

SS 288:1998(2022)
(ICS 67.220.10)

SINGAPORE STANDARD

Specification for soy sauce

Confirmed and classified as a mature standard 2022

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Acknowledgements

The confirmation of this Singapore Standard and classifying it as a mature standard was approved on 6 October 2022 by the Food Standards Committee (FSC) under the purview of the Singapore Standards Council.

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This Singapore Standard having been approved by the Food Standards Committee was endorsed by the Standards Council on 30 November 1998.

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First revision, 1998

The Food Standards Committee appointed by the Standards Council consists of the following members:

	Name	Organisation
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The Technical Committee on Table Sauces and Spreads appointed by the Food Standards Committee and responsible for the preparation of this standard consists of representatives from the following organisations:

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	Mrs Kam-Leong Yin Pheng	<i>Singapore Productivity and Standards Board</i>
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Foreword

This Singapore Standard was prepared by the Technical Committee on Table Sauces and Spreads under the direction of the Food Standards Committee.

It is a revision of SS 288 : 1984 – ‘Specification for soy sauce’. The revision resulted in major changes to the technical requirements in the standard in line with international requirements and current industry practices.

In preparing this specification, reference was made to the following publications:

1. Commercial Item Description for Soy Sauce, USDA A-A-20087A (1987)
2. Codex Alimentarius Commission - CX/PFV 98/9 - Proposal for new standard for soy sauce : Feb 1998
3. Chinese National Standard Soy Sauce, CNS 423 N5006-8 : 1988
4. Malaysian Standard MS 807 : 1983 - Specification for Soy Sauce
5. The Report of the Asean Workshop on soy sauce manufacturing techniques held in Singapore from 22 to 24 January 1978.

Acknowledgement is made for the use of information from these publications.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

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Specification for soy sauce

1 Scope

This standard applies to soy sauce, a condiment for edible purposes. Soy sauce in this standard shall consist of two grades in each of the following categories:

- (a) Light soy sauce - Grades A and B
- (b) Dark soy sauce - Grades A and B

2 Definition

For the purpose of this standard, the definition given below shall apply:

Soy sauce shall be the liquor or product from the fermented mash derived from enzymatic digestion of Koji, and accompanied by further fermentation by yeast and lactic acid bacteria in a solution of salt brine. Koji is a solid culture of *Aspergillus oryzae* or *Aspergillus sojae* on cooked or steamed soya bean/defatted soya bean and wheat/wheat bran. Soy sauce may contain sugar and permitted preservatives. It shall not contain added colouring matter except caramel and the products shall be pasteurised. Light soy sauce shall not have added caramel whereas dark soy sauce may or may not have added caramel.