

Product Specification

Concentrated Soy Sauce Paste | CS001

1. Product Overview

Ingredients	Brewed soy sauce (water, non-GMO defatted soybeans, wheat and salt), salt, maltodextrin and caramel color.	Product standard	GB 31644
Allergen Information	Contains soybeans and wheat.	Packaging type	Inner bag + carton
Product category	Compound seasoning	Shelf life	18 months
Production license	SC20151140250015	Manufacturer	Qianhe Condiment and Food Co., Ltd.

2. Sensory Requirements

Color	Deep black
Aroma	Rich brewed soy sauce aroma
Taste	Savory, full-bodied, umami, salty and balanced
Texture	Homogeneous paste

3. Physicochemical Requirements

Item	Requirement	Test Method
Soluble salt-free solids, g/100 g	≥ 20.00	GB/T 18186
Total nitrogen (as N), g/100 g	≥ 1.0	GB/T 18186
Amino acid nitrogen (as N), g/100 g	≥ 0.55	GB/T 18186
Salt (as NaCl), g/100 g	55.0–60.0	GB 5009.44
Ammonium salts (as N)	≤ 30% of amino acid nitrogen	GB/T 5009.39

4. Hygiene and Safety Requirements

Item	Requirement	Test Method
Total aerobic plate count, CFU/g	≤ 10,000	GB 4789.2
Coliforms, MPN/100 g	≤ 30	GB 4789.3
Total arsenic (as As), mg/L	≤ 0.5	GB 5009.11
Lead (as Pb), mg/L	≤ 1.0	GB 5009.12
Aflatoxin B1, µg/L	≤ 5	GB 5009.22

Item	Requirement	Test Method
Pathogenic microorganisms	Comply with GB 29921	GB 29921

5. Process Flow

Incoming inspection of brewed soy sauce → Blending → Concentration → Filling → Inspection → Warehousing

6. Storage

Keep sealed in a cool, dry place. Protect from moisture, direct sunlight and contamination after opening.

Document Note

This multilingual edition is provided for customer reference. Before a bulk order, confirm the latest approved specification and the certificate of analysis (COA) for the relevant batch. Labeling and regulatory compliance must be assessed for the destination market.