



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 Viscosity and Micro Parameters		Page No.: 1 of 1

PRODUCT : **TERIYAKI SAUCE STD**

PRODUCT DESCRIPTION : TERIYAKI SAUCE STD is a sweet and savory condiment added to enhance flavor of many dishes.

RECOMMENDED USAGE LEVEL/ APPLICATION : TERIYAKI SAUCE STD is best for stir-frying, as dipping sauce for fried finger foods and sauce for noodles. Use according to need or preference until desired flavor is achieved.

TYPICAL ANALYSIS

A	Physico-Chemical Tests		
	Parameter	Standard	Method of Analysis
	Color	Dark brown to brown	Organoleptic
	Aroma	Typical; No off-odor	Organoleptic
	Flavor	Sweet and savory	Organoleptic
	Form	Liquid, viscous	Organoleptic
	pH	4.0-5.0	Instrumentation, as is basis
	Viscosity, cps	4,500 – 9,500	Brookfield Viscometer Spindle #3, 10 rpm
B	Microbiological Analysis		
	Total Plate Count, cfu/g	≤ 10,000	Rapid Method; Compact Dry
	Yeast & Mold, cfu/g	≤ 100	Chromogenic Media Plates /
	Coliforms, cfu/g	≤ 10	Outsourced
	Salmonella, per 25g	Negative	

PACKAGING STANDARD : The product is filled in PET bottles (350 mL, 500 mL & 1 L), 3.5 L gallon & 1 kg boilable bags packed in corrugated boxes.

PRODUCT LABELING : Must contain the following minimum information:
a. Product Name
b. Net Content
c. Batch Number
d. Production Date
e. Best Before Date

ALLERGEN INFORMATION : Contains soybean and wheat.

HANDLING INSTRUCTION : Keep the container sealed at all times. Consume immediately once opened.

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 : 5 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