<b>B</b> W	R	/IGM Blendv	vell Corpor	ration	
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Revision No.:				Prepared by / Date:	
001				QA-MDCadacio 03/03/22	
Effectivity Date:		PRODUCT INFORI	MATION SHEET	Approved by / Date:	
March 03, 2022 Reason for Revision:	-			OM-AMSobreviñas 03/03/22	
Included Microbiological Specifications				Page No.: 1 of 1	
PRODUCT	:	TRIMIX PLUS			
PRODUCT DESCRIPTION	:	TRIMIX PLUS is a low-cost yet effective extender and water-binder made for restructured hams, meat loaves and other large sausages/cold cuts. It is a blend of food grade semi-refined carrageenan and food starches that provides better texture, sliceability and good yield after cooking.			
RECOMMENDED USAGE LEVEL / APPLICATION	:	Use at 8-10% based on brine of v	water-added hams (restructured	ham) and other cold cuts.	
TYPICAL ANALYSIS					
А	·	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	
		рН	8.5 - 10.0	Instrumentation at 10.0% solution	
		Moisture Content, %	14.0, maximum	Instrumentation at 105°C, 2 grams, open time	
В	•	Microbiological Analysis			
		Total Plate Count, cfu/g	<u>&lt;</u> 1,000	Rapid Method; Compact Dry Chromogenic Media Plates /	
		Yeast & Mold, cfu/g	<u>&lt;</u> 100	Outsourced	
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	:	<ul> <li>Must contain the following minimum information:</li> <li>a. Product Name</li> <li>b. Net Weight / Pack Size</li> <li>c. Batch Number</li> <li>d. Production Date</li> <li>e. Best Before Date</li> </ul>			
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	e in its original, unopened conta	iner.	

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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