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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 CHINESE SOY SAUCE No.1.2			Page 1 of 2
Revision No	01	Revised date of document	22/12/2023	

1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
<u>Chemical properties</u>			
pH	pH Meter	4.50 - 4.80	Every lot
%NaCl (w/v)	Titration	16.50 - 17.50	Every lot
%Total Nitrogen (w/v)	Kjeldahl Method	1.15 - 1.20	Every lot
Brix	Refractometer	31 - 35	Every lot
Color Degree	Japanese Soy Sauce Standard	# 13 - # 25	Every lot
<u>Microbiological Characteristics</u>			
Total Plate Count ^[d]	Petri film, AOAC 990.12	<1 x 10 ³ cfu / g	Every lot
Yeast & Mold ^[e]	Petri film, AOAC 997.02	<10 cfu / g	Every lot
Coliform ^[e]	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)	<10 cfu / g	Twice a year
<i>Salmonella spp.</i> ^[e]	BAM (2020)	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 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]= Eu regulation EC2023/915

[d]=Notification of MINISTRY OF INDUSTRY: THAI INDUSTRIAL STANDARD: TIS. 8 - 2564 Re: SEASONING SAUCE.

[e]= Notification of MINISTRY OF INDUSTRY: THAI INDUSTRIAL STANDARD: TIS. 252 - 2563 Re: SOY SAUCE.



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2. Organoleptic standard

Appearance Red brownish to brown color Liquid*

Flavor Good normal range of Chinese soy sauce.

Taste Salty and good normal of Chinese soy sauce.

5. Allergy Advice

This product contains soybean and wheat.

6. How the product is to be use

Use as the condiment or the composition for cooking food.

3. Ingredients

Ingredients	%	Country of Origin
Soy sauce	95.0	Thailand
(Soybean 30% :Thailand), wheat 20% : Australia,		
Refined salt 18% :Thailand , water 32% ; Thailand ,		
Seed mold Aspergillus oryzae : trace : Japan and		
Seed yeast Zygosaccharomyces rouxii : trace :Thailand)		
Fructose Syrup	5.0	Thailand

No preservative and artificial color added

7. Shelf life

Tin Can, Glass bottle 2.0 Years from manufacturing date.

PET Plastic Bottle 1.5 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.

4. Packing

Tin can coated with food grade lacquer: 18L

PET plastic bottle : 1 L, 5L, 10L

Glass bottle 0.2, 0.25, 0.3, 0.6 ml.

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.

Reported by

(Mrs. Prakaiwan Tepmanee)

Position

Assistant QA Manager

Date

22/12/2023

Approved by

(Mr. Phitchai Phitchanuwat)

Position

QMR & QA Manager

Date

22/12/2023