

SPECIFICATION FOR RED CHILLI SAUCE

1. DEFINITION

- 1.1 Chilli sauce shall be prepared from a mixture of chilli paste or chilli solids derived from clean and wholesome ripened chilli, fresh and/or dried, sugar, vinegar and edible salt (sodium chloride).
- 1.2 It may contain finely ground, clean and wholesome garlic, ginger, onion and other suitable spices or their extracts. It may also contain ripened tomatoes, ripened papaya (or the solids of these fruits), ripened pumpkin and ripened pineapple.

2. REQUIREMENTS

- 2.1 The fresh chilli used for the manufacture of chilli sauce shall conform to the Malaysia Standard *MS 894.
- 2.2 It shall contain not less than 20.0%, w/w (minimum) of the chilli content.
- 2.3 Other raw materials used for the manufacture of chilli sauce shall conform to the appropriate Malaysia Standard.
- 2.4 The chilli sauce shall be the pasteurized product made from ingredients as in Clause 2.1, with or without the ingredients as in Clause 2.2.
- 2.5 It may contain permitted thickener mentioned as follows (in small quantities):
 - 2.5.1 Carrageenan
 - 2.5.2 Carob bean gum
 - 2.5.3 Tragacanth
 - 2.5.4 Alginates
 - 2.5.5 Modified celluloses

- 2.5.6 Xanthan gum
- 2.5.7 Pectin
- 2.5.8 Starches
- 2.5.9 Modified starches
- 2.6 It shall not contain any preservative other than benzoic acid or its edible salts or sulphur dioxide.
- 2.7 It shall not contain added colour.
- 2.8 The chilli sauce shall be free from insects and other foreign substances.
- 2.9 The chilli sauce shall be red in colour characteristic of the product and have a uniform consistency.
- 2.10 The taste shall be characteristic of chilli sauce.
- 2.11 The product shall comply with the requirements specified in Table 1.

Table 1. Requirements for red chilli sauce

Item	Property	Requirement
1.	Total soluble solid, °Brix (20°C), min.	40
2.	Acidity (as actic acid), % w/w. min.	0.8
3.	pH, max	4.0
4.	Benzoic acid or its edible salts, ppm, max	250.0
5.	Sulphur dioxide, ppm, max	100.0
6.	Arsenic, ppm, max	1.0
7.	Copper, ppm, max	5.0
8.	Lead, ppm. Max	1.0
9.	Mould count (Howard), % max. of total fields examined	20.0

3. HYGIENE

- 3.1 The product shall be processed and packed under hygienic conditions in premises licensed in accordance with the Public Health Legislations currently in force in Malaysia.

4. PACKAGING AND LABELLING

- 4.1 The product shall be packed in clean glass containers. The containers shall be sealed.
- 4.2 Each container shall be marked legibly and indelibly or a label shall be attached to the container, with the following information:
- 4.2.1 Name and brand of the product;
 - 4.2.2 Name and address of the manufacturer and/or packer or the owner of the rights of manufacturer or packing or the agent of any of them;
 - 4.2.3 Guaranteed net volume in ml.;
 - 4.2.4 List of ingredients in descending order of proportions used in the product, as per labelling requirements stipulated in the current Malaysian Food Regulation;
 - 4.2.5 Code number or marking device indicating date, month and year of manufacture;
 - 4.2.6 Date of expiry;
 - 4.2.7 Benzoic acid or its edible salts/sulphur dioxide declaration, if used;
 - 4.2.8 Country of origin;
 - 4.2.9 Halal.

5. LEGAL REQUIREMENT

- 5.1 The product shall in all other aspects comply with the requirements of the legislations currently in force in Malaysia.

SPECIFICATION FOR TOMATO SAUCE

1. DEFINITION

1.1 Tomato sauce is a product prepared from a mixture of tomato puree of tomato paste or tomato solids derived from clean and wholesome, ripened tomato fruits, sugar, vinegar of acetic acid, edible salt (sodium chloride), onions, garlic and other spices. It shall contain not less than 6.0% by weight of tomato soluble solids.

1.2 It shall not contain any preservative other than benzoic acid or its edible salts or sulphur dioxide. It may contain permitted colouring substance and permitted flavouring substance.

1.3 The following thickeners may be added, in small quantities, during manufacture:

1.3.1 Alginated

1.3.2 Carob bean gum (locust bean gum)

1.3.3 Carrageenan

1.3.4 Celluloses

1.3.5 Guar gum

1.3.6 Karaya gum

1.3.7 Modified starches

1.3.8 Pectin

1.3.9 Starches

1.3.10 Tragacanth

1.3.11 Xanthan gum

2. REQUIREMENTS

2.1 The tomato sauce shall be the heat-treated product made from the ingredients as in 1.3 above.

- 2.2 Sugar used shall conform to the requirements in MS82, 'Specification for white refined sugar for industrial use'.
- 2.3 The tomato sauce shall be strained to exclude seeds, skins, stems and other coarse and hard substances and shall be free from foreign substances.
- 2.4 The tomato sauce shall be red in colour, characteristics of the product and has a smooth and uniform texture.
- 2.5 The taste shall be characteristic of tomato ketchup.
- 2.6 The product shall comply with the requirements prescribed in Table 1.

Table 1: Requirements for tomato sauce

Item	Property	Requirement
1.	Total soluble solid, % w/w, min	29
2.	Acidity, % w/w expressed as acetic acid, min.	0.8
3.	Arsenic, mg/kg, max	1
4.	Lead, mg/kg, max	2
5.	Copper, mg/kg, max	30
6.	Tin, mg/kg, max	40
7.	Benzoic acid or its edible salts, ppm, max	250
8.	Sulphur dioxide, ppm, max	100
9.	Howard mould count, % of total field examined, max	50

3. HYGIENE

- 3.1 The product shall be prepared under strict hygienic conditions in accordance with good manufacturing practices and Public Health Legislations Requirements currently in force in Malaysia.

4. PACKING AND LABELLING

- 4.1 The product shall be packed in clean glass containers. The containers shall be properly sealed.

4.2 Each container shall be suitably labelled with the following information:

4.2.1 Name and brand of the product;

4.2.2 Name and address of the manufacturer and/or packer;

4.2.3 Guaranteed volume in ml.;

4.2.4 List of ingredients in descending order of proportions used by weight in the product;

4.2.5 Code number indicating date of manufacture;

4.2.6 Expiry date marking;

4.2.7 Benzoic acid or its edible salts/sulphur dioxide declaration, if used;

4.2.8 Country of origin;

4.2.9 Halal

5. LEGAL REQUIREMENTS

5.1 The product shall in all other aspects comply with the requirements of the legislations currently in force in the country.

*MS1120, 'Methods of sampling and test for sauces'.

SPESIFICATION FOR SARAWAK BLACK PEPPER SAUCE

1. DEFINITION

- 1.1 Sarawak Black Pepper Sauce shall be prepared from a mixture of ground black pepper derived from clean and wholesome ripened black pepper, dried, sugar, vinegar and edible salt (sodium chloride).
- 1.2 It may contain finely ground, clean and wholesome garlic, ginger, onion and other suitable spices or their extracts.

2. REQUIREMENTS

2.1 Table – Requirements

Property	Result
Total soluble solid, °Brix (20°C)	50
Acidity (as actic acid), % w/w	0.7
pH	3.6
Bensoic acid or its edible salts, ppm	350
Sulphur dioxide, ppm	Not Added
Arsenic, ppm	<1.0
Copper, ppm	<5.0
Lead, ppm	<1.0
Mould count (Howard), % max. of total fields examined	NIL

- 2.2 Sarawak Black Pepper Sauce contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

3. HYGIENE

- 3.1 The Sarawak Black Pepper Sauce processed and packed under hygienic conditions in premises licensed in accordance with the Public Health Legislations.

4. PACKAGING AND LABELLING

- 4.1 The product shall be packed in clean glass containers. The containers shall be properly sealed.
- 4.2 Each container shall be suitably labelled with the following information:
 - 4.2.1 Name and brand of the product;
 - 4.2.2 Name and address of the manufacturer and/or packer;
 - 4.2.3 Guaranteed volume in ml.;
 - 4.2.4 List of ingredients in descending order of proportions used by weight in the product;
 - 4.2.5 Code number indicating date of manufacture;
 - 4.2.6 Expiry date marking;
 - 4.2.7 Benzoic acid or its edible salts/sulphur dioxide declaration, if used;
 - 4.2.8 Country of origin;
 - 4.2.9 Halal

5. LEGAL REQUIREMENTS

- 5.2 The product shall in all other aspects comply with the requirements of the legislations currently enforced in the country.

*MS1120, 'Methods of sampling and test for sauces'.

SPECIFICATION FOR DARK SOY SAUCE (KICAP PEKAT)

1. DEFINITION

- 1.1 Soy sauce is a product prepared from a basic mixture of extracts from the fermentation products of soy bean and/or defatted soy bean and flour (wheat, rice, maize and tapioca), edible salt (sodium chloride) and/or sweetening substance (such as sucrose, dextrose and liquid glucose).

2. REQUIREMENTS

- 2.1 The soy sauce shall be the pasteurized product made from the ingredients specified in 1.1. above.
- 2.2 Raw materials used for the manufacture of soy sauce shall conform to the appropriate Malaysian Standards.
- 2.3 Soy sauce shall not contain any non-nutritive sweetening substance.
- 2.4 It shall not contain any added colouring substance except caramel.
- 2.5 It shall not contain hydrolysed vegetable protein.
- 2.6 It shall not contain any preservative except benzoic acid or sodium benzoate and sulphur dioxide or sulphites at a level permitted by the current Malaysian Food Regulations.
- 2.7 It shall not contain any other additives not otherwise specified.
- 2.8 It shall be free from any foreign matter.
- 2.9 The aroma and taste shall be characteristic of soy sauce.
- 2.10 Soy sauce shall comply with the requirements in Table 1.

3. HYGIENE

- 3.1 The Dark Soy Sauce processed and packed under hygienic conditions in premises licensed in accordance with the Public Health Legislations.

Table 1: Requirements for soy sauce

Property	Requirement
Total nitrogen, % w/v, min	0.6
Salt (as sodium chloride), % w/v, min	10.0
pH	4.0-5.1
Specific gravity, min	1.2

4. PACKAGING AND LABELLING

- 4.1 The product shall be packed in clean glass containers. The containers shall be properly sealed.
- 4.2 Each container shall be suitably labelled with the following information:
- 4.2.1 Name and brand of the product;
 - 4.2.2 Name and address of the manufacturer and/or packer;
 - 4.2.3 Guaranteed volume in ml.;
 - 4.2.4 List of ingredients in descending order of proportions used by weight in the product;
 - 4.2.5 Code number indicating date of manufacture;
 - 4.2.6 Expiry date marking;
 - 4.2.7 Benzoic acid or its edible salts/sulphur dioxide declaration, if used;
 - 4.2.8 Country of origin; and

4.2.9 Halal

- 4.3 Each container may, by arrangement with the Standards and Industrial Research Institute of Malaysia be marked with the Certification Mark of SIRIM, provided that the product conforms to the requirements of this Malaysian Standard.

5. LEGAL REQUIREMENTS

- 5.1 The product shall in all other aspects comply with the requirements of the legislations currently in force in the country.

*MS1120, 'Methods of sampling and test for sauces'.

SPECIFICATION FOR CORDIALS

1. DEFINITION

1.1 Fruit Cordial

Fruit cordial shall be a non-alcoholic and non-carbonated beverage. It is prepared from fruit juices concentrates (with or without pulp) or comminuted fruit, permitted sweeteners, potable water with or without the addition of the following ingredients:

1.1.1 Permitted food colouring;

1.1.2 Permitted preservatives;

1.1.3 Permitted food conditioners; and

1.1.4 Natural flavouring substances and/or nature identical flavouring substances.

The fruit juice content of cordial shall not be less than 25% weight/volume.

1.2 Flavoured Cordial

Flavoured syrup/cordial shall be a non-alcoholic and non-carbonated beverage. It is prepared from extract of vegetables or other plant substances/essential oils, permitted sweeteners and potable water with or without the addition of the following ingredients:

1.2.1 Fruit Juices;

1.2.2 Permitted food conditioners;

1.2.3 Permitted food colouring;

1.2.4 Permitted preservatives; and

1.2.5 Permitted flavouring substances.

1.3 Container

Container shall be made of glass or plastic or plastic or any other suitable material that may be approved from time to time. It shall be tightly sealed with a metallic or plastic cap.

2. INGREDIENTS

2.1 Flavouring agents

2.1.1 Comminuted fruit and fruit juices

Comminuted fruit and fruit juices shall be prepared from matured and properly washed fruits and fit for human consumption. They may either be freshly prepared or concentrated and preserved either by pasteurisation and/or the addition of permitted chemical preservatives.

2.1.2 Essential oils and vegetable extracts

Essential oils and vegetable extracts shall be compounds obtained from fruits or plants and shall be safe for human consumption.

2.1.3 Permitted flavouring substances

Permitted flavouring substances shall be substance either naturally present in fruit/plant or synthetically produces which are capable of imparting flavour to the product and shall be safe for human consumption.

2.2 Sweeteners

2.2.1 Nutritive sweeteners

Nutritive sweeteners allowed are:

2.2.1.1 Sucrose conforming to the requirements in MS82 (1989) 'Specification for white refined sugar for industrial use'.

2.2.1.2 Dextrose

2.2.1.3 Glucose syrup conforming to the requirements in MS21 (1982) 'Specification for glucose syrup (Liquid glucose)'.

2.2.1.4 High fructose syrup.

2.2.2 Reduces/low/non calorie sweeteners

Those that are permitted in the current Food Regulations in the country.

NOTE: Reduced/low/non calorie sweeteners can be used in low energy drinks.

2.3 Permitted food conditioners

The following food conditioners may be used in the manufacture of beverages.

2.3.1 Acidity regulators

- (a) Citric acid conforming to the requirements in MS1282: Part 1 (1992).
- (b) Phosphoric acid.
- (c) Lactic acid.
- (d) Malic acid conforming to the requirements in MS1282: Part 1 (1992).
- (e) Acetic acid conforming to the requirements in MS1282: Part 1 (1992).

NOTE: MS 1282: Part 1 (1992) 'Specification for food additives Part 1: Acid regulators'.

2.3.2 Stabiliser/emulsifier

Stabiliser/emulsifier may be used in suitable quantities and in accordance with the code of Good Manufacturing Practice and the current Food Regulations in the country and conforming to the requirements in MS1282: Part 5: (1994) 'Specification for food additives Part 5: Stabilisers, thickeners and gelling agents'.

2.4 Permitted food colouring

Permitted food colouring, currently allowed by the Food Regulations may be used provided that the quantities used shall be in accordance with the code of ethics of Good Manufacturing Practice.

2.5 Permitted preservatives

The permitted preservatives may include benzoic acid, sorbic acid and sulphur dioxide conforming to the requirements in MS 1282: Part 2: (1992) 'Specification for food additives part 2: Preservatives'.

2.6 Vitamin C (ascorbic acid)

Vitamin C, (ascorbic acid) may be used in cordials, squashes and syrups.

3. REQUIREMENTS

3.1 Fruit content, flavour and aroma requirements

3.1.1 Comminuted fruit or fruit juices.

A product claimed to be prepared from fruit or fruit juice shall contain no less than 25% weight/volume or pure fruit or fruit juice.

3.1.2 Essential oils, vegetable or other plant substances extracts or flavouring essence.

Any of these compounds may be used provided they represent the fruits, vegetables, other plant substances or flavours which the product is claimed or implied to be prepared from and the amounts and types used are in accordance with the code of Good Manufacturing Practice.

3.1.3 Flavour.

The product shall have the taste and aroma characteristic of the fruits, vegetables or taste for which it is claimed or implied. Objectionable taste and odours shall not be present.

3.2 Product requirements

3.2.1 Appearance

The product shall be free from dirt, foreign particles, insect and redent contamination, seeds, skin, particles of cork or glass or other extraneous matter.

3.2.2 Fill of container

The volume of the product, on testing, shall occupy no less than 95% of the total volume of the container when tested according to the method in Appendix A.

3.2.3 The product shall also comply the requirements as stated in Table 1. (if used).

Table 1 : Requirements for cordials, (after reconstitution)

No.	Characteristics	Requirement
1.	Caffeine, ppm, max	150
2.	Vitamin C (Ascorbic acid) mg/100 ml, min	10

3.2.4 Metal contaminants

The product on testing shall not contain metal contaminants more than the amounts permitted in Table 2.

Table 2 Metal contaminants, (after reconstitution)

No.	Characteristics	Amount permitted (ppm, max)
1.	Copper	2.0
2.	Arsenic	0.1
3.	Lead	0.2
4.	Iron	0.5

3.2.5 Preservatives

The product on testing shall not contain preservatives more than the amount permitted in Table 3.

Table 3 : Preservatives

Preservatives	Amount permitted (ppm max)
Benzoic acid	800
or Sorbic acid	800
or Sulphur dioxide	350

3.2.6 Microbiological count

The product on testing shall not contain microbiological count more than the amount permissible in Table 4.

Table 4 : Microbiological count

Organism	Max number permitted
Total plate count (viable organisms)	No organisms/ml
Viable yeast and moulds	2 organisms/ml
Presumptive coliform organisms	Negative/100 ml

4. CONTAINERS

- 4.1 All containers shall be clean and sound. Glass and plastic containers shall be free from chips, cracks and other defects. In the case of plastic containers, care should be taken by the manufacturer to choose the right types of plastic materials for making the containers so that the taste of the drink is not affected by the 'carry-over' of chemicals present in the plastic materials. All containers shall be securely sealed with new and clean caps.

5. **HYGIENE**

- 5.1 The product shall be prepared under strict hygienic conditions in accordance with Good Manufacturing Practices and relevant public health requirements currently in force in Malaysia.

6. **PACKING AND LABELLING**

- 6.1 Each container shall be suitable labelled with the following information:
- (a) name and trade mark of the product;
 - (b) name and address of the manufacturer and/or packer;
 - (c) guaranteed net volume in ml.;
 - (d) List of ingredients in descending order of proportions;
 - (e) Code number indicating batch and/or date of manufacture;
 - (f) Recommended dilution ratio; and
 - (g) Halal.

NOTE : Name of the product should include the name of fruit/flavour used.

7. **LEGAL REQUIREMENTS**

- 7.1 The product shall in all other aspects comply with the requirements of the legislation currently in force in Malaysia.

SPECIFICATION FOR COFFEE MIXTURE
Mengikut Pindaan Pada 28 Ogos 1980

COMMODITY

1. The coffee mixture is to be made from pure fresh/roasted and well ground coffee beans (decorticated berries of coffee) and to contain no other admixture except sugar, margarine and ground wheat, maize or barley.
2. The coffee mixture shall contain not less than 50% by weight of coffee as defined in paragraph 1 above.
3. The coffee beans used are to be fresh, free from mould, insect attack, foreign matter and injurious substances. Beans that are black and unripe should not be used.
4. The coffee mixture shall be properly processed, freshly roasted and ground immediately prior to packing. All operations are to be carried out under strictly hygienic conditions in accordance with hygiene regulations currently in force in Malaysia.
5. The coffee mixture shall be free from irregular size particles and shall not contain an excessive amount of fine powder.
6. The coffee mixture shall contain not more than 7% moisture.
7. The coffee mixture when properly infused or percolated to yield a beverage of pleasant taste and good characteristic, flavour and aroma. It shall be free from sour, earthy, musty, burnt or other objectionable flavours.

CONTAINER

8. The coffee mixture is to be packed in new air tight plastic. Each plastic is to contain 1 kg nett weight of coffee mixture and to bear a label showing the contents, nett weight and the percentage of each ingredient.
9. The plastics are to be thoroughly cleaned internally before filling. Plastics are to be plated throughout, constructed of best quality material suitable for the pack and to be in clean, sound condition at the time of filling. Plastics not to contain more than 1% lead and 0.03% arsenic oxide.
10. Each container is to bear a label giving the description and capacity of contents, initials of contractor and batch or code number and date of packing. In addition, the words 'HAK KERAJAAN MALAYSIA' is to be printed on the label.

OUTER CASE

11. The cans are to be supplied in fibre-board cases, sufficiently robust to prevent damage to the contents under normal conditions of transit.
12. Each case shall contain cans.
13. The following details will be printed in 25 mm, characters, in good quality dark blue oil paint or stencil ink, on the front and back long sides of each case:-
 - (a) Coffee Mixture
 - (b) 20 x 1 kg.
 - (c) Name of Company
 - (d) Contract No.
 - (e) MAKANAN KERAJAAN MALAYSIA

WARRANTY

14. THE MANUFACTURERS'S WARRANTY OF GOOD CONDITION TO APPLY FOR A PERIOD OF NINE MONTHS FROM THE DATE OF DELIVERY TO THE CONSIGNEE.
15. The supplies to be rejected if, at any time during the warranty period, they are found to contain tin in excess of two hundred and fifty parts per million.
16. The supplies to comply with all relevant statutory requirements or regulations relating to food currently in force in Malaysia.

**SPESIFIKASI KORDIAL JUS
ASAM SUSUR (PRODUK ROSELLE)**

1. Pecahan Peratus Kandungan:-

1.1	Ekstrak Asam Susur	-	58.87%
1.2	Gula Tebu	-	40.87%
1.3	Kondisioner Makanan yang dibenarkan	-	0.18%
1.4	Pengawet Makanan yang Dibenarkan	-	0.08%

2. Spesifikasi Bungkus

2.1	<u>Saiz</u>	<u>1Liter</u>	<u>5 Liter</u>
	Tinggi	245mm	285mm
	Lebar 1	65mm	190mm
	Lebar 2	65mm	120mm
	Jenis Botol	PolyEthylene Terephthalate PolyEthylene (P.E.) (P.E.T)	
	Saiz Kotak (Karton)	330mm(L)x250mm(H)x240mm(W)	
	Kuantiti setiap kotak	12 botol/karton	4 botol/karton
2.2	Tarikh Luput	:	15 bulan daripada tarikh pengilangan