



MGM Blendwell Corporation

A Quality Food Ingredients Provider

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Reason for Revision: Included Microbiological Specifications		Page No.: 1 of 1

- PRODUCT** : **BATTER MIX**
- PRODUCT DESCRIPTION** : BATTER MIX is a special blend that acts as a binding medium between the product and the breading.
- RECOMMENDED USAGE LEVEL/ APPLICATION** : Dissolve 1 part Batter Mix to 2.0 - 2.5 parts water. Mix, stir and dip the product prior to breading. It is best for all breaded products like chicken, pork, fish fillet, nuggets, etc.
- TYPICAL ANALYSIS**
- | | | |
|------------------------------|--|---|
| A . Physico-Chemical Tests | | |
| Parameter | Standard | Method of Analysis |
| Color | White to off-white with few black flecks | Organoleptic |
| Aroma | Typical; no off-odor | Organoleptic |
| Flavor | Bland to slightly salty | Organoleptic |
| Particle Size | Fine powder | Organoleptic |
| pH | 5.0-7.0 | Instrumentation at 1.0% solution |
| Moisture Content, % | 16.0, maximum | Instrumentation at 105°C, 2 grams, open time |
| B . Microbiological Analysis | | |
| Total Plate Count, cfu/g | ≤ 1,000 | Rapid Method; Compact Dry Chromogenic Media Plates / Outsourced |
| 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** : Must contain the following minimum information:
a. Product Name
b. Net Weight / Pack Size
c. Batch Number
d. Production Date
e. Best Before Date
- ALLERGEN INFORMATION** : Contains wheat flour.
- 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** : 6 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