



PRECISA® BAKE GF 31471300

PRECISA® Bake GF is a flour replacement system used to manufacture high quality gluten-free products. It can be used in all applications that use wheat flour. It is particularly well suited for baked goods like breads and cookies.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	16.0
pH (20% w/w slurry)	5	7

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	349
Calories from fat	1
Total Fat, g	0.1
Saturated Fat, g	0
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	28
Total Carbohydrate, g	86.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	86.9
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	23
Iron, mg	0.3
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PRECISA® Bake GF is packaged in multi wall ply Kraft paper bags with a net weight of 55 lbs. PRECISA® Bake GF should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PRECISA® Bake GF is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca, Corn, Potato

United States

Meets FCC (Food Chemical Codex) requirements.

Labeling Food Starch-Modified
Corn Starch, Potato Starch

Canada

CFDA Regulation B.13.011
Labeling Tapioca Starch-Modified,
Corn Starch, Potato Starch

Features and Benefits

PRECISA® Bake GF is used for the production of high quality gluten-free food products. It is easy to formulate and, in most cases, works as a “drop-in” replacement for wheat flour. It eliminates common undesirable traits of gluten-free products such as grittiness and crumbliness. It allows consumers of gluten-free food products to achieve the textural experience of gluten containing products – chewiness, moistness and a pleasant eating experience. This product also allows for extended shelf stability with retention of sensory attributes. It is suitable for use in shelf stable or frozen prepared products as well as in dry mixes. PRECISA® Bake GF is bland in flavor.

Effective Date: February 12, 2019

Next Review Date: February 12, 2022

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