

GPI GF Pizza C Mix

DESCRIPTION

GPI GF Pizza C Mix is a high quality gluten-free pizza dough mix.

FUNCTIONAL PROPERTIES

- ◆ Gluten-free
- Yields easy to handle dough
- Easy to prepare
- Enhances structure of baked crusts to better support toppings
- ♦ Yields pizza with crispy crust

RECOMMENDED DOSAGE LEVEL

Please refer to ADS.

INGREDIENT COMPOSITION

White Rice Flour, Cornstarch, Brown Rice Flour, Tapioca Starch, Sugar, Hydroxypropyl Methyl Cellulose (E464), Baking powder (Disodium Diphosphate E450i, Sodium Bicarbonate E500ii, Cornstarch, Monocalcium Phosphate E341i), Salt, Xanthan Gum (E415)

PHYSICAL- CHEMICAL PROPERTIES

Appearance : Cream to brown powder

Form : free to clumping flowing powder

Presence of Gluten: less than 20 ppm

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 (unopened), 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.

NUTRITIONAL PROFILE*

(Approximate values per 100 grams serving)

Energy Value(KJ)	1340.8
Energy Value(kcal)	320
Fat Energy(KJ)	11.7
Fat Energy(kcal)	2.8
Total Fat, grams	0.7
Saturated Fat, grams	0
Total Carbohydrate, grams	80
Sugar, grams	6
Polyols, grams	0
Starch, grams	68
Dietary Fiber, grams	5
Protein, grams	3
Sodium(Na), grams	1.05
Salt {Sodium(Na) x 2.5}, grams	2.63

^{*}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