PRODUCT DATA SHEET

WIX-FRESH MINER / MAX
12007136

GENERAL DESCRIPTION: All materials shall conform in every respect to all 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 flavors, soybean oil (processing aid). Not more than 2% silicon dioxide added to prevent caking.

USAGE INSTRUCTIONS: Target 0.25% in finished product to start.

ALLERGENS: None (soybean oil is refined, bleached, deodorized non-allergenic)

ANALYTICAL ATTRIBUTES		TYPICAL VALUE	PROCEDURE
Chemical Standard			
	Moisture as loss on drying	10% Max	ANA-051
Sieve Analysis	Through U.S. #20 Screen	95% Min	ANA-023
Microbiological Standards			
	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:
A fine textured off-white to light tan colored powdery seasoning blend. The product shall visually & organoleptically conform to a retained laboratory control standard. This product possesses the unique characteristic of being able to mask undesirable off-notes in certain applications as well as maintaining freshness in processed meat products. This custom-developed seasoning is part of Wixon's proprietary line of Wix-Fresh flavor technologies.

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 tightly sealed containers, to provide for a shelf life up to 12 months without appreciable loss of flavor and/or functionality.

EFFECTIVE: 10/26/05 **Approved by: ZJB**
REVISED: 01/24/2006 (AD)
ALLERGEN STATEMENT ADDED: 5/2/07 (GF); UPDATED: 1/6/09 GF
REVISED: 9/6/2011 (AD)