



MGM Blendwell Corporation

A Quality Food Ingredients Provider

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Revision No.: 004	<h1>PRODUCT INFORMATION SHEET</h1>	Prepared by / Date: QA-MDCadacio 09/23/21
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Reason for Revision: Included Microbiological Specifications		Page No.: 1 of 1

- PRODUCT** : **BRINE-O**
- PRODUCT DESCRIPTION** : BRINE - O is a complete blend of sodium phosphates designed for brine preparation for maximum water absorption during curing process.
- RECOMMENDED USAGE LEVEL/ APPLICATION** : Use at 1.0% level of brine. Recommended for curing corned beef/pork, hams and bacon.
- TYPICAL ANALYSIS**
- | | | |
|---|---------------------------|--|
| A . Physico-Chemical Tests | | |
| Parameter | Standard | Method of Analysis |
| Color | White to off-white | Organoleptic |
| Aroma | Odorless | Organoleptic |
| Particle Size/Form | Fine, free-flowing powder | Organoleptic |
| pH | 8.5 – 10.0 | Instrumentation at 1.0% solution |
| Moisture Content, % | 1.0 maximum | Instrumentation at 105°C, 2 grams, open time |
| Phosphorus as P ₂ O ₅ , % | 50.0 minimum | Outsourced / Annually |
| B . Microbiological Analysis | | |
| Total Plate Count, cfu/g | ≤ 1,000 | Rapid Method; Compact Dry Chromogenic Media Plates |
| Yeast & Mold, cfu/g | ≤ 100 | |
- 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** : a. Product Name
b. Net weight / Pack Size
c. Batch Number
d. Production Date
e. Best Before Date
f. Manufacturer and Address
- 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** : 24 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