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KOREAN TRADITIONAL SEASONING 2010/6/17

QUALITY SPECIFICATION

Product	Korean Miso Powder ES-0860-F
Manufacture	MSC CO.,LTD.(KOREA)
Importer	MARINE SCIENCE CO.,LTD.
Summary	

ES-0860-F is powder from Korean Miso paste.

ES-0860-F is available for various kind of food applications as snack, noodles and soup.
Most of material vegetable are cultured in Korea, the ingredient are never use food additive color, flavor, GMO materials, the 25 items of allergen material and animal originate.

Expiration Date	unopened	12months from date of manufacture(Storage seal and dry at refrigrate)
	opened	30days(Storage seal and dry at refrigrate)
Package	Outer	Carton box
	Inner	Low-density Polyethelene bag for food (20kg×1bag)
Labeling for usage of food	Kimchi seasoning	

Information of Material

GMO material	GMO material and its processed products are not used.
Allergen material	Wheat, Soybean
Bovine original	The material origin livestock meats including brain, eye, spinal cord, and bowel are not used.
Agricultural chemical residual	Material used agricultural chemicals are not used.
Disapproved Ingredient	Ingredients disapproved in Japan are not used.

Product Standard

Items	Standard Value	Test Method	Other
Appearance	fluidity powder	Visual test	Test for each Lot
Moisture	Not more than 7.0%	Heating and dryness method	Test for each Lot
Salt	20.0±3.0%	Mohl method	Test for each Lot
Fat	Not more than 3.0%	Ether extract method	Test for each Lot
Protein	Less than 15.0%	Kjeldahl method	Test for each Lot
Particle size	30mesh more than 95%pass	30 min electric riddle	Test for each Lot
pH	4.8±0.5	pH meter 5.0%	Test for each Lot
Total plate counts	Not more than 10,000 cfu/g	Standard method plate count agar	Test for each Lot
Coliform	Negative	BGLB method	Test for each Lot