



# MGM Blendwell Corporation

## A Quality Food Ingredients Provider

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Reason for Revision: Included Allergen Information		Page No.: 1 of 1

**PRODUCT** : **TRIMIX**

**PRODUCT DESCRIPTION** : TRIMIX is a blend of “Philippine natural grade” carrageenan - a food grade semi-refined carrageenan, and, food starch that provides better texture, sliceability and good yield after cooking. It is designed as extender and water-binder for restructured hams, meat loaves and other large sausages/cold cuts.

**RECOMMENDED USAGE LEVEL / APPLICATION** : Use at 8-10% based on brine of water-added hams (restructured ham) and other cold cuts.

### TYPICAL ANALYSIS

A .	Physico-Chemical Tests		
	Parameter	Standard	Method of Analysis
	Color	Off-white to light cream	Organoleptic
	Aroma	Typical of the product; no off odor	Organoleptic
	Particle Size	Fine, free-flowing powder	Organoleptic
	pH	8.5-10.0	Instrumentation at 10.0% solution
	Moisture Content, %	14.0, maximum	Instrumentation at 105°C, 2 grams, open time
B .	Microbiological Analysis		
	Total Plate Count, cfu/g	≤ 1,000	Rapid Method; Compact Dry
	Yeast & Mold, cfu/g	≤ 100	Chromogenic Media Plates

**PACKAGING STANDARD** : The product is packed in 25-kilogram multi-layered kraft bag with polyethylene (PE) liner. It is also available in 1-kg retail pack using PE bag.

**PRODUCT LABELING** : Must contain the following minimum information:

- a. Product/Brand Name
- b. Net weight
- c. Batch Number
- d. Production Date
- e. Best Before Date

**ALLERGEN INFORMATION** : Contains no allergen.

**HANDLING INSTRUCTION** : Use only dry production tools when acquiring the product. Keep the container sealed at all times.

**STORAGE REQUIREMENT** : Store in a cool, dry place, off the floor and off the wall, free from any source of heat/light, infestation and contamination. Temperature should not exceed 32°C and relative humidity of 75%.

**BEST BEFORE DATE** : 12 months from production date in its original, unopened container.

**DECLARATION:** All data and information herein are, to the best of our present knowledge, reliable and accurate. However, since its eventual handling and use are beyond our control, no warranty – expressed or implied is made with respect thereto, nor will liability be assumed for damages resulting from the use of this product. Product users are obliged to make independent evaluation and judgment as to the use and application of this product prior to commercialization