauces in Sealed Containers.

[b]=Notification of MINISTRY OF PUBLIC HEALTH , No.416 B.E.2563 (2020 No.28.3) 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

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

2. Organoleptic standard

Dark brown paste with fermented flavor of miso.

3. Ingredients

Ingredients	%	Country of Origin
Soybean	42.99	Thailand
Rice	41.99	Thailand
Refined – salt (Non – anti caking)	14.99	Thailand
Aspergillus oryzae	0.03	Japan

No preservative and artificial color added.

Shelf life Fermented before Filling: 3-4 months

5. Allergy Advice

This product contains soybean.

6.How the Product is to be use

Use as condiment in cooking or mixing with soup.

7.Shelf life

PE Plastic bag 24 months from manufacturing date.



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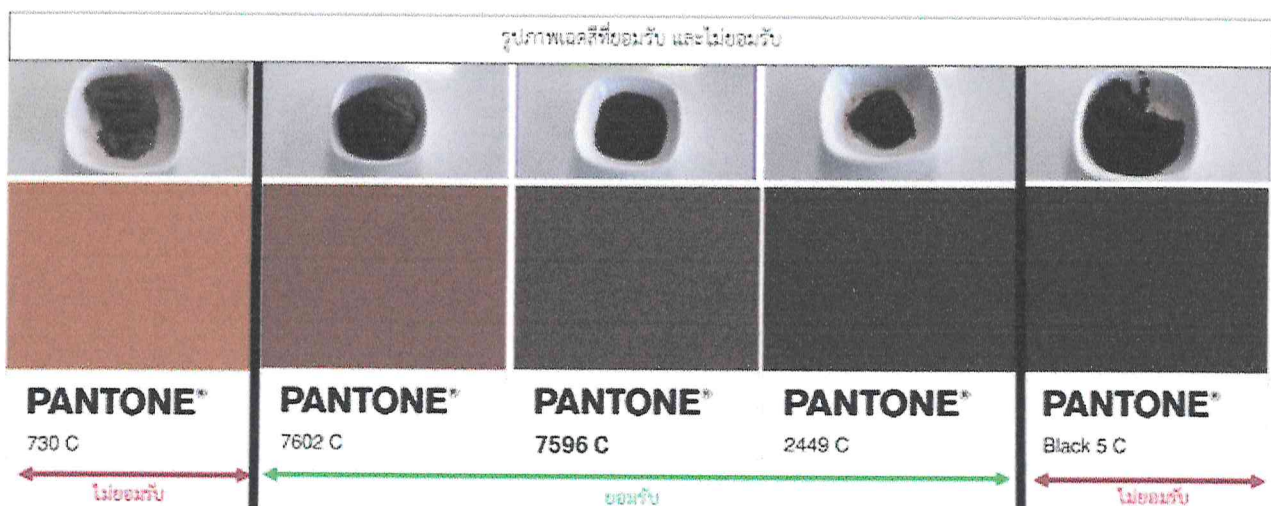
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4.Packing

PE plastic bag packed in carton.

8.Storage condition

Stored in Room Temperature (30-35) ° C and avoid exposure to directly sunlight. After opening, refrigerator needed to maintain the quality



9.Traceability System

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.

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

Reported by

Prakaiwan Tepmanee

(Mrs.Prakaiwan Tepmanee)

Position

Assistant QA Manager

Date

11/12/2023

Approved by

Phitchai Phitchanuwat

(Mr.Phitchai Phitchanuwat)

Position

QMR & QA Manager

Date

11/12/2023