
MALAYSIAN STANDARD

MS 513 : 1993
ICS : 67.220.20

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



SIRIM STANDARDS & INDUSTRIAL RESEARCH INSTITUTE OF MALAYSIA

© Copyright

Preview Only

This Malaysian Standard, which had been approved by the Food and Agricultural Industry Standards Committee and endorsed by the Board of the Standards and Industrial Research Institute of Malaysia (SIRIM) was published under the authority of the SIRIM Board in December, 1993.

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

Draft for comment: D297 (ISC A)R

Amendments issued since publication

Amd. No.	Date of issue	Text affected

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.

Department of Agriculture
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
Universiti Pertanian Malaysia

The Working Group on Sauces which prepared this Malaysian Standard consists of the following representatives:

Dr. Yu Swee Yean (Chairman)	Universiti Pertanian Malaysia
Cik Chia Joo Suan	Malaysian Agricultural Research and Development Institute
Encik Mazlan Duaji	Federation of Malaysian Manufacturers
Puan Salmah Muda	Defence Science and Technology Centre
Cik Siti Mizura Shahid	Institute for Medical Research
Encik Yusoff Mohammad	Ministry of Health
Encik N.H. Jeevan	Chemistry Department
Encik Leong Yok Hare	Malaysian Sauce Manufacturers' Association
Dr. Goh Chin Siew	Goh Clinic and Associates
Cik Teoh Poh Im	Yeo Hiap Seng (M) Berhad
Encik Lee Kok Fatt	Sauce Manufacturers' Association
Dr. Soon Ting Kueh	Malaysian Scientific Association
General Secretary	Federation of Malaysian Consumers Association
Cik Maziah Mukhatar	Standards and Industrial Research Institute of Malaysia
Cik Mary Ngu Toh Ing (Secretary)	Standards and Industrial Research Institute of Malaysia

Co-opted members:-

Datuk Lee Tak Lum	Yuen Chun Manufacturing Sdn. Bhd.
Encik Francis Chu/Encik Paul Chu	Hang Chan Woh Kee Sauce Manufacturers
Encik A. C. Lam	Food Specialities (M) Sdn. Bhd.
Encik Fong Chiew King/	San Soon Seng Food Ind. Sdn. Bhd.
Encik Fang Chiew Ham	
Encik Chiew Kee Siang	Stamford Food Ind. Sdn. Bhd.
Cik Melinda Kong Lee Fah	Pulmas Sdn. Bhd.

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.