



# 台灣日研股份有限公司

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## 產品規格表

### 品名:醬油粉T-157

| 項目/Item                                                                                                                        | 規格/Specification          | 分析方式/Analysis <sup>1</sup> Method                         |                  |
|--------------------------------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------------------------------------|------------------|
| 水分/Moisture                                                                                                                    | 6.0% max                  | Loss on Drying                                            |                  |
| 鹽分/Salt                                                                                                                        | 30.0%±3.0%                | In house method modified from AOAC                        |                  |
| 總氮數/Total Plate Count                                                                                                          | 2.2.%±0.5%                | In house method modified from AOAC                        |                  |
| 總落菌數/Total Plate Count                                                                                                         | 10,000 cfu/g max          | Based on FDA BAM online                                   |                  |
| 大腸桿菌/Coliforms                                                                                                                 | Not detected              | Based on FDA BAM online                                   |                  |
| 黴菌&酵母菌Yeast&Mold                                                                                                               | 10 cfu/g max              | Based on FDA BAM online                                   |                  |
| 沙門氏菌/Salmonella                                                                                                                | Not detected              | Based on FDA BAM online                                   |                  |
| 金黃色葡萄球菌S.auerus                                                                                                                | 100 cfu/g max             | Based on FDA BAM online                                   |                  |
| 產氣莢膜梭菌C.perfringens                                                                                                            | 1000 cfu/g max            | Based on FDA BAM online                                   |                  |
| 蠟樣芽孢桿菌B.cereus                                                                                                                 | 500 cfu/g max             | Based on FDA BAM online                                   |                  |
| 凝固酶陰性葡萄球菌<br>coagulase negative                                                                                                | 100 cfu/g max             | Based on Enumeration online                               |                  |
| 腸桿菌Enterobacteriaceae                                                                                                          | 10,000 cfu/g max          | Based on ISO 21528-2                                      |                  |
| 鉛/Lead(ppm)                                                                                                                    | ≤1.0                      | In house method based on AOAC                             |                  |
| 無機砷Inorganic Arsenic(ppm)                                                                                                      | ≤0.5                      | In house method based on AOAC                             |                  |
| 汞Mercury(ppm)                                                                                                                  | ≤0.02                     | In house method based on Food USEPA and ASTM              |                  |
| 錫Tin(ppm)                                                                                                                      | ≤250                      | In house method based on AOAC                             |                  |
| 鋅Zinc(ppm)                                                                                                                     | ≤100                      |                                                           |                  |
| 銅Copper(ppm)                                                                                                                   | ≤20.0                     | In house method based on AOAC                             |                  |
| 鎘Cadmium(ppm)                                                                                                                  | ≤0.2                      | In house method based on AOAC                             |                  |
| 3-單氯丙二醇(3-MCPD)(ppm)                                                                                                           | ≤1.0                      | In house method based on AOAC                             |                  |
| 苯甲酸Benzoic acid(ppm)                                                                                                           | ≤0.1                      | Based on AOAC                                             |                  |
| 黃麴毒素Aflatoxin(sum)(ppb)                                                                                                        | ≤4.0                      | In house method SOP based on QuECHERS method              |                  |
| 農藥殘留Pesticide residues                                                                                                         | 參考SD-RD-064               | In house method based on EN                               |                  |
| 感官測試/Sensory Test                                                                                                              | Proper to key sample      | Sensory Test                                              |                  |
| 淨重: 20公斤 (20公斤x1)                                                                                                              | 保存期限: 在未開封並妥善保存之情況下為18個月。 |                                                           |                  |
| 貯存條件：需密封，保存於陰涼，避免光照並乾燥的地方。                                                                                                     |                           |                                                           |                  |
| 生產程序：<br>（生料）→ 檢查 → 準備 →混合加熱(≥92℃,≥2min)→ 調整 →過篩（150目）→磁鐵 <sup>1</sup> → 乾燥噴霧→<br>過篩（50目）→ 磁鐵 <sup>1</sup> → 檢查 → 包裝 → 檢查 → 出貨 |                           |                                                           |                  |
|                                                                                                                                | 組成原料                      | 原料原產地                                                     | 過敏原 <sup>3</sup> |
| 醬油<br>Soy Sauce                                                                                                                | 大豆<br>小麥<br>鹽<br>水        | 泰國,美國,寮國,加拿大,印度,中國,柬埔寨<br>澳洲,泰國,美國,加拿大,烏克蘭<br>泰國,中國<br>泰國 | No GMO           |

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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|----|------|
| 麥芽糊精<br>Maltodextrin                                                                                                                                                                                                                                                                           | 木薯 | 泰國 | None |
| 鹽 Salt                                                                                                                                                                                                                                                                                         | 岩鹽 | 泰國 |      |
| <p>備註:/Remark：</p> <p>**：本版規格書係依泰國日研原廠英文版規格翻譯,中文譯本僅供參考,文義如與英文有歧異,概以英文版規格書為準。</p> <p>本規格資訊以發布日期為準，並可能隨時進行更改修正。</p> <p>* 1：可以使用對等性檢驗方法。</p> <p>* 2：本產品每年會經過研發部分析一次。成分依其含量多寡由高至低標示。</p> <p>* 3：成分依其含量多寡由高至低標示。</p> <p>* 4：過敏原聲明是依據台灣食品過敏原標示規定（依據食品安全衛生管理法第22條第1款第10項）。</p> <p>※ 括號中之過敏原為非強制性。</p> |    |    |      |