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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 Fairtrade Ketjap Manis Sauce |                          |            | Page 1 of 2 |
| Revision No  | 01                                   | Revised date of document | 13/05/2024 |             |

## 1. Characteristics of finished product

| Item  | Method of Analysis  | Specification                | Frequency    |
|---|---|------------------------------|--------------|
| <u>Chemical Characteristics</u>               |   |                              |              |
| pH  | pH Meter  | 3.80 – 4.80                  | Every lot    |
| %Sodium Chloride (w/w)                        | Titration   | 9.00 – 10.00                 | Every lot    |
| Total soluble solid : Brix                    | Refractometer   | >50                          | Every lot    |
| Color ( dilution 2:50)                        | Japanese color meter  | 40 - 55                      | Every lot    |
| <u>Microbiological Characteristics</u>        |   |                              |              |
| Total Plate Count <sup>[a]</sup>              | Petri film, AOAC 990.12   | <1 x 10 <sup>4</sup> cfu / g | Every lot    |
| Yeast & Mold <sup>[a]</sup>                   | Petri film, AOAC 997.02   | <10 cfu / g                  | Every lot    |
| Coliform <sup>[a]</sup>                       | BAM (2020)  | <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>         | BAM (2020)  | <1 x10 <sup>3</sup> cfu / g  | Twice a year |
| <i>Staphylococcus aureus</i> <sup>[e]</sup>   | BAM (2016)  | <1 x10 <sup>2</sup> cfu / g  | Twice a year |
| <i>Salmonella spp.</i> <sup>[e]</sup>         | BAM (2022)  | Not detected / 25 g          | Twice a year |
| <u>Contaminant</u>                            |   |                              |              |
| GMOs  | PCR   | Not detected                 | Once a year  |
| Aflatoxin <sup>[b]</sup>                      | In-house method STM No.03-038 based on<br>AOAC (2019), 991.31   | Not detected                 | Twice a year |
| Lead (Pb) <sup>[b]</sup>                      | A.O.A.C.(2019) 2011.19  | < 1 ppm                      | Twice a year |
| Tin (Tn) <sup>[b]</sup>                       | A.O.A.C.(2019) 2011.19  | < 250 ppm                    | Twice a year |
| Arsenic (As) <sup>[b]</sup>                   | A.O.A.C.(2019) 2011.19  | < 2 ppm                      | Twice a year |
| Mercury(Hg) <sup>[b]</sup>                    | US EPA, Method 7473   | <0.02 ppm                    | Twice a year |
| Copper <sup>[a]</sup>                         | A.O.A.C.(2019) 2011.19  | <20ppm                       | Twice a year |
| Melamine                                      | In-house method STM No. 03-030 based<br>on USFDA Administration, Laboratory<br>Information Bulletin, LIB No.4423, Vol.24,<br>October 2008 | Not detected                 | Twice a year |
| 3-MCPD <sup>[c]</sup>                         | In-house method STM No.03-062 based<br>on Journal of AOAC International, Vol.84,<br>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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2. Organoleptic standard

|            |  |
|------------|--|
| Appearance | Red Brownish liquid*   |
| Flavor     | Unique aroma of Ketjap Manis sauce with herb and ginger flavor |
| Taste      | Slightly Salty with sweet taste.                               |

3. Ingredients

| Ingredients  | %     | Country of Origin |
|--|-------|-------------------|
| Fair Trade Organic Tamari Soy Sauce<br>(Organic FT Soybean, Organic FT<br>Rice, Rock Salt and Water) | 46.98 | Thailand/ Brazil  |
| Organic Cane Sugar   | 36.0  | Thailand          |
| Water  | 16.15 | Thailand          |
| Organic Cumin powder   | 0.30  | Turkey            |
| Organic Clove powder   | 0.30  | Madagascar        |
| Organic Ginger   | 0.25  | Thailand          |
| Organic Star anise   | 0.02  | Vietnam           |
| No Preservative and artificial color<br>added  |       |                   |

4.Packing

Glass bottle 0.2, 0.25, 0.3, and 0.6 L / 6 or 12 bottles per carton

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 or dipping.

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 directly sunlight. After opening, refrigerator needed to  
maintain the quality.

9.Traceability

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

*dr dr*

(Mrs.Prakaiwan Tepmanee )

Position

Assistant QA Manager

Date

13/05/2024

Approved by

*Phitchai*

(Mr.Phitchai Phitchanuwat)

Position

QMR & QA Manager

Date

13/05/2024