
MALAYSIAN STANDARD

MS 513 : 1993
ICS : 67.220.20

**SPECIFICATION FOR CARAMEL IN THE
MANUFACTURE OF SOYA SAUCE
(FIRST REVISION)**



STANDARDS & INDUSTRIAL RESEARCH INSTITUTE OF MALAYSIA

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SIRIM wishes to draw attention to the fact that this Malaysian Standard does not purport to include all the necessary provisions of a contract.

The Malaysian Standards are subject to periodical review to keep abreast of progress in the industries concerned. Suggestions for improvements will be recorded and in due course brought to the notice of the Committees charged with the revision of the standards to which they refer.

The following references relate to the work on this standard:

Committee reference: SIRIM 481/15

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Amendments issued since publication

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CONTENTS

	Page
Committee representation	3
Foreword	4
1 Scope	5
2 Definition	5
3 Raw materials	5
4 Requirements	6
5 Hygiene	6
6 Packaging and labelling	7
7 Legal requirement	8
8 Sampling and testing	8
9 Quality of reagents	8
10 Compliance	8
Tables 1 Requirements for caramel	7
Appendices	
A Identification tests	9
B Determination of stability in salt solution	10
C Determination of sulphated ash	11
D Determination of pH	12
E Determination of colour intensity	13
F Determination of iron	14

Committee representation

The Food and Agricultural Industry Standards Committee under whose supervision this Malaysian Standard was prepared, comprises representatives from the following Government Ministries, trade, commerce and manufacturer association and scientific and professional bodies.

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Federal Agricultural Marketing Authority
Federation of Malaysian Consumers Associations
Federation of Malaysian Manufacturers
Malaysian Agricultural Research and Development Institute
Ministry of Agriculture
Malaysian Oil Palm Growers' Council
Rubber Research Institute of Malaysia
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MS 513 : 1993

FOREWORD

This Malaysian Standard was prepared by the Working Group on Sauces under the authority of the Food and Agricultural Industry Standards Committee.

This standard is the first revision of Malaysian Standard MS 513, Specification for caramel in the manufacture of soya sauce which was published in 1977. The revision incorporates a number of modifications.

The major changes featured in this revision were as follows:

- (1) High fructose glucose syrup included under water-soluble carbohydrate.
- (2) The maximum limit of sulphated ash content was decreased from 6% to 5%.
- (3) The pH of 10% w/v solution was decreased from range 6.0 - 7.0 to 4.5 - 6.0.
- (4) The maximum limit of lead content was decreased from 5 ppm to 2 ppm.

In this revision, the following documents were also referred to:

- (1) Specification for caramel manufactured locally.
- (2) Malaysian Food Regulation, 1985.
- (3) Food Chemical Codex. Third edition (1981) published by the National Academy Press Washington D.C.

This standard is to be used in conjunction with MS 1120, Methods of sampling and test for sauces.

This Malaysian Standard supersedes MS 513: 1977.