technical specification

HOMECRAFT® CREATE GF 10 31760D00

HOMECRAFT® Create GF 10 functional flour is a flour replacement system 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 applications like muffins and pound cakes. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	14.0
pH (20% w/w slurry)	5.0	7.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Microbiological Limits

	Max.
Total Plate Count/g	50,000
Yeast+Mold/g	500
E. coli	Negative
Salmonella	Negative

Nutritional Data/100 g

	Typical
Calories	363
Calories from Fat	8.1
Total Fat, g	0.9
Saturated Fat, g	0.3
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	4
Total Carbohydrate, g	83.2
Dietary Fiber, g	0
Total Sugars**, g	0.2
Added Sugars, g	0
Other Carbohydrate, g	83.0
Protein, g	5.6
Vitamin D, mcg	0
Calcium mg	11
Iron, mg	0.3
Potassium, mg	88
Ash, g	0.1

* Not present at level of quantification.
** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve
Halal

Packaging and Storage

HOMECRAFT® Create GF 10 functional flour is packaged in multi ply kraft paper bags with a net weight of 55 lbs. HOMECRAFT® Create GF 10 functional flour should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for HOMECRAFT® Create GF 10 functional flour is 12 months from the date of manufacture.

Regulatory Data

Source: Rice, Tapioca

United States

FDA Regulation	21CFR 170.30 (GRAS)
Labeling	Rice Flour, Tapioca Flour

Canada

CFDA Regulation	Unstandardized Food
Labeling	Rice Flour, Tapioca Flour

Features and Benefits

HOMECRAFT® Create GF 10 functional flour 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 swallowing 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. HOMECRAFT Create GF10 functional flour has a simple and clean ingredient statement.
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Effective Date: May 10, 2020 Next Review Date: May 10, 2023

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