



MGM Blendwell Corporation

A Quality Food Ingredients Provider

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Revision No.: 002	<h1>PRODUCT INFORMATION SHEET</h1>	Prepared by / Date: QA-MDCadacio 03/03/22
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Reason for Revision: Included Microbiological Specifications		Page No.: 1 of 1

PRODUCT : **EMBUTIDO MIX**

PRODUCT DESCRIPTION : EMBUTIDO MIX is a complete seasoning that gives embutido its meaty flavor and aroma.

RECOMMENDED USAGE LEVEL/ APPLICATION : Use at 10% level based on meat weight but can still be increased to meet desired flavor.

TYPICAL ANALYSIS

A	.	Physico-Chemical Tests		
		Parameter	Standard	Method of Analysis
		Color	Light brown with black flecks	Organoleptic
		Aroma	Slightly pungent	Organoleptic
		Flavor	Meaty	Organoleptic
		Particle Size/Form	Coarse powder	Organoleptic
		pH	5.0 - 7.0	Instrumentation at 1.0% solution
		Moisture Content, %	10.0, maximum	Instrumentation at 105°C, 2 grams, open time
B	.	Microbiological Analysis		
		Total Plate Count, cfu/g	≤ 100,000	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 and soy product.

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