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1. Description : defatted rice bran hydrolyzate for use as an ingredient in bakery products.

2. Technological properties:

- Capacity enhancer of flavor with salt reduction property;
- High water retention capacity after baking;
- The antioxidant action of inositol.
- Product thermostable, with less color change.

3. Sensorial and nutritional properties:

- Color and flavor;
- High content of beta glucans;
- High content of dietary fiber;
- Balanced composition of fibers, proteins and carbohydrates;
- GMO free and contains no gluten.

4. Applications and recommendations for use in bakery products :

- Regular bread, up to 25%;
- Special bread, up to 10%;
- Pizza, up to 20%;
- Fresh pasta or dried, up to 30%;
- Wholemeal products, up to 25%.

5. Physico chemical and microbiological:

Sensory Characteristics		Standards
Aspect		Powder
Color		Beige
Taste/Odor		Characteristic
Elaborado por		Aprovado por
Gerência Industrial		
Julio Cláudio Vergara CQ HT Nutri	Ana Paula M. Döring GQ HT Nutri	



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Foreign material	Absence
Physico Chemical	Standards
Moisture	Máx. 8%
Crude protein (db)	Mín. 22%
Crude Fiber	Máx. 10%
Mineral matter	Máx. 12%
Fat	Máx. 1,5%
carbohydrates	Aprox. 47,0%
Calories	285 kcal/100g

Vitamins	mg/100g
Vitamin PP	22
Vitamin E	22
Vitamin B1	0,81
Vitamin B2	1,55
Vitamin B6	2,18

Amino Acids	%
Alanine	1,32
Arginine	1,60
Ác. Aspartic	1,97
Glycine	1,17
Glucans	9,76
Isoleucine	0,72
Leucine	1,42
Ác. Glutâmico	2,99
Lisine	0,92
Cistine	0,43
Metionine	0,35
Phenilalanine	0,92
Tirosine	0,84
Treonine	0,86
Triptophan	0,17
Proline	1,00
Valine	1,25
Histidine	0,48
Serine	1,04

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total amino acids	19,29
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Fibers	%
Crude fiber	9,68
Dietary fiber	34,80
Soluble Dietary Fiber	0,16
Insoluble Dietary Fiber	34,64

characterization complement	%
Fucose	0,26
Arabinose	5,75
Galactose	5,60
Beta glucanas	9,76
Glicose	35,75
Glicose livre	1,77
Xilose	5,33
Rhamnose	0,31
Manose	1,20
Frutose	0,58
Frutose livre	0,96
Sacarose	2,15
Raffinose	0,39
Maltose	1,38
Celulose	8,09
Hemicelulose	24,50
Lactose (HPLC)	0,05
Glicídeos Totais (HPLC)	54,76
Inositol	8,20

Microbiological	Standards UFC/g
Coliform count the 45 °C	Smaller / equal 100
Count Bacillus cereus	Smaller /equal 3.000
Salmonella in SP 25 g	Absence

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6. Use form : the product should be added to the mass within the indicated concentrations together with wheat flour.

7. Presentation and packaging : powdered product, homogeneous micronized. Polyethylene bags 25 kg

8. Storage conditions: to keep the product away from direct sunlight, keeping tightly closed in a cool dry place.

9. Additional informations:

IMUNOFIBER is a multifunctional ingredient with many advantages over conventional flour and bran for the healthful calls that can be promoted by adding it. It is hypoallergenic, gluten free and low-fat combined with high levels of fiber, carbohydrates and proteins significantly favor the nutritional value of the final bakery products.

10. Shelf life: 1 year after manufacture date.

11. Food safety:

IMUNOFIBER the ingredient is obtained by a manufacturing process guaranteed by HACCP and Good Manufacturing Practices certified quality assurance for food-grade applications.

12. Technical support: .: the company CLW Alimentos has specialists in the development of formulations for bakery products through partnerships with universities and research centers of reference to meet the technical needs of companies

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