



# MGM Blendwell Corporation

## A Quality Food Ingredients Provider

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Revision No.: 002	<h3>PRODUCT INFORMATION SHEET</h3>	Prepared by / Date: <b>QA-MDCadacio</b> <b>04/18/22</b>
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Reason for Revision: Included Viscosity and Micro Parameters		Page No.:    1 of 1

**PRODUCT** : **PEANUT SAUCE**

**PRODUCT DESCRIPTION** : PEANUT SAUCE is best not only as fresh lumpia’s dip but can also flavor stir-fried rice and food that require a distinct peanut taste.

**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 with peanut bits	Organoleptic
	Aroma	Typical; Sweet	Organoleptic
	Flavor	Sweet with distinct peanut flavor	Organoleptic
	Form	Liquid, viscous	Organoleptic
	pH	4.8-5.5	Instrumentation, as is basis
	Viscosity, cps	4,500 – 10,500	Brookfield Viscometer Spindle #4, 40 rpm
B .	Microbiological Analysis		
	Total Plate Count, cfu/g	≤ 10,000	Rapid Method; Compact Dry Chromogenic Media Plates / Outsourced
	Yeast & Mold, cfu/g	≤ 100	
	Coliforms, cfu/g	≤ 10	
	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 peanut, wheat and soybean.

**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