

Data issued: 08/10/2021

Nutritional Data

Product name: Monosodium Glutamate

(Amount per 100g)

Category	Amount	unit
Calories (Energy)	314,000.00	Cal
Total Fat	0.00	g
Saturated Fat	0.00	g
Monounsaturated Fat	0.00	g
Polyunsaturated Fat	0.00	g
Trans Fat	0.00	g
Cholesterol	0.00	mg
Sodium	12,228.00	mg
Total Carbohydrate	0.00	g
Dietary Fiber	0.00	g
Total Sugars	0.00	g
Added Sugars	0.00	g
Protein (N*10.5)	78.50	g
Vitamin D	0.00	mcg
Calcium	27.00	mg
Iron	0.72	mg
Potassium	105.00	mg

Vitamin A	No information	mcg
Vitamin C	No information	mg
Thiamin	No information	mg
Riboflavin	No information	mg
Folate	No information	mcg
Niacin	No information	mg

Partially hydrogenated oil (Added / Not added)	0.00	g
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*Does this material contain any partially hydrogenated oil? If yes, please fill in the amount per 100g)





AJINOMOTO NORTH AMERICA, INC.

1300 N. Arlington Heights Road, Suite 110
Itasca, IL 60143
Tel: 773-714-1436 Fax: 630-250-1031
www.ajiusafood.com

Continuing Guarantee Under The Federal Food, Drug & Cosmetic Act

Ajinomoto North America, Inc. does hereby guarantee that Ajinomoto's **Monosodium Glutamate (MSG)** will not be, at the time of such shipment or delivery, adulterated or misbranded within the meaning of the Federal Food, Drug & Cosmetic Act as amended, the Federal Insecticide, Fungicide and Rodenticide act, the Federal Caustic Poison Act, the Hazardous Substances Labeling Act, or within the meaning of any applicable state or municipal law in which the definitions of adulteration or misbranding are substantially the same as those contained in the Federal Food, Drug & Cosmetic Act; and still not be articles which may not, under the provisions of Sections 404 and 505 of the Federal Food, Drug & Cosmetic Act, be introduced into interstate commerce.

Seller further represents to Buyer that it maintains comprehensive general liability insurance, including contractual liability coverage and product liability coverage with Vendor's endorsement including Buyer as additional insured. Said insurance shall afford minimum protection of One Million Dollars (\$1,000,000) each occurrence and in aggregate annually for personal injury, bodily injury and property damage.

Upon written request by the Buyer, Seller agrees to provide Buyer with a certificate of said insurance from the insurance company which states the insurer affording coverage will endeavor to mail 30 days written notice of cancellation, non-renewal or material change of said insurance.

This is a continuing guarantee and shall be binding upon the Corporation until receipt of written notice of the revocation of all or part of this guarantee.

The authorized official hereby certifies that he is authorized and empowered to execute this guarantee for and on behalf of the corporation.

January 1, 2016

Brendan Naulty
Senior Vice President

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation of warranty for which we assume legal responsibility, including without limitation. Any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. Please contact us for the latest version of this document or for further information. Since user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.



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Organic Statement

To Whom It May Concern:

We hereby state that the Ajinomoto Monosodium Glutamate (MSG) as sold by Ajinomoto North America, Inc. is an approved food ingredient generally recognized as safe (GRAS) per the U.S. Code of Federal Regulations (21 CFR 182.1), and is allowed in USDA regulated products (9 CFR 424.21(c)). Our MSG product is 'food-grade', is processed utilizing Good Manufacturing Practices (GMP), and meets or exceeds purity specifications outlined in the 6th edition of the Food Chemical Codex monograph.

At present, the Ajinomoto MSG is not 'certified organic'. However, in our reading of the U.S. regulations governing 'organic food products', it would appear that MSG may be used as part of non-certified organic ingredients allowed in "made with" Organic foods. The use of such label descriptor is a decision to be solely made by individuals within your organization in discussion with your accredited organic certifying agent.

Please feel free to contact us if there are any questions.

Best regards,

Joseph A. Formanek, Ph.D.

Associate Director – Business Development and Application Innovation

Ajinomoto North America, Inc

Although diligent care has been used to ensure that the information provided herein is accurate, nothing contained herein can be construed to imply any representation of warranty for which we assume legal responsibility, including without limitation. Any warranties as to the accuracy, currency or completeness of this information or of non-infringement of third party intellectual property rights. The content of this document is subject to change without further notice. Please contact us for the latest version of this document or for further information. Since user's product formulations, specific use applications and conditions of use are beyond our control, we make no warranty or representation regarding the results which may be obtained by the user. It shall be the responsibility of the user to determine the suitability of our products for the user's specific purposes and the legal status for the user's intended use of our products.

LETTER OF DECLARATION

For the attention of

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive, Earth City, MO 63045, USA

Reference: 996 / 22 / CN - VDN

Subject: Product Specification Statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that the product Monosodium Glutamate manufactured by Vedan has a quality specification as the attachment file.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 11th day of August, the year 2022,



PHẦN THỊ HUY HA

QA & Central Laboratory Division Manager

SPECIFICATION OF MONOSODIUM GLUTAMATE (F60BB)

Updated date: Aug. 11, 2022

Item	Unit	Specification of product	Test method
Nomenclature		Monosodium L-Glutamate, Monosodium Glutamate, Sodium Glutamate, MSG	
Grade		Food grade (F.C.C)	
Formula		$C_5H_8NNaO_4 \cdot H_2O$	
Molecular weight		187.13	
Description		Monosodium L-Glutamate is a white, odorless and slightly salty, free flowing crystal or crystalline powder. It complies with the specification of the Food Chemicals Codex (E621)	PD100069
Identification			
1) Qualitative test for sodium		1) Occur typical reaction of sodium	JSFA
2) Qualitative test for glutamate		2) Occur typical reaction of glutamate	JSFA
Assay (calculated on the dried basis)	% (w/w)	Not less than 99.0% as Monosodium Glutamate monohydrate	JSFA
Specific rotation ($[\alpha]_D^{20}$)		Between +24.8° and +25.3°	TCVN 1459:2008
Loss on drying	% (w/w)	Max 0.22	TCVN 1459:2008
Chloride (Cl ⁻)	% (w/w)	Max 0.2	JSFA
pH (2% aqueous solution)		6.7 to 7.2	TCVN 1459:2008
Clarity and color of solution		Passes Food Chemicals Codex Test	FCC
Smell	Level	0 ~ 1	PD100069
Spots	Spot	Max 20/200g	PD100124
Pyrrolidone carboxylic acid		Negative	Test method of the external laboratory
Heavy metal (as Pb)	µg/g	Max 10	JSFA
Arsenic (as As ₂ O ₃)	µg/g	Max 1	JSFA
Lead (Pb)	µg/g	Max 1	ISO 17025 the accredited method
Copper (Cu)	µg/g	Max 1	ISO 17025 the accredited method
Cadmium (Cd)	µg/g	Max 1	ISO 17025 the accredited method
Mercury (Hg)	µg/g	Max 0.05	ISO 17025 the accredited method
Total aerobic plate count	CFU/g	Max 10 ³	FDA bacteriological manual-2001 (Chapter 3)
Yeast and Mold	CFU/g	Max 10 ²	FDA bacteriological manual-2001 (Chapter 18)
Coliforms	CFU/g	Max 10	AOAC (991.14)
E. coli	CFU/g	Negative	AOAC (991.14)
Salmonella spp.	/375g	Negative	ISO 17025 the accredited method
Enterobacteriaceae	CFU/g	Max 10	ISO 17025 the accredited method
Mesh	60 ↑	% (w/w)	PD100005
	140 ↓	% (w/w)	

Shelf life: 3 years.

Packaging: 50lbs paper bag.



QA & Central Laboratory Division Manager

Phan Thi Huy Ha

SPECIFICATION OF MONOSODIUM GLUTAMATE (M)

Updated date: Aug. 11, 2022

Item	Unit	Specification of product	Test method
Nomenclature		Monosodium L-Glutamate, Monosodium Glutamate, Sodium Glutamate, MSG	
Grade		Food grade (F.C.C)	
Formula		$C_5H_8NNaO_4 \cdot H_2O$	
Molecular weight		187.13	
Description		Monosodium L-Glutamate is a white, odorless and slightly salty, free flowing crystal or crystalline powder. It complies with the specification of the Food Chemicals Codex (E621)	PD100069
Identification			
1) Qualitative test for sodium		1) Occur typical reaction of sodium	JSFA
2) Qualitative test for glutamate		2) Occur typical reaction of glutamate	JSFA
Assay (calculated on the dried basis)	% (w/w)	Not less than 99.0% as Monosodium Glutamate monohydrate	JSFA
Specific rotation ($[\alpha]_D^{20}$)		Between $+24.8^\circ$ and $+25.3^\circ$	TCVN 1459:2008
Loss on drying	% (w/w)	Max 0.22	TCVN 1459:2008
Chloride (Cl ⁻)	% (w/w)	Max 0.2	JSFA
pH (2% aqueous solution)		6.7 to 7.2	TCVN 1459:2008
Clarity and color of solution		Passes Food Chemicals Codex Test	FCC
Smell	Level	0 ~ 1	PD100069
Spots	Spot	Max 20/200g	PD100124
Pyrolidone carboxylic acid		Negative	Test method of the external laboratory
Heavy metal (as Pb)	µg/g	Max 10	JSFA
Arsenic (as As ₂ O ₃)	µg/g	Max 1	JSFA
Lead (Pb)	µg/g	Max 1	ISO 17025 the accredited method
Copper (Cu)	µg/g	Max 1	ISO 17025 the accredited method
Cadmium (Cd)	µg/g	Max 1	ISO 17025 the accredited method
Mercury (Hg)	µg/g	Max 0.05	ISO 17025 the accredited method
Total aerobic plate count	CFU/g	Max 10^3	FDA bacteriological manual-2001 (Chapter 3)
Yeast and Mold	CFU/g	Max 10^2	FDA bacteriological manual-2001 (Chapter 18)
Coliforms	CFU/g	Max 10	AOAC (991.14)
E. coli	CFU/g	Negative	AOAC (991.14)
Salmonella spp.	/375g	Negative	ISO 17025 the accredited method
Enterobacteriaceae	CFU/g	Max 10	ISO 17025 the accredited method
Mesh	20 ↑	% (w/w)	PD100005
	60 ↓	% (w/w)	
		≤ 10	
		≤ 15	

Shelf life: 3 years.

Packaging: 50lbs paper bag.



Q&C Central Laboratory Division Manager

Phan Thi Huy Ha

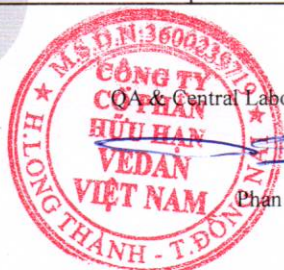
SPECIFICATION OF MONOSODIUM GLUTAMATE (F30B)

Updated date: Aug. 11, 2022

Item	Unit	Specification of product	Test method
Nomenclature		Monosodium L-Glutamate, Monosodium Glutamate, Sodium Glutamate, MSG	
Grade		Food grade (F.C.C)	
Formula		$C_5H_8NNaO_4 \cdot H_2O$	
Molecular weight		187.13	
Description		Monosodium L-Glutamate is a white, odorless and slightly salty, free flowing crystal or crystalline powder. It complies with the specification of the Food Chemicals Codex (E621)	PD100069
Identification			
1) Qualitative test for sodium		1) Occur typical reaction of sodium	JSFA
2) Qualitative test for glutamate		2) Occur typical reaction of glutamate	JSFA
Assay (calculated on the dried basis)	% (w/w)	Not less than 99.0% as Monosodium Glutamate monohydrate	JSFA
Specific rotation ($[\alpha]_D^{20}$)		Between +24.8° and +25.3°	TCVN 1459:2008
Loss on drying	% (w/w)	Max 0.22	TCVN 1459:2008
Chloride (Cl ⁻)	% (w/w)	Max 0.2	JSFA
pH (2% aqueous solution)		6.7 to 7.2	TCVN 1459:2008
Clarity and color of solution		Passes Food Chemicals Codex Test	FCC
Smell	Level	0 ~ 1	PD100069
Spots	Spot	Max 20/200g	PD100124
Pyrrolidone carboxylic acid		Negative	Test method of the external laboratory
Heavy metal (as Pb)	µg/g	Max 10	JSFA
Arsenic (as As ₂ O ₃)	µg/g	Max 1	JSFA
Lead (Pb)	µg/g	Max 1	ISO 17025 the accredited method
Copper (Cu)	µg/g	Max 1	ISO 17025 the accredited method
Cadmium (Cd)	µg/g	Max 1	ISO 17025 the accredited method
Mercury (Hg)	µg/g	Max 0.05	ISO 17025 the accredited method
Total aerobic plate count	CFU/g	Max 10 ³	FDA bacteriological manual-2001 (Chapter 3)
Yeast and Mold	CFU/g	Max 10 ²	FDA bacteriological manual-2001 (Chapter 18)
Coliforms	CFU/g	Max 10	AOAC (991.14)
E. coli	CFU/g	Negative	AOAC (991.14)
Salmonella spp.	/375g	Negative	ISO 17025 the accredited method
Enterobacteriaceae	CFU/g	Max 10	ISO 17025 the accredited method
Mesh	30 ↑	% (w/w)	PD100005
	80 ↓	% (w/w)	

Shelf life: 3 years.

Packaging: 50lbs paper bag.



COA & Central Laboratory Division Manager

Phan Thi Huy Ha

SPECIFICATION OF MONOSODIUM GLUTAMATE (F30B)

Updated date: Aug. 11, 2022

Item	Unit	Specification of product	Test method
Nomenclature		Monosodium L-Glutamate, Monosodium Glutamate, Sodium Glutamate, MSG	
Grade		Food grade (F.C.C)	
Formula		$C_5H_8NNaO_4 \cdot H_2O$	
Molecular weight		187.13	
Description		Monosodium L-Glutamate is a white, odorless and slightly salty, free flowing crystal or crystalline powder. It complies with the specification of the Food Chemicals Codex (E621)	PD100069
Identification		1) Occur typical reaction of sodium 2) Occur typical reaction of glutamate	JSFA JSFA
Assay (calculated on the dried basis)	% (w/w)	Not less than 99.0% as Monosodium Glutamate monohydrate	JSFA
Specific rotation ($[\alpha]_D^{20}$)		Between +24.8° and +25.3°	TCVN 1459:2008
Loss on drying	% (w/w)	Max 0.22	TCVN 1459:2008
Chloride (Cl)	% (w/w)	Max 0.2	JSFA
pH (2% aqueous solution)		6.7 to 7.2	TCVN 1459:2008
Clarity and color of solution		Passes Food Chemicals Codex Test	FCC
Smell	Level	0 ~ 1	PD100069
Spots	Spot	Max 20/200g	PD100124
Pyrrolidone carboxylic acid		Negative	Test method of the external laboratory
Heavy metal (as Pb)	µg/g	Max 10	JSFA
Arsenic (as As ₂ O ₃)	µg/g	Max 1	JSFA
Lead (Pb)	µg/g	Max 1	ISO 17025 the accredited method
Copper (Cu)	µg/g	Max 1	ISO 17025 the accredited method
Cadmium (Cd)	µg/g	Max 1	ISO 17025 the accredited method
Mercury (Hg)	µg/g	Max 0.05	ISO 17025 the accredited method
Total aerobic plate count	CFU/g	Max 10 ³	FDA bacteriological manual-2001 (Chapter 3)
Yeast and Mold	CFU/g	Max 10 ²	FDA bacteriological manual-2001 (Chapter 18)
Coliforms	CFU/g	Max 10	AOAC (991.14)
E. coli	CFU/g	Negative	AOAC (991.14)
Salmonella spp.	/375g	Negative	ISO 17025 the accredited method
Enterobacteriaceae	CFU/g	Max 10	ISO 17025 the accredited method
Mesh	30 ↑	% (w/w)	PD100005
	80 ↓	% (w/w)	

Shelf life: 3 years.

Packaging: 2000lbs jumbo bag.



QA & Central Laboratory Division Manager

Phan Thi Huy Ha

SPECIFICATION OF EXPORT MONOSODIUM GLUTAMATE (M)

Item	Unit	Specification of product	Test method
Nomenclature		Monosodium L-Glutamate, Monosodium Glutamate, Sodium Glutamate, MSG	
Grade		Food grade (F.C.C)	
Formula		$C_5H_8NNaO_4 \cdot H_2O$	
Molecular weight		187.13	
Description		Monosodium L-Glutamate is a white, odorless and slightly salty, free flowing crystal or crystalline powder. It complies with the specification of the Food Chemicals Codex (E621)	PD100069
Identification 1) Qualitative test for sodium 2) Qualitative test for glutamate		1) Occur typical reaction of sodium 2) Occur typical reaction of glutamate	JSFA JSFA
Smell	Level	0 ~ 1	PD100069
Spots	Spot	Max 20/200g	PD100124
Assay (calculated on the dried basis)	% (w/w)	Not less than 99.0% as Monosodium Glutamate monohydrate	JSFA
Clarity and color of solution		Passes Food Chemicals Codex Test	FCC
Specific rotation ($[\alpha]_D^{20}$)	Degree	Between +24.8 and +25.3	TCVN 1459:2008
pH (2% aqueous solution)		6.7 to 7.2	TCVN 1459:2008
Loss on drying	% (w/w)	Max 0.22	TCVN 1459:2008
Chloride (Cl ⁻)	% (w/w)	Max 0.2	JSFA
Heavy metal (as Pb)	µg/g	Max 10	JSFA
Arsenic (as As ₂ O ₃)	µg/g	Max 1	JSFA
Lead (Pb)	µg/g	Max 1	ISO 17025 the accredited method
Copper (Cu)	µg/g	Max 1	ISO 17025 the accredited method
Cadmium (Cd)	µg/g	Max 1	ISO 17025 the accredited method
Mercury (Hg)	µg/g	Max 0.05	ISO 17025 the accredited method
Pyrrolidone carboxylic acid		Negative	Test method of the external laboratory
Total aerobic plate count	CFU/g	Max 1000	FDA bacteriological manual-2001 (Chapter 3)
Yeast and Mold	CFU/g	Max 100	FDA bacteriological manual-2001 (Chapter 18)
Coliforms	CFU/g	Max 10	AOAC (991.14)
E. coli	CFU/g	Negative	AOAC (991.14)
Salmonella spp./25g		Negative	ISO 17025 the accredited method
Enterobacteriaceae	CFU/g	Max 10	ISO 17025 the accredited method
Mesh	20 ↑	% (w/w)	PD100005
	60 ↓	% (w/w)	

Usage: Used as a flavour enhancer in food processing.

Shelf life: 3 years.

p.p. R & D and QA Management Division Manager

 Yang Cheng-en

LETTER OF DECLARATION

For the attention of

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive, Earth City, MO 63045, USA

Reference: 784 / 23 / CN - VDN

Subject: Product Ingredient Statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that the product Monosodium Glutamate (E 621) manufactured by Vedan has a mono-ingredient Monosodium L-Glutamate as a 100% component.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 12th day of August, the year 2023,



QA & Central Laboratory Division Manager

LETTER OF DECLARATION

For the attention of
DEKO INTERNATIONAL CO., LTD.
4283 Shoreline Drive Earth City
MO 63045, USA.

Reference: 570 / 18 / CN - VDN

Subject : Shelf life and storage requirement statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that the shelf life of product Monosodium Glutamate is three years. The three-years shelf life is tested and verified by Vedan central laboratory. The results are in compliance with specifications of the product.

Storage conditions: Store in air-tight containers and hygiene conditions in a cool, dark place protected from light/oxidation.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam


CÔNG TY
CỔ PHẦN
HỮU HẠN
VEDAN
VIỆT NAM
YANG CHENG-EN
p.p. Quality Assurance Manager

LETTER OF DECLARATION

For the attention of

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive Earth City MO 63045, USA

Reference: 059 / 23/ CN - VDN

Subject: Non GMO Statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby confirm that the product Monosodium Glutamate is manufactured by a process in which we do not introduce starting materials of animal origins as well as materials from a plant that is genetically modified. Therefore, the presence of genetically modified substances (GMO) is not expected in the product Monosodium Glutamate.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 10th day of February, year 2023,



QA & Central Laboratory Division Manager

LETTER OF DECLARATION

For the attention of
DEKO INTERNATIONAL CO., LTD.
4283 Shoreline Drive, Earth City, MO 63045, USA

Reference: 901 / 22 / CN - VDN
Subject: Allergen Statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that the absence of the following allergens in our product Monosodium Glutamate:

- Crustaceans Shellfish and products thereof
- Eggs and products thereof
- Fish and products thereof
- Milk and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Tree nuts and products thereof
- Wheat and products thereof
- Sulphur oxide and sulphites at concentration of more than 10mg/kg or 10mg/litre expressed as SO₂
- Sesame and products thereof.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 15th day of July, year 2022,



YANG CHENG-EN
p.p. QA & Central Laboratory Division Manager

LETTER OF DECLARATIONDate: April 21st, 2023**Reference: 399 / 23 / CN - VDN****Name of product: Monosodium Glutamate****Manufactured at: VEDAN VIETNAM ENTERPRISE CORP., LTD.****Subject: (TSE/BSE & GMO & Allergen) declaration****Attn: To whom it may concern**

We, Vedan Vietnam Enterprise Corporation Limited, hereby confirm that the above-mentioned product is manufactured by a process in which we do not intentionally introduce starting materials of animal origins as well as materials from plant that is genetically modified. Therefore, the presence of genetically modified substances is not expected in the above-mentioned product as well as the risk of contamination by transmitting agents of animal spongiform encephalopathy (TSE/BSE).

We also confirm that the product is suitable for vegetarian use and none of materials mentioned in the list* below is used in the manufacturing of the product.

Should you need more information, please do not hesitate to contact us.

Sincerely yours,



QA & Central Laboratory Division Manager

** Allergenic material: Crustacean Shellfish & its products, Egg & its products, Fish & its products, Milk & its products, Peanut & its products, Soy & its products, Tree nut & its products, Wheat & its products, Cereals contain gluten & its products, Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/litre in terms of the total SO₂, Sesame & its products, Buckwheat & its products, Celery & its products, Lupin & its products, Molluscan Shellfish & its products, Mustard & its products, Bee Pollen/ Propolis & its products, Beef & its products, Chicken & its products, Latex (Natural Rubber) & its products, Mango & its products, Peach & its products, Pork & its products, Royal jelly & its products, Tomato & its products.*

D200024-2

LETTER OF DECLARATION

For the attention of

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive, Earth City, MO 63045, USA

Reference: 835 / 22 / CN - VDN

Subject: Gluten Free Statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that the product Monosodium Glutamate manufactured by Vedan is free of gluten. Moreover, we also declare that we do not use any material that contains gluten in the product manufacturing process.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 28th day of June, year 2022,



YANG CHENG-EN

p.p. QA & Central Laboratory Division Manager

LETTER OF DECLARATION

For the attention of

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive, Earth City, MO 63045, USA

Reference: 317 / 22 / CN - VDN

Subject: Food Grade Statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that the product Monosodium Glutamate (INS No. 621) manufactured by Vedan, is food grade and fit for human consumption.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 07th day of March, year 2022,



YANG, CHENG-EN

p.p. QA & Central Laboratory Division Manager

LETTER OF DECLARATION

For the attention of

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive Earth City, MO 63045, USA

Reference: 767 / 22 / CN - VDN

Subject: Food Safety Modernization Act Compliance Statement

We, Vedan Vietnam Enterprise Corporation Limited, confirm that the product Monosodium Glutamate manufactured by Vedan is aligned with the Food Safety Modernization Act (FSMA) and its implementing regulations.

Particularly, we obtain certificate FSSC 22000 version 5.1 and this certification is in alignment with the Food Safety Modernization Act (FSMA).

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 15th day of June, year 2022,



YANG CHENG-EN

p.p. QA & Central Laboratory Division Manager

LETTER OF DECLARATION

For the attention of
DEKO INTERNATIONAL CO., LTD.
4283 Shoreline Drive Earth City
MO 63045, USA

Reference: 019 /21 / CN - VDN
Subject: Vegetarian/Vegan Statement

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that Monosodium Glutamate – MSG (E621) manufactured by Vedan is suitable for vegetarian/vegan using.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam, on the 19th day of January, year 2021,



PHAN THI HUY HA
Quality Assurance Manager

LETTER OF DECLARATION

For the attention of

July, 10, 2024

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive Earth City
MO 63045, USA

Reference: 424/ 19/ CN - VDN

Subject: Declaration about origin

We, Vedan Vietnam Enterprise Corporation Limited, hereby declare that the product Monosodium Glutamate is manufactured by Vedan Vietnam Enterprise Corporation Limited located in National Road 51, Hamlet 1A, Phuoc Thai Village, Long Thanh District, Dong Nai Province, Vietnam.

The present declaration shall come into force upon its signature.

Done at Dong Nai province, Vietnam.



YANG, CHENG-EN

p.p. Quality Assurance Manager



DEKO INTERNATIONAL CO., LTD

4283 SHORELINE DRIVE, EARTH CITY, MO 63045 · TEL: 314-298-0910 · FAX: 314-298-0081

Lot Code Explanation

We, Deko International Inc., hereby receive the information from Vedan (Vietnam) Enterprise and confirm that the lot coding for Monosodium Glutamate product produced by Vedan (Vietnam) Enterprise has continued applying this format of lot coding.

Becky Lin

Becky Lin

Regulatory Specialist

Date: 4/20/2022

LETTER OF DECLARATION

For the attention of

DEKO INTERNATIONAL CO., LTD.

4283 Shoreline Drive Earth City

MO 63045, USA

Reference: 422 / 19 / CN - VDN

Subject: Lot coding explanation

We, Vedan Vietnam Enterprise Corporation Limited, hereby explain that the Lot coding for Monosodium Glutamate product manufactured by Vedan is based on date of packing: YYMMDD (YY=year, MM=month, DD=day).

For example, product has lot no. 190408 which means that it is produced on April 8, 2019.

The present declaration shall come into force and take effect upon its signature.

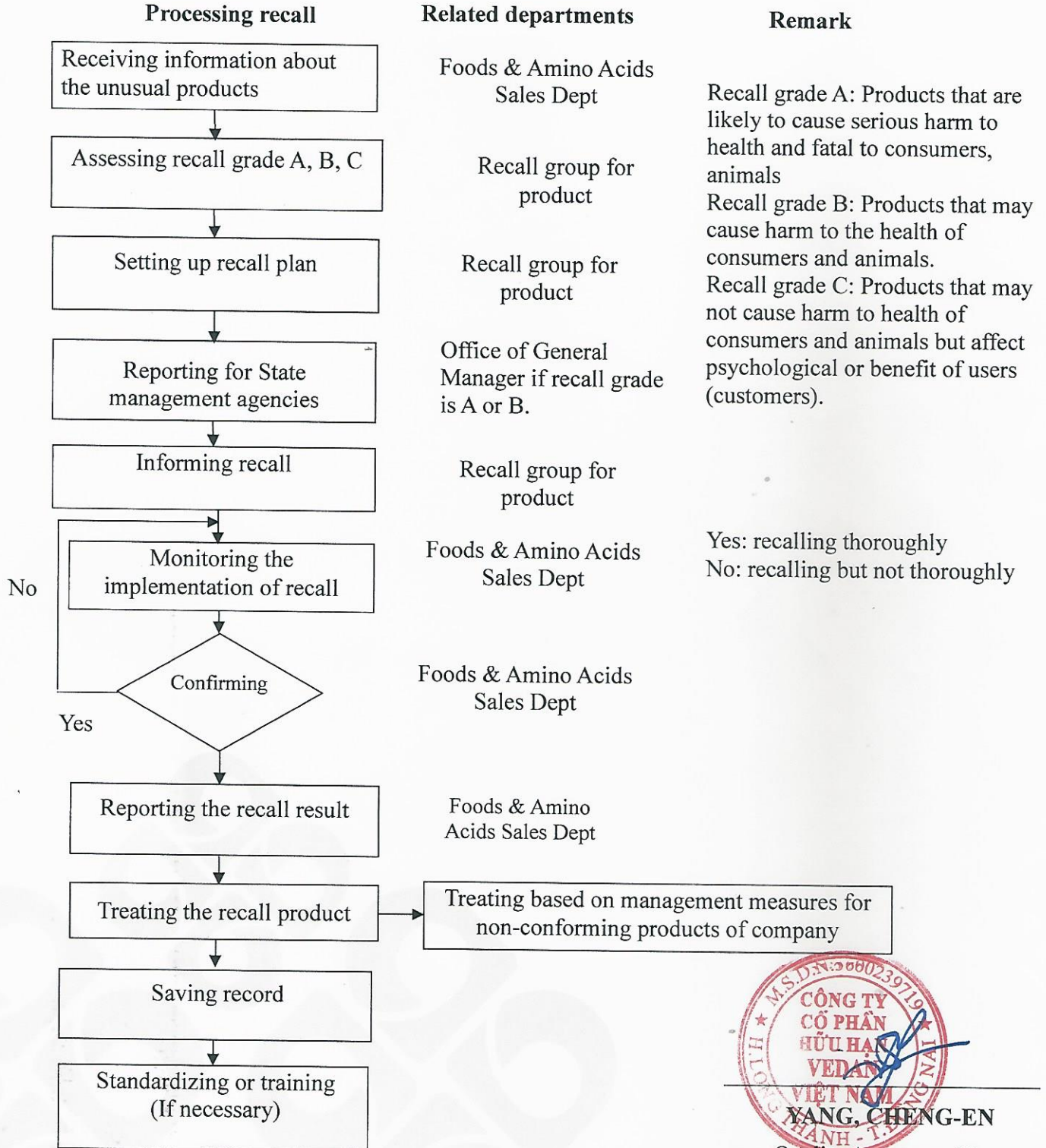


YANG, CHENG-EN

p.p. Quality Assurance Manager

RECALL PLAN OF MSG PRODUCT

Reference: 082 / 20 / CN - VDN
Date: February 6, 2020




YANG, CHENG-EN
p.p. Quality Assurance Manager

CERTIFICATE OF ANALYSIS

Name of sample: MONOSODIUM GLUTAMATE (F60BB)
 Date of receiving: 2020/03/20
 Testing duration: 2020/03/20
 Batch No: P202003022VEV
 Lot No: 200319
 Manufacturing date: 2020/03/19
 Expiry date: 2023/03/19
 Order No: P202003022VEV
 Manufacturer's FDA Facility Registration number: 15374876250
 Quantity: 19.278mts

Item	Test method	Unit	Specification of product	Test results
Description	PD100069		Monosodium L-Glutamate is a white, odorless and slightly salty, free flowing crystal or crystalline powder. It complies with the specification of the Food Chemicals Codex (E621)	Passed test
Identification				
1) Qualitative test for sodium	JSFA IX		1) Occur typical reaction of sodium	1) Occur typical reaction of sodium
2) Qualitative test for glutamate	JSFA IX		2) Occur typical reaction of glutamate	2) Occur typical reaction of glutamate
Smell	PD100069	Level	0 ~ 1	0
Spots	PD100124	Spot	Max 20/200g	9
Assay (calculated on the dried basis)	JSFA IX (*)	% (w/w)	Not less than 99.0% as Monosodium Glutamate monohydrate	99.6
Clarity and color of solution	FCC 11		Passes Food Chemicals Codex Test	Passed test
Specific rotation ($[\alpha]_D^{20}$)	TCVN 1459:2008 (*)	Degree	Between +24.8 and +25.3	25.1
pH (2% aqueous solution)	TCVN 1459:2008 (*)		6.7 to 7.2	6.9
Loss on drying	TCVN 1459:2008 (*)	% (w/w)	Max 0.22	0.10
Chloride (Cl)	JSFA IX (*)	% (w/w)	Max 0.2	<0.20
Heavy metal (as Pb)	JSFA IX	µg/g	Max 10	< 1
Arsenic (as As ₂ O ₃)	JSFA IX	µg/g	Max 1	< 0.5
Lead (Pb)	AOAC 999.10:2005 Modified/AAS (LOD = 0.10)	µg/g	Max 1	Not detected
Copper (Cu)	AOAC 999.10:2005 Modified/AAS (LOD = 0.50)	µg/g	Max 1	Not detected
Cadmium (Cd)	AOAC 999.10:2005 Modified/AAS (LOD = 0.025)	µg/g	Max 1	Not detected
Mercury (Hg)	AOAC 974.14:2005 Modified/AAS (LOD = 0.02)	µg/g	Max 0.05	Not detected
Pyrolidone carboxylic acid	TCVN 1459:2008 (LOD = 0.2)		Negative	Negative
Total aerobic plate count	FDA bacteriological manual-2001 (Chapter 3) (*)	CFU/g	Max 1000	<1000
Yeast and mold	FDA bacteriological manual-2001 (Chapter 18) (*)	CFU/g	Max 100	<100
Coliforms	AOAC 2016 (991.14) (*)	CFU/g	Max 10	<10 ^(a)
E.coli	AOAC 2016 (991.14) (*) (LOD = 10)	CFU/g	Negative	Negative
Salmonella/375g	TCVN 8342:2010		Negative	Negative
Enterobacteriaceae	ISO 21528-2:2017	CFU/g	Max 10	<10 ^(a)
Mesh	60 ↑	% (w/w)	≤ 20	4.7
	-140 ↓	% (w/w)	≤ 20	13.3
Assessment				PASS

Note :

- The test result was analyzed based on the sample code: 20172903
- Duration of sample storage: shelf life of product (3 years)
- (*) the accredited method by VILAS
- This Certificate of analysis is supplied to the agent or the customer when request.
- (a): According to the test method, the result is expressed as less than 10 CFU/g when the dish contains no colony.
- LOD: limit of detection.

R & D and QA Management Division Manager

Central Laboratory Deputy Manager

Phan Thi Huy Ha
 Phan Thi Huy Ha

Vu Tran Cao Thanh
 Vu Tran Cao Thanh



Lloyd's Register
LRQA

CERTIFICATE OF APPROVAL

This is to certify that the Quality Management System of:

Ajinomoto North America, Inc.
1 Ajinomoto Drive
Eddyville, Iowa 52553, USA

has been approved by Lloyd's Register Quality Assurance
to the following Quality Management System Standards:

ISO 9001:2008

The Quality Management System is applicable to:

**Manufacture of Monosodium Glutamate, Blending
of Savory Ingredients, and Sale of Savory,
Specialty and Sweetener Ingredients.**

This certificate is valid only in association with the certificate schedule bearing the same
number on which the locations applicable to this approval are listed.

This certificate forms part of the approval identified by certificate number UQA 0111585

Approval
Certificate No: UQA 0111585/A

Original Approval: May 23, 2000
Current Certificate: April 1, 2015
Certificate Expiry: March 31, 2018


Issued by: Lloyd's Register Quality Assurance, Inc.



1330 Enclave Parkway, Suite 200, Houston, Texas 77077, USA



Lloyd's Register
LRQA

CERTIFICATE SCHEDULE

Ajinomoto North America, Inc.

Head Office:

1 Ajinomoto Drive
Eddyville, Iowa 52553, USA

Activities:

Manufacture of Monosodium Glutamate
and Sale of Savory and Sweetener
Products.

Locations:

1300 North Arlington Heights Road
Itasca, Illinois 60143, USA

Activities:

Manufacture of Monosodium Glutamate
and Sale of Savory and Sweetener
Products.

Approval
Certificate No: UQA 0111585/A

Original Approval: May 23, 2000
Current Certificate: April 1, 2015
Certificate Expiry: March 31, 2018

Page 1 of 1



Approval Certificate No: UQA 0111585/A
1330 Enclave Parkway, Suite 200, Houston, Texas 77077, USA

PLANT NAME	VEDAN VIETNAM ENTERPRISE CORP., LTD
ADDRESS	National Road 51, Hamlet 1A, Phuoc Thai Village, Long Thanh District, Dong Nai Province, Vietnam
PRODUCT NAME or PRODUCT GROUP:	MONOSODIUM GLUTAMATE

Reference: 714 / 21 / CN -VDN

Preventive Control Chart

PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
PC	Raw Material Externally Sourced: Molasses	C	Lead: Max 1 mg/kg	Limit of these hazards in the raw material	Analysis	Once/year	Acceptance department. ISO/IEC 17025 . accredited external laboratory	Supply Chain Control and Verification by Sampling and testing	PJ500021
			Arsenic: Max 1 mg/kg						
			Cadmium: Max 1 mg/kg. Mercury: Max 0.05 mg/kg.						
			Pesticide (Organochlorine and Organophosphate) residues: Not detected.						
			Radioactive materials: Not detected	Limit of the hazards in the raw material	Supplier commitment	Each year	Acceptance department	Supply Chain Control	PJ500021
	Raw Material Internally Sourced: Syrup	C	Heavy metal as Lead: Max 10 mg/l.	Limit of these hazards in the raw material	Analysis	Once/month	Maltose syrup plant. Vedan Central lab	Process Control	PJ500021
			Arsenic as As ₂ O ₃ : Max 1 mg/l.						

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
			Lead: Max 1 mg/l	Limit of these hazards in the raw material	Analysis	Once/month	Maltose syrup plant. Vedan Central lab		
						Once/year	Maltose syrup plant. ISO/IEC 17025 accredited external laboratory		
			Pesticide (Organochlorine and Organophosphate) residues: Not detected. Aflatoxin B1, B2, G1, G2: < 10ppb	Limit of these hazards in the raw material	Analysis	Once/year	Maltose syrup plant. ISO/IEC 17025 . accredited external laboratory		
PC	Raw Material Internally Sourced: NaOH	C	Lead: Max 2 mg/kg	Limit of the hazards in the raw material	Analysis	Once/week	Chlor-Alkali plant. Vedan central lab.	Process Control	PJ500021 PL100002
			Mercury: Max 0.1 mg/kg.			Once/year	Chlor-Alkali plant. External party		
	Raw Material Internally Sourced: Hot steam	C	Chemical residue: Not detected	Residue of chemical in the raw material	Control by SOP	Everyday	Operator	Control by SOP	PK103004

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
	Raw Material Internally Sourced: Treated water, Condensed water	C	Chemical residue: Not detected	Residue of chemical in the raw material	Control by SOP	Everyday	Operator	Control by SOP	PJ100003
	Raw Material Externally Sourced: Packaging materials	B	Harmful microorganism: Not contaminated	Harmful microorganism contaminated	Control by SSOP	Based on each areas, the frequency may: once/week, or once/month	Operator	Control by SSOP	PJ400017
		P	Foreign matters: Not detected	Foreign matters contaminated	Control by SOP	Each lot	Acceptance department. Operator.	Supply Chain Control. Control by SOP.	PJ400002
		C	Migration substances: Not detected	Migration substances in packaging	Control supplier test report	Once/year	Acceptance department.	Supply Chain Control	PJ400016
	Bleaching, Filtration	C	Heavy metal as Pb: Max 10mg/kg	Limit of the hazards in activated carbon, and filter aids	Analysis	Each lot	Vedan central lab	Sampling and testing	PJ500021
			Arsenic as As ₂ O ₃ : Max 1 mg/kg						
			Lead: Max 2 mg/kg						

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
	Packing	P	Foreign matters: Not contaminated	Foreign matters contaminated	Control by SOP	Every 2 hours	Operator	Control by SOP	PJ400004
		A	Allergens: Not contaminated	Allergens contaminated	Control by SOP	Before production	Operator	Control by SOP	PJ400031
CCP1	Filtration (Foreign matter in MSG solution)	P	Opening dimension of the cloth filter is max 10 micron. No damage of the filter	- Specification of the cloth filter. - Status of the filter.	Visual check	- Checking the status of the filter once/2 days. - Checking the specification of the filter before periodically replacing it.	Operator of the crystallization stage	1. Replacing the damaged filter with the new once; 2. Checking the filtered MSG solution. If the number of spots in filter paper do not meet the specification, then semi-product related to the MSG solution filtrated by the damaged filter is segregated and recycled. 3. Reworking	J303028 J303067 J500136 D200036 D200013
			Difference of the pressure between inlet and outlet flow	Filtrated pressure	Checking the pressure gauss	Every hour	Operator at the crystallization stage		

18/11/2016

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
			of the filter is less than 2.4 kgf/cm ² , wherein outlet pressure is more than 0.6 kgf/cm ²		Observing the used filter paper for confirmation of foreign matter control at filter stage	Every shift (checking the number of spots on the filter paper for every 3 liters sample)	QC staff	non-conforming product after tested according to the document "Requirements of handling non-conforming products - PJ500017"; 4. Investigating the causes and taking the corrective actions.	
CCP1	Filtration (Foreign matter in MSG solution)	P	Spot / 3l PS solution: Max 20 (in which foreign matters larger than 500 mm are not more than 1, hazardous foreign matters: plastic particles, hair, insects, wood, metal not allowed)	Spot/3l	Observation on filter paper	Every shift	QC staff	1. Replacing the damaged filter with the new once; 2. Checking the filtered MSG solution. If the number of spots in filter paper do not meet the specification, then semi-product related to the MSG solution filtrated by the damaged filter is segregated and	J303028 J303067 J500136 D200036 D200013

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
								recycled. 3. Reworking non-conforming product after tested according to the document "Requirements of handling non-conforming products - PJ500017"; 4. Investigating the causes and taking the corrective actions.	
CCP2	Bacteria and microbial pathogen, yeast and mold, coliform	B	-Temperature of hot air for drying: Min 110 °C; - The quantitative device should rotate max 7 rpm.	Inlet drying temperature (temperature of hot air)	Viewing the temperature displayed	Every hour	Operator of the dryer		
				The number of rotation (rpm) of the quantitative device	Observing the rotation indication of the quantitative	Every hour	Operator of the dryer		

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
					device				
				Moisture of MSG after dried Max 0.22%	Analyzing	Every shift at least	QC staff		
OPRP I	Magnet (Metal foreign matter)	P	N/A	Magnetic strength of magnet system (min 4000 gauss)	Measuring with testing machine	Every month	Technician	Replacing the old magnet (failed) with the new one.	K301020 J303033 J500136
			N/A	Checking the surface of magnet	Cleaning the surface of magnet	Every shift at least	-Operation: Operator at MSG Refinery Plant. - Supervision: QC staff.	Re-cleaning the surface of magnet if it is dirty	D200036 D200013

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
CCP3	Packing (Foreign matter and Microbiological hazard)	P	Sealing temperature range: 180°C ± 5°C	Supervising the sealing temperature	Visual check	Every hour	Operator of heat-sealing machine	1. Segregating and recycling the non-conforming products. 2. Investigating the causes and taking the corrective actions.	J400024 J400071 J400067 J400030 J400053 D200013 K301023
				Supervising the sealing line status	Checking the sealing status of bag mouth by hand	Every shift at least	Operator at MSG packing plant		
CCP4	Metal detection (Metal foreign matter)	P	Detectable limit Fe: Ø2.0mm SUS: Ø3.5mm	- Testing the sensitivity of metal detector; - Operation condition of metal detector.	Use of standard testing samples	3 times/day	Operator	1. Fixing metal detector (damaged / giving false alarms); 2. Segregating all finished products within 2 shifts including the previous shift and the current one, and then passing them through fixed metal detector for verification of metal	D200013 D200036 J400083 J400045 J400106

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PC or CCP	Ingredient or Process Step	Hazard Type	Limit	Monitoring				Preventative Measure	Records
				What	How	Frequency	Who		
								foreign matter control; 3. Segregating, reworking non-conforming product bags in accordance with document "Requirements for handling non-conforming products - PJ500017"; 4. Investigating the origin of foreign matter and taking corrective action.	

PC = Preventative Control
CCP = Critical Control Point

Hazard Classifications

- B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens
- C = Chemical (including radiological) hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives
- P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects

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A = Allergens - Allergens must be included even if your product doesn't contain allergens, the receiving step must prevent external source of allergens from entering facility
I = Intentional contamination -either coming in with an ingredient or being contaminated at a facility (may be documented in a separate Site Food Defense Plan)
E = Economic fraud - that could cause a food safety issue, such as decomposed material in which someone had added color, bleach etc. to mask the spoilage.



CHAO WEN

Chao Wen Ji

Signature of Preventative Controls Qualified Individual

October 21, 2021

Date

Reference for Template – Participant Manual to Preventative Controls for Human Food published by the Food Safety Preventative Controls Alliance

Guidance: known or foreseeable hazards that should be addressed in the table include; Biological, Chemical, Physical, Radiological, Natural Toxins, Pesticides, Drug Residues, Decomposition Parasites, Allergens, Unapproved Food & Color Additives, Natural or Unintentionally Introduced Hazards

Also, include hazards that may be intentionally introduced; including acts of terrorism

See Food Safety Modernization Act for more information. <http://www.fda.gov/Food/FoodSafety/FSMA/ucm247548.htm>

FSMA section 103 applies

Vedan Vietnam Enterprise Corp., Ltd

MSG Production Plant

HACCP PLAN FOR PROCESSING OF MSGPRODUCT

Reference: 712 / 21/ CN -VDN

CCP No	Significant hazard	Critical limit for the prevention measure	Supervision				Corrective action	Records	Verification
			Item	Method	Frequency	Person in charge			
CCP1	Foreign matter in MSG solution	Opening of the cloth filter max 10 micron. No damage of the filter.	Specification of the filter. Status of the filter.	Visual check	-Checking the status of the filter once/2 days. -Checking the specification of the filter before periodically replacing.	Operator of the crystallization stage	-Replacing the damaged filter with the new once; -Checking the filtered MSG solution. If the number of spots in filter paper do not meet the specification, then semi-product related to the MSG solution filtrated by the damaged filter is segregated and recycled. -Reworking non-conforming product after tested according to the document "Requirements of handling non-conforming products - PJ500017"; - Investigating the causes and taking the corrective actions.	J303028 J303067 J500136 D200036 D200013	-All of related records (supervision, corrective action); -The effectiveness of the controlling means; -The precision of the Measure device; -Controlled parameters at this CCP.
		Difference of the pressure between inlet and outlet flow of the filter is $\leq 2.4\text{kg/cm}^2$	Filtrated pressure	Checking the pressure gauss	Every hour	Operator of the crystallization stage			
				Observing the used filter paper for confirmation of foreign matter control at filter stage	Every shift (checking the number of spots on the filter paper for every 3 liter sample)	QC staff			
Spot / 31 PS solution: Max 20 (in which foreign matters larger than 500 mm are not more than 1, hazardous foreign matters:	Spot/31	Observation on filter paper	Every shift	QC staff					



CCP No	Significant hazard	Critical limit for the prevention measure	Supervision				Corrective action	Records	Verification
			Item	Method	Frequency	Person in charge			
		plastic particles, hair, insects, wood, metal ...: not allowed)							
CCP2	Bacteria and microbial pathogen, yeast and mold, coliform	Temperature of hot air for drying: Min 110°C	Input drying temperature (hot air)	Viewing the temperature displayed	Every hour	Operator of the dryer	-Setting the parameter within the control range; -Segregating the semi-product bags within 1 hour of manufacture, then testing their specification (moisture) and removing them if test result not meet the specification; -Reworking the non-conforming products according to the document "Requirements of handling non-conforming products - PJ500017"; - Investigating the causes and taking the corrective actions.	K301023 J303006 J303017 J303027 J500136 D200036 D200013	-All of related records (supervision, corrective action); -The effectiveness of the controlling means; -The precision of the Measure device; -Controlled parameters at this CCP.
		The quantitative device should rotate max 7 rpm.	The number of rotation (rpm) of the quantitative device	Observing the rotation indication of the quantitative device	Every hour	Operator of the dryer			
		Moisture of MSG after dried Max 0.22%	Moisture of MSG after dried	Analyzing	Every shift	QC staff			

CCP No	Significant hazard	Critical limit for the prevention measure	Supervision				Corrective action	Records	Verification
			Item	Method	Frequency	Person in charge			
OPRP (P)	Metal foreign matter	N/A	Magnetic strength of magnet system (min 4000 gauss)	Measuring with testing machine	Once a month	Technician	Replacing the old magnet (failed) with the new one.	K301020 J303033 J500136 D200036 D200013	-All of related records (supervision, corrective action); -The effectiveness of the controlling means; -The precision of the Measure device.
		N/A	Checking the surface of magnet	Cleaning the surface of magnet	Every shift at least	-Operation: Operator at MSG Refined Plant -Supervision: QC staff	Re-cleaning the surface of magnet if it is dirty		
CCP3	Microbiological hazard	Sealing temperature range: 180°C ± 5°C	Supervising the sealing temperature	Visual check	Every 1 hours	Operator of heat-sealing machine	-Segregating and recycling the non-conforming products. -Investigating the causes and taking the corrective actions.	J400024 J400071 J400067 J400030 J400053 D200013 K301023	-All of related records (supervision, corrective action); -The precision of the Measure device.
			Supervising the sealing line status	Checking the sealing status of bag mouth by hand	Every shift at least	Operator at MSG Packing Plant			
CCP4	Metal foreign matter	Detectable limit Fe: ø2.0mm SUS: ø3.5mm	-Testing the sensitivity of metal detector; -Operation condition of metal detector.	Use of standard testing samples	3 times/day	Operator	-Fixing metal detector (damaged/giving false alarms); -Segregating all finished products within 2 shifts including the previous shift and	D200013 D200036 J400083 J400045 J400106	-All of related records (supervision, corrective action); -The precision of the Measure

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CCP No	Significant hazard	Critical limit for the prevention measure	Supervision				Corrective action	Records	Verification
			Item	Method	Frequency	Person in charge			
							the current one, and then passing them through fixed metal detector for verification of metal foreign matter control; -Segregating, reworking non-conforming product bags in accordance with document "Requirements for handling non-conforming products - PJ500017"; -Investigating the origin of foreign matter and taking corrective action.		device.



This content has been confirmed for accuracy by:

Full name: **CHAO WEN JUI**

Position: **General Manager**

Date: **October 21st, 2021**

Signature:

Chao Wen Jui

