

## **MGM Blendwell Corporation**

## **A Quality Food Ingredients Provider**

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003
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**Included Microbiological Specifications** 

## PRODUCT INFORMATION SHEET

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Page No.: 1 of 1

PRODUCT : HAM FLAVOR

PRODUCT DESCRIPTION : HAM FLAVOR is a special blend of ingredients intended to impart flavor in meat products particularly

ham through direct application.

RECOMMENDED USAGE LEVEL/

APPLICATION

Use at 1-2% based on formula weight but can still be increased to meet desired flavor and preference.

TYPICAL ANALYSIS

A . Physico-Chemical Tests

Standard Method of Analysis Parameter Color Light yellow Organoleptic Organoleptic Aroma Minty Flavor N/A N/A Particle Size/Form Coarse granules Organoleptic 5.5-7.5 Instrumentation at рΗ 1.0% solution

Moisture 2.0 maximum Instrumentation at Content, % 105°C, 2 grams, open time

B . Microbiological Analysis

Total Plate Count, cfu/g  $\leq$  1,000 Rapid Method; Compact Dry Yeast & Mold, cfu/g < 100 Chromogenic Media Plates

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 MSG.

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 : 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