



PenTech® GF TTB 31563404

PenTech® GF TTB is a Gluten-Free Blend of modified food starch, rice flour and gums specifically designed for use to produce gluten-free tortillas

Chemical and Physical Properties

	Min.	Max.
Moisture %	9.0	13.0
pH	5.5	8.0
Gluten ppm		20

Physical Appearance

	Typical
Color	White to Off White
Form	Fine Powder

Microbiological Limits

	Max.
Total Plate Count, cfu/g	100,000
Yeast, cfu/g	1000
Mold, cfu/g	1000

Nutritional Data/100 g

	Typical
Calories	350
Calories from fat	4
Total Fat, g	0.4
Cholesterol, mg	0
Sodium, mg	101
Total Carbohydrate, g	85.2
Dietary Fiber, g	2.0
Total Sugars*, g	0.4
Added Sugars, g	0
Other Carbohydrate, g	82.8
Protein, g	2.3
Vitamin D, mcg	0
Calcium mg	20
Iron, mg	0.3
Potassium, mg	53
Ash, g	0.1

* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve

Packaging and Storage

PenTech® GF TTB is packaged in multi ply kraft paper bags. PenTech® GF TTB should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PenTech® GF TTB is 24 months from the date of manufacture.

Regulatory Data

Source Potato, Rice, Tapioca

United States

Meets FCC (Food Chemical Codex) requirements.

Labeling Food Starch Modified, Rice Flour, Potato Starch, Tapioca Starch, Waxy Rice Flour, Sodium Carboxymethylcellulose, Dextrose, Guar Gum, Xanthan Gum

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Food Starch, Rice Flour, Potato Starch, Tapioca Starch, Waxy Rice Flour, Sodium Carboxymethylcellulose, Dextrose, Guar Gum, Xanthan Gum

Features and Benefits

- Excellent Flexibility
- Rollability
- Machinability
- Bland Flavor
- Water Holding Capability

Effective Date: October 6, 2022

Next Review Date: October 6, 2025

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