



PRODUCT DATA SHEET

WIX-FRESH™ MAX MD
12007128

GENERAL DESCRIPTION: All materials shall conform in every respect to all the provisions of the Federal Food, Drug, and Cosmetic Act (and amendments thereto) as well as the requirements of state and local regulatory agencies. Materials and workmanship shall be of sound quality and the product prepared in accordance with all applicable good manufacturing practices (GMP's) under strictly sanitary conditions. All materials used in the manufacture of this product will be in conformance with all applicable FDA, USP, and FCC standards.

INGREDIENT STATEMENT: Maltodextrin, natural flavor; or maltodextrin, flavorings; or maltodextrin, spice extractives.

USAGE: 0.25% in finished product

USDA APPROVED FLAVOR LABELING – Maltodextrin and Flavoring.

ALLERGENS: None

ANALYTICAL ATTRIBUTES	TYPICAL VALUE	PROCEDURE
Chemical Standard		
Halogen Moisture as loss on drying	8.5% Max	ANA-051
Water activity (Aw)	0.63 max	ANB-040

Microbiological Standards: *No microbiological testing for pathogens required as long as Aw (water activity) is below 0.80- No microbiological testing required as long as Aw is below 0.63.*

Escherichia coli	< 3 per g (MPN)	AOAC/B.A.M.
Staphylococci (Coag +)	< 10 per g	AOAC/B.A.M.
Salmonella	Negative in 375g	AOAC/B.A.M.

PHYSICAL CHARACTERISTICS: APPEARANCE: An off-white powdery free flowing blend possessing a slightly sweet, light herb type flavor to match a laboratory standard.

PACKAGING/LABELING

This product will be bulk packaged in polyethylene-lined fiber drums or cardboard cartons in weights determined by either the order size or customer specifications. Each container will show the item by name and code number, the lot number, the net case weight, and the manufacture's name and address.

STORAGE AND SHELF LIFE

This product can be shipped at prevailing temperatures. It should be stored in a cool (below 75° F), dry (below 65% R.H.) area, in sealed containers, to provide for a shelf life up to 12 months without appreciable loss of flavor and/or functionality.





FLAVORS • SEASONINGS • TECHNOLOGY

EFFECTIVE: 10/20/05 Approved by: ZJB; REVISED: 09/07/2006 (AD); REVISED: 02/15/2007 (AD);
REVISED: 05/13/2009 (AD); REVISED: 9/6/2011 (AD)

