

PRECISA BAKE® GF 10 - Blend

Specifications:

Physical Chemical:

	Min.	Max.
Dry Substance, %		100.00
Moisture, %		14.0
pH	4.5	6.0

Physical Chemical:

Catalog

- Physical chemistry: are analyzed batch by batch.

Microbiological:

	Catalog	Max.
Bacillus cereus count, CFU/g		10
Salmonella spp detection/25g	Present/Absent	
Staphylococcus Aureus detection /g	Present/Absent	
Total mesophilic bacterias, CFU/g		1,000
Yeast and Mold Count, CFU/g		1,000

- Microbiological: they are analyzed batch by batch.

Catalog Subtitle - Qualitative Analysis:

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

Sensory Information:

Aspect	Thin powder
Color	White
Odor	Free of strange odor
Taste	Free of strange odor

Main Applications:

Gluten free bakery products

Features and Benefits:

Provides similar texture and taste to gluten made products.

Packaging - Shelf Life:

Cali Manufactura : Paper Bag 12,500/25 Kg : 730 Days

Storage:

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

Regulatory Information:

FCC - Food Chemical Codex
Res. 5109/2005

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