



PRECISA® BAKE I30 (31595401US)

31595401

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	20	%
pH (viscosity solution)	4.5	8.5	pH
Powder Color (Visual)	OFF WHITE-LIGHT BROWN		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (3.0%, RV@20RPM, 25C)	600	1800	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	10000	cfu
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	<10 CFU		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g
Total Mold (BAM)	0	200	/g
Total Yeast (BAM)	0	200	/g

Screen Test

	Min.	Max.	
USS#60 Mesh Through	90		%

Nutritional Data/100g

Calories	175.22
Total Fat (g)	0.22
Saturated Fat (g)	0.01
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.03
Total Carbohydrates (g)	85.93
Dietary Fiber (2016) (g)	0.41
Total Sugars (g)	0.11
Includes Added Sugars (g)	0.00
Protein (g)	0.30
Water (g)	13.34
Ash (g)	0.32
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	69.65
Calcium (mg)	64.35
Iron (mg)	0.43
Potassium (mg)	29.56

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all "non-digestible carbohydrates" (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal. Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND – these values have not been determined.

Certification

Kosher

Packaging and Storage

Standard Packing	50# Bags, 2,000# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.
Minimum Qty	50.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	35 business days

Usage Levels

Typical Usage Level	5.0 – 25.0%
Solubility	0
Suggested Uses	gluten-free muffins, cookies, cakes and breads

Regulatory Data

CAS #	9005-25-8, 9000-01-5, 11138-66-2, 9000-30-0
E #	NA, 414, 415, 412
HS Tariff #	2106.90
Country of Origin	Made in USA from domestic and/or imported ingredients

USDA (BE) Status	BE
------------------	----

United States	
---------------	--

FDA Regulation	182.1, 184.1330, 172.695, 184.1339
----------------	------------------------------------

Label Declaration	Potato Starch, Rice Starch, Gum Acacia, Xanthan Gum, Guar Gum
-------------------	---

Date Updated: 12/2/2020

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.

5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd.,
West Mississauga, Ontario L5B
0H9 Canada
905.281.7950

www.ingredion.us