

## NUTRI-BREW® 5050 - Dry Blend

### Specifications:

#### Physical Chemical:

	Min.	Max.
Moisture, %		8.0
pH		6.0
Total Nitrogen, %	4.00	

#### Physical Chemical:

Catalog

- Physical chemistry: are analyzed batch by batch.

#### Microbiological:

	Catalog	Max.
Salmonella spp detection/25g	Present/Absent	
Staphylococcus aureus count, CFU/g		10
Total Coliforms Count, CFU/g		10
Yeast and Mold Count, CFU/g		250

- Microbiological: they are analyzed batch by batch.

Catalog Subtitle - Qualitative Analysis:

PRESENT / ABSENT: Present= Unsatisfactory // Absent= Satisfactory

### Sensory Information:

Aspect	Thin powder
Color	Yellowish
Taste	Characteristic

### Main Applications:

Beer

### Features and Benefits:

Brewing: Works as adjunct in the fermentation process of brewing, replacing corn and rice grits and malt.

### Packaging - Shelf Life:

Cali Manufactura : Paper Bag 25 Kg : 730 Days

### Storage:

Store on pallets, in a covered, dry and ventilated place, at room temperature.

### Regulatory Information:

Res. 5109/2005

CAS: 1162-65-8

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