

## PRECISA BAKE® GF10 - Dry Blend

System to replace wheat flour in gluten-free products.

### Specifications:

Physical Chemical:	Min.	Max.
Moisture, %		14.0
pH	4.5	6.0
SO <sub>2</sub> , ppm		50

Physical Chemical:	Catalog
Aspect (powders in general)	A/B/C
Color (visual)	A/B/C
Identification	Passes Test
Odor	A/B/C
Presence of gluten	Present/Absent
Taste	A/B/C

- Physical chemistry: are analyzed batch by batch.

Microbiological:	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		10,000
Bacillus cereus, CFU/g		10
Clostridium sulfite reducer, CFU/g		10
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		250
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		250

- Microbiological: they are analyzed batch by batch.

Complementaries Information:	Min.	Max.
Lead (Pb), ppm		0.20
Oil, %		0.15
Total Protein, %		0.50

### Complementaries Information: Catalog

- Complementary Analysis: controlled by periodic monitoring

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)
- B = Acceptable (slight difference from the standard)
- C = Unsatisfactory (big difference from the standard)

PASSES TEST: Pass Test= Satisfactory // No Pass= Unsatisfactory

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

### Sensory Information:

Aspect	Powder
Color	Slightly yellowish white
Odor	Characteristic
Taste	Characteristic

### Main Applications:

Gluten free bakery products (breads, pizza, pasta, cookies)

### Features and Benefits:

Provides similar texture and taste to gluten made products.

Replace wheat flour in bakery products.

### Packaging - Shelf Life:

Balsa Nova : Paper Bag 25/25 Kg : 730 Days

### Storage:

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

### Regulatory Information:

FCC - Food Chemical Codex

Halal Certificate

Kosher Certificate

Decree nº 55.871 - 26/03/65

RDC nº 7 - 18/02/11

RDC nº 14 - 28/03/14

RDC nº 26 - 02/07/15

RDC nº 42 - 29/08/13

RDC nº 331 - 23/12/19

CAS: 53124-00-8

CAS: 9004-65-3

CAS: 9005-25-8

RDC nº 240 - 26/07/18

Review: 00 Publication: 05.03.2021

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## PRECISA BAKE® GF10 - Dry Blend

System to replace wheat flour in gluten-free products.

### Nutritional Information,\*VT/100g:

Calcium	< 16 mg
Carbohydrate	88 g
Dietary fiber	< 1,0 %
Total Fat	< 0,15 %
Protein	< 0,5 %
Sodium	< 66 mg
Calories, kcal	352 Kcal

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