



MGM Blendwell Corporation

A Quality Food Ingredients Provider

Block 4, Lot 14, Phase 2, Cavite Light Industrial Park, Brgy. Maguyam, Silang, Cavite, Philippines 4118
Telephone Nos. (632) 7184277 to 78 Facsimile Nos. (632) 5336201; 5335110

Revision No.: 003	<h1>PRODUCT INFORMATION SHEET</h1>	Prepared by / Date: QA-MDCadacio 06/17/21
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Reason for Revision: Included Microbiological Specifications		Page No.: 1 of 1

PRODUCT : **ULTRA CURE**

PRODUCT DESCRIPTION : ULTRA CURE is a blend of pure dried-vacuum salt and food grade sodium nitrite. A food grade color, FD&C Red #3, is added in a very minimal quantity so as to distinguish it from other ingredients such as salt and sugar.

RECOMMENDED USAGE LEVEL / APPLICATION : Use at 0.3 % of meat weight (direct addition) or 1.5 - 2.0 % of brine. Mainly used as a meat curing compound that imparts unique properties to the end product.

TYPICAL ANALYSIS

A .	Physico-Chemical Tests		
	Parameter	Standard	Method of Analysis
	Color	Pink to light pink	Organoleptic
	Aroma	Odorless	Organoleptic
	Flavor	N/A	N/A
	Particle Size/Form	Coarse granules	Organoleptic
	pH	5.0-7.0	Instrumentation at 1.0% solution
	Moisture Content, %	2.0, maximum	Instrumentation at 105°C, 2 grams, open time
	Sodium Nitrite, %	5.0 – 12.0	Outsourced/Annually
	Salt as Sodium Chloride, %	80.0, minimum	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

ALLERGEN INFORMATION : Contains no allergen.

HANDLING INSTRUCTION : Use only dry production tools when acquiring the product. Keep the container sealed at all times. Mix/shake well prior to use if product discoloration (light pink to colorless) is observed.

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 : 12 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