

## **MGM Blendwell Corporation**

## **A Quality Food Ingredients Provider**

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003
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Reason for Revision:

**Included Viscosity and Micro Parameters** 

## PRODUCT INFORMATION SHEET

Prepared by / Date:

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Approved by / Date:

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PRODUCT : BARBECUE SAUCE

PRODUCT DESCRIPTION : BARBECUE SAUCE is a sweet and flavorful sauce with a tinge of sour note that is best for stir-frying,

as dipping sauce for fried finger foods and sauce for noodles.

RECOMMENDED USAGE LEVEL/ APPLICATION

: 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 Predominantly sweet Organoleptic

aroma

Flavor Sweet and flavorful with Organoleptic

slight sour taste

Form Liquid, viscous Organoleptic

pH 3.0-4.5 Instrumentation, as is basis Viscosity, cps 5,500-11,000 Brookfield Viscometer

Spindle #3, 10 rpm

B . Microbiological Analysis

Total Plate Count, cfu/g < 10,000

Yeast & Mold, cfu/g  $\leq 100$  Rapid Method; Compact Dry Chromogenic Media Plates / 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