

## NUTRI-BREW® 5000 M - Corn Gluten Meal

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

### Specifications:

#### Physical Chemical:

	Min.	Max.
Moisture, %		8.0
pH	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

Decrete 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