

RHEEBOSS PRODUCT SPECIFICATION

MASTER DATA

Product Name : Fish Sauce (Assi Brand)	Fish Sauce (Assi Brand)
	4,500 ml × 3.

1. Product description

Name of Product	Fish Sauce (Assi Brand)
Code	07824K

2. General Product information

2.1 List of Ingredients and additives in descending order of quantity, origin of raw material

Component	Percentage	Country of Original	If a component vegetable, indicate plant type	Certificate
1.Anchovy fish	70.00	Thailand	Scientific name: <i>Stolephorus spp.</i> Area of fish: Gulf of Thailand	
2.Sea Salt	25.00	Thailand	-	
3.Sugar	5.00	Thailand	Sugar cane (<i>Saccharum officinarum</i> Linn. POACEAE)	
Total	<u>100</u>			

3. Nutritional information

Nutrient	Per serving 1 tbsp (15ml)
Calories (calories)	0
Total fat (g)	0
Saturated Fat(g)	0
<i>Trans</i> Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	1,580
Total Carbohydrate (g)	0
Fiber(g)	0
Sugars (g)	<1
Protien (g)	1
Vitamin A(%)	0
Vitamin C(%)	0
Calcium(%)	2
Iron(%)	4

4. Allergens and food intolerances

	Yes	No	Traces Yes/No	In which ingredient?
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products thereof If traces: contains traces of		X		
Crustaceans and products thereof If traces: contains traces of		X		
Eggs and egg products If traces: contains traces of		X		
Fish and fish products If traces: contains traces of	X			Anchovy Fish
Peanuts and products thereof If traces: contains traces of		X		
Soya beans and products thereof If traces: contains traces of		X		
Milk (incl. lactose) and milk products If traces: contains traces of		X		
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) If traces contains traces of		X		
Celery and products thereof If traces: contains traces of		X		
Mustard and products thereof If traces: contains traces of		X		
Sesame seeds and products thereof If traces: contains traces of		X		
Sulphur dioxide and sulphates at concentrations of more than 10 mg/kg or 10 ml/litre		X		
Lupin and products thereof If traces: contains traces of		X		
Molluscs and products thereof If traces: contains traces of		X		

Reference: Risk assessment of allergen questionnaire is shown on Annex IV on **version: V04012010**

5. Foreign Material Control

	Yes/No	Detail
Metal Detector	No	- Ferrous (\emptyset) : _____ mm.
		- Non ferrous (\emptyset) : _____ mm.
		- Stainless steel (\emptyset): _____ mm.
Sieves	No	Sieves : _____ mesh
Glass control	Yes	GMP Program
Others	Yes	Filter 1 micron before fill in bottle

6. Tests

6.1 Chemical

Test Parameter	Specification	Method	Frequency
Sodium chloride	24-28% (w/v)	Mohr method	Every lot by RF in-house
pH at 25°C	5.0-6.0	pH meter	Every lot by RF in-house
Total Nitrogen	≥ 7 g/l	Kjeldahl	Every lot by RF in-house
Histamine	≤ 200 ppm	Fluoro meter	Every lot by RF in-house
Specific Gravity (at 20°C)	≥ 1.20	Hydrometer	Every lot by RF in-house
Water activity(A _w)	≤ 0.85	Water activity Meter	Every lot by RF in-house
Heavy Metals -Arsenic -Lead -Mercury -Cadmium	<2 ppm <0.3 ppm <0.5 ppm <0.05 ppm	AOAC(2005)957.22 AOAC(2005)985.35 US EPA Method 7474 AOAC(2010)985.35	Once a year by external lab Once a year by external lab Once a year by external lab Once a year by external lab

6.2 Microbiological

Test Parameter	Specification	Method	Frequency
TPC at 37°C (cfu/ml)	<10,000	BAM online 2001, Chapter 3	Once a year by external lab
Yeast&Molds (cfu/ml)	<100	BAM online 2001, Chapter 18	Once a year by external lab
<i>E.coli</i> (cfu/ml)	Negative	BAM online 2002, Chapter 4	Once a year by external lab
<i>Coliform</i> (cfu/ml)	Negative	BAM online 2002, Chapter 4	Once a year by external lab
<i>S.aureus</i> (cfu/ml)	Negative	BAM online 2001, Chapter 12	Once a year by external lab
<i>Salmonella spp.(in 25ml)</i>	Negative	ISO 6579 2002	Once a year by external lab
<i>V. cholerae</i>	Negative	BAM 2004 Chapter 9	Once a year by external lab

7. Sensory

Product description	<u>Fish sauce</u>
Appearance / colour	<u>Clear rockfish brown thin liquid no sedimentation</u>
Taste / smell	<u>Fresh fish sauce taste and smell</u>
Texture / structure	<u>Liquid</u>

8. Keeping quality / storage

8.1 Analytically proven keeping quality of the product

Storage conditions (temperature/light) 2 years, keep in dry and cool place,protect from
From date of production/packing light, rain, moisture, and high temperature.

Storage conditions for opened package Refrigerate after opening used within 12 months

8.2 Processing instructions for consumers

Processing instruction For cooking and dipping meat, seafood and
vegetable and drizzling over rice

9. Batch description

Batch Code and Best before Line 1: LYFRDDMMYY
Line 2: EXP:MM/DD/YY
Position: stamp on cap top

Meaning Line 1: LYFRDDMMYY = Manufacturing Date
Line 2: EXP:MM/DD/YY = Expiration Date
MM= Month, DD= Date, YY = Year,

Manufacturing Date and Expiration Date
(example)

Add picture that shows ink jet code on cap top



Here is position of
Manufacturing Date
and Expiration date.

Meaning

Line 1: Manufacturing date : LYFR010813
Line 2: Expiration date : EXP:08/01/15



Outer-carton labeling

Expiration date as EXP:08/01/15