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	<b>SAUCE SOYA</b>	ED No: 02
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#### 1. PRODUCT NAME

SAUCE SOYA

#### PRODUCT RISK

LOW

MEDIUM

HIGH

#### 2. DESCRIPTION



Soya sauce liquid seasoning obtained by fermentation of soybeans and/or soybeans and cereal grains, or added by hydrolyzed vegetable protein after the fermentation of soybean.

#### 3. INGREDIENTS

##### 3.1. ESSENTIAL INGREDIENTS

Soya bean and/or defatted soya bean, flour (wheat, rice, maize or tapioca ) salt , water  
Optional: sweeteners, molasses, spices, vinegar, flavour enhancer.

##### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

#### 4. PROCESSING

##### Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

#### 5. MICROBIOLOGICAL CRITERIA

##### FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

#### 6. CHEMICAL CRITERIA

##### SAFETY PARAMETERS

pH

##### LIMITS

4.5 - 5.4

##### QUALITY PARAMETERS

Titrateable acidity (As acetic acid)

Total salt (as NaCl) (min)

Total nitrogen (min)

Total solids (min)

##### LIMITS

0.8 - 1.6 %

≥ 10 %

≥ 0.7 %

≥ 32 %

#### 7. PHYSICAL CRITERIA

##### PARAMETER

##### LIMITS

Appearance and colour


Odour or flavour

Texture

Clear dark brown liquid. It shall be free from sediment.

Well-blended, palatable, tart and salty flavour, with no foreign odour.

Appropriate to the product.

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Foreign matter

The product shall be free from foreign or extraneous matter.

Storage and Transportation Temperature

15°C to 25°C

#### 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	72 kcal
Carbohydrates	8.5 g
Protein	9.5 g
Fat	< 0.5 g

#### 10. PACKAGING

PARAMETER	LIMIT
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/biodegradable packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	150 g to 500 g
Warranty at delivery location	Minimum 4 months

#### 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"