

# NUTRI-BREW® 5000 M - Corn Gluten Meal

Corn gluten obtained through separation and concentration of gluten removed from corn.

#### Specifications:

Physical Chemical:	Mín.	Max.
Moisture, %		8.0
рН	5.0	7.0
Total Nitrogen, %	8.80	
Physical Chemical:	Catalog	
Aspect (powders in general)	A/B/C	
Color	A/B/C	
Odor	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Microbiological:	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		10,000
Bacillus cereus, CFU/g		500
Clostridium sulfite reducer, CFU/g		10
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		2,500
Salmonella/25g	Present/Absent	
Total Coliform, CFU/g		10
Yeasts, CFU/g		2,500

- Microbiological: they are analyzed batch by batch.

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)
- B = Acceptable (slight difference from the standard)
- C = Unsatisfactory (big difference from the standard)

#### **Sensory Information:**

Aspect	Powder
Color	Yellowish
Odor	Characteristic
Taste	Characteristic

### **Main Applications:**

Yeast nutrient

#### Features and Benefits:

Flans and dairy desserts: Gelling agent resistant to retrogradation.

Starch Jellies: Acts as body agent, assuring its

high consistency during the shelf life.

Coated Products: Helps to maintain crispness.

Coated Products: Helps to protect against moisture.

Promotes formation of gel with soft texture and of

low viscosity.

# Packaging - Shelf Life:

Balsa Nova : Paper Bag 20 Kg : 730 Days Mogi-Guaçu : Paper Bag 20 Kg : 730 Days

#### Storage:

Store in a covered, dry, ventilated, clean place and at least 40 cm away from the walls, at room temperature.

## **Regulatory Information:**

Halal Certificate Kosher Certificate Decree nº 55.871 - 26/03/65

RDC nº 27 - 28/03/00 RDC nº 42 - 29/08/13 RDC nº 331 - 23/12/19 CAS: 66071-96-3

RDC nº 240 - 26/07/18

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