



MGM Blendwell Corporation

A Quality Food Ingredients Provider

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| Revision No.: 003 | <h1>PRODUCT INFORMATION SHEET</h1> | Prepared by / Date: QA-MDCadacio 06/17/21 |
| Effectivity Date: June 18, 2021 | | Approved by / Date: OM-AMSobreviñas 06/17/21 |
| Reason for Revision: Included Microbiological Specifications | | Page No.: 1 of 1 |

PRODUCT : **ULTRA BIND**

PRODUCT DESCRIPTION : ULTRA BIND is a special blend of sodium and potassium polyphosphates especially formulated for all emulsion-type meat products for optimum binding and improved texture.

RECOMMENDED USAGE LEVEL/ APPLICATION : Use at 0.2 – 0.3 % of meat weight by direct addition to lean meat. Recommended for all types of ground or emulsion-type products.

TYPICAL ANALYSIS

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| A . | Physico-Chemical Tests | | |
| | Parameter | Standard | Method of Analysis |
| | Color | White to off-white | Organoleptic |
| | Aroma | Odorless | Organoleptic |
| | Flavor | N/A | N/A |
| | Particle Size/Form | Fine powder | Organoleptic |
| | pH | 9.0-11.0 | Instrumentation at 1.0% solution |
| | Moisture Content, % | 2.0 maximum | Instrumentation at 105°C, 2 grams, open time |
| | Phosphorus as P ₂ O ₅ , % | 50.0 minimum | Colorimetry (Outsourced / Annually) |
| B . | Microbiological Analysis | | |
| | Total Plate Count, cfu/g | ≤ 1,000 | Rapid Method; Compact Dry Chromogenic Media Plates |
| | 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 : a. Product Name
b. Net weight / Pack Size
c. Batch Number
d. Production Date
e. Best Before Date
f. Manufacturer and Address (for printed packaging only)

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 : 24 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