



**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.

|            |          |
|------------|----------|
| E. coli    | Negative |
| Salmonella | 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: April 13, 2022

Next Review Date: April 13, 2025

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