

# **GPI GF Cookie Mix**

### DESCRIPTION

GPI GF Cookie Mix is a high quality gluten free cookie mix.

### FEATURES AND BENEFITS

- gluten-free
- produces moist and soft cookies
- easy to prepare
- versatile base mix

### RECOMMENDED DOSAGE LEVEL

360g (2 Cups) to yield 24 cookies.

### INGREDIENTS

White rice flour, sugar, icing sugar, tapioca starch, salt, sodium bicarbonate E500ii, xanthan gum E415.

#### PHYSICAL PROPERTIES

Appearance	:	light yellow to brown powder
Form	:	free to clumping flowing powder

### MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count	< 20,000 cfu/g
Yeast and Molds	< 1000 cfu/g
Escherichia coli	negative in 10g

Safety Data Sheet (SDS) and Allergen Information are available on request.

## **REGULATORY INFORMATION**

Conforms to the FAO/WHO (JECFA), Canada Food and Drugs Act, U.S. FDA, EU Regulations and Food Chemicals Codex Standards.

### SHELF LIFE

One year in its original packaging, in a dry and cool room, away from floor and walls.

### PACKAGING

Three-ply white kraft, PE lined paper bags with heat seal closure. Each bag contains a net weight of 25 kgs and is palletized in 1,000 kgs or 3,000 kgs lots and shrink-wrapped. All material complies with US FDA and EU food contact regulations.

## **GPI GF COOKIE NUTRITIONAL PROFILE\***

(Approximate values per 100 grams serving)

Energy Value(KJ)	1518.9
Energy Value(kcal)	362.5
Fat Energy(KJ)	18.9
Fat Energy(kcal)	4.5
Total Fat, grams	0.5
Saturated Fat, grams	0.2
Total Carbohydrate, grams	89
Sugar, grams	40
Polyols, grams	0
Starch, grams	49
Dietary Fiber, grams	1
Protein, grams	3
Sodium(Na), grams	0.45
Salt{Sodium(Na) x 2.5}, grams	1.23

\*Internal or external laboratories perform these analyses occasionally as a service for our customers according to their requirements.

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GPI reserves the right to change specifications at any time.

Henry Liu-Technical Director

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