



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 LESS SALT SOY SAUCE			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	4.50 – 4.70	Every lot
%NaCl (w/v)	Titration	8.00 – 8.40	Every lot
%Total Nitrogen (w/v)	Kjeldahl Method	1.34 – 1.40	Every lot
Brix	Refractometer	23 - 29	Every lot
Color Degree	Japanese Soy Sauce Standard	X2 = #7 - #19 (X2 = Soy sauce : water = 1:1)	Every lot
<u>Microbiological Characteristics</u>			
Total Plate Count ^[a]	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
<u>Contaminant</u>			
GMOs	PCR	Not detected	Once a year
Aflatoxin ^[b]	In-house method STM No.03-038 based on A.O.A.C.	Not detected	Twice a year
Lead (Pb) ^[b]	A.O.A.C.	< 1 ppm	Twice a year
Tin (Sn) ^[b]	A.O.A.C.	< 250 ppm	Twice a year
Arsenic (As) ^[b]	A.O.A.C.	< 2 ppm	Twice a year
Mercury(Hg) ^[b]	US EPA, Method 7473	<0.02 ppm	Twice a year
Copper ^[a]	A.O.A.C.	<20ppm	Twice a year
Melamine ^[b]	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.2023/915

[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 to dark brownish color Liquid*

Flavor Good normal rage of soy sauce.

Taste Salty and good normal of soy sauce.

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.

3.Ingredients

Ingredients	%	Country of Origin
Water	55.0	Thailand
Organic Soybean	31.0	Thailand, Brazil
Refined – salt (Non – anti caking)	9.0	Thailand
Organic rice	5.0	Thailand

No preservative and artificial color added.

4.Packing

PE plastic container : 200 L, IBC 1,000L*

PET plastic bottle : 1L,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, and 0.6 L.

Package and packing can be advised by customer.

Remark 1.*The color of product will be darken which directly relate to storage time.7.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.

8.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.

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.

Reported by

Ms.Prakaiwan Tepmanee

Position Assistant QA Manager

Date 07/01/2025

Approved by

Mr.Jakkrit Nubnongsu

Position Operation Director

Date 07/01/2025