



MGM Blendwell Corporation

A Quality Food Ingredients Provider

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Revision No.: 002	<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** : **MACPRO**
- PRODUCT DESCRIPTION** : MACPRO is a locally manufactured sausage filler and binder in one. It is easily dispersed in water, of better color and yields and promotes longer shelf life at reasonable cost.
- RECOMMENDED USAGE LEVEL/ APPLICATION** : Due to its pre-gelled/cook-up preparation and low moisture content, MACPRO is ideal as:
1. sausage filler and binder at about 2-4% usage level
 2. add-on ingredient to improve yield in various meat products
 3. dusting agent prior to batter / breader system to absorb excess moisture
 4. breader where fine crispy texture is desired in fried products
 5. carrier to improve free-flow property of instant seasoning blends
 6. add-on ingredient to improve consistency and body to sauces & gravies

TYPICAL ANALYSIS

A .	Physico-Chemical Tests		
	Parameter	Standard	Method of Analysis
	Color	Light cream to cream	Organoleptic
	Aroma	Typical; no off-odor	Organoleptic
	Flavor	Bland	Organoleptic
	Particle Size/Form	Slightly fine	Organoleptic
	Hydration	Tacky	1-part Macpro: 2.5-3.0 parts Water
	pH	5.0-7.0	Instrumentation at 10.0% solution
	Moisture Content, %	14.0 maximum	Instrumentation at 105°C, 2 grams, open time
B .	Microbiological Analysis		
	Total Plate Count, cfu/g	≤ 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 wheat flour
- 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