

	PRODUCT SPECIFICATION		
	Customer's name		
	GENARAL CUSTOMER		Revised No. : 02 Page : 1 of 1
	Approved : Production Manager		Customer approved : /...../.....

ORGANIC HOLY BASIL SAUCE



1. Ingredients list			
- Organic Garlic 19.00%, Organic Chilli 15.00%, Organic Holy basil 13.50%, Organic Cane Sugar 11.00 %, Organic Soy Sauce 5.40 %, Organic Coconut Oil 3.00 %, Citric acid 0.10, Water 33.00%			
2. Chemical Specification			
Specification	Specification Limit	Test Used	Frequency
TSS	Min. 20° Brix – Max. 22 °Brix	Hand Refractometer	Every lot
pH	Min. 4.00 – Max. 4.20	pH meter	Every lot
%Acidity (as citric acid)	Min. 0.80 % – Max. 1.20 %	Based on AOAC 942.15	Every lot
%Salt (as NaCl)	Min. 3.00 % – Max. 5.00 %	(2005)	Every lot
Water activity	≤ 0.85	Based on AOAC 971.27	Every year
Aflatoxin	≤ 20 µ/kg	(2005)	Every year
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		-	
3. Microbiology Specification			
Specification	Specification Limit	Test Used	Frequency
<i>Staphylococcus aureus</i>	Not detected in 0.1 g.	BAM (2001), Chapter 12	Every year
<i>E.coli</i>	< 3 MPN /g	BAM (2013), Chapter 4	Every year
Yeast & Molds	< 100 Colonies /g	BAM (2001), Chapter 18	Every year
<i>Salmonella spp.</i>	Not detected in 25 g	BAM (2014), Chapter 5	Every year
<i>Clostridium perfringens</i>	Not detected in 0.1 g	BAM (2001), Chapter 16	Every year
<i>Bacillus cereus</i>	< 1000 Colonies /g	BAM (2012), Chapter 14	Every year
4. Physical Properties			
Specification	Specification Limit	Test Used	Frequency
Appearance	Natural fragrance of Holy Basil Stir Fried Sauce	Visual Inspection	Every lot
Colour	Natural dark yellow- red colour	Visual Inspection	Every lot
Flavour	Natural taste of Holy Basil	Visual, Smell and Taste Inspection	Every lot
Adulterated thing	Not detected	Visual Inspection	Every lot
5. Packaging Specification			
Packed 12 x120 g 12 x200 and in glass Jar /Carton			

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6. Storage and shelf life

Temperature	Ambient room temperature and keep in refrigerator after opening
Protection	Tightly sealed and protect from light, rain and high temperature
Shelf life	Shelf life shall be 24 months from packing date

7. Allergen Status and GMOs Status

- 7.1 Non GMOs
7.2 Non Allergenic Product

8. Process

