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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 Standard Dark Soy Sauce			Page 1 of 2
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1.Characteristics of finished product

Item	Method of Analysis	Specification	Frequency
Chemical Characteristics			
pH	pH Meter	4.20-5.00	Every lot
Brix	Hand Refractometer	73.0-80.0	Every lot
%Sodium chloride as NaCl (w/v)	Titration	5.00-8.00	Every lot
Viscosity(dPa.s)	Viscometer	5.00-20.00	Every lot
Microbiological Characteristics			
Total Plate Count ^[d]	Petri film, AOAC 990.12	<1 x 10 ³ 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
Contaminant			
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 ^[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.1881/2006.

[d] =Notification of MINISTRY OF INDUSTRY: THAI INDUSTRIAL STANDARD: TIS. 8 - 2564 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 color Liquid*

Flavor Good normal rage of soy sauce.

Taste Salty, Sweet and good normal of dark 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	25.0	Thailand, Australia
(Water32 %/Soybean 30.0 %, Wheat20%,Salt 18.0%		
Sugar	28.0	Thailand
Molasses	38.0	Thailand
Water	4.0	Thailand
Refined- salt	5.0	Thailand

7.Shelf life

Tin Can & Glass 2.0 Years from manufacturing date.

Bottle PET 1.5 Years from manufacturing date

after opening, use within 7-10 days after opening and refrigerator needed

8.Storage condition

No preservative and artificial color added

Stored indoor at temperature below 40 ° C and avoid exposure

4.Packing

Tin can coated with food grade lacquer : 18L

to direct sunlight and moisture. After opening, refrigerator needed to maintain the quality.

Package and packing can be advise by customer

9.Traceability

Lot Identification : MFG: DDMMYYYY EXP : DDMMYYYY

10.Distribution conditions

Ambient dispatching to the destination by truck with completely canvas sealing or container under carefully practices.

DD date, MM month and YYYY year in Era of Production and Expiry date

Lot Identification can be advised by customer.

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

Reported by 
(Mrs.Prakaiwan Tepmanee)

Approved by

(Mr.Phitchai Phitchanuwat)

Position Assistant QA Manager

Position

QMR & QA Manager

Date 13/12/2023

Date 13/12/2023