



bramérica **FOODS**
B R A Z I L I A N C O M M O D I T I E S

PORTFOLIO

Technical Specifications – Cassava Starch

Cassava Starch Is a raw material used in the industry, especially in fabrics, papers, glues, inks, meat, beer and food. It is also used in the oil industry, in well drilling bits; as well as in the production of biodegradable packaging, replacing petroleum derivatives.



Physical and Chemical Characteristics

PH: 5.0 – 7.0

Moisture: Max. 14%

Particle Size:

Cross the sieve mesh #100: Min.99%

Acidity: Max. 3,5ml

Pulp: Max. 0,5ml

Embers: Max. 0,20%

Viscosity Brookfield: 180–300 Cps

Foreign Particles: Absent

Arsenic: Absent – mg/kg

Lead: Absent – mg/kg

Gelatinization point : 60°C – 65° C.

Color: White

Olor: Characteristic

Solubility: Soluble in water

Aspect: Fine powder, typical of tapioca starch

Microbiological Parameters

Total enumeration of mesophilic bacteria: Máx. 5×10^3 /g (UFC/g)

Fecal Coliform origin: Absent in 1g

Technical Specifications – Corn Meal

Corn Meal is a fine-grained corn flour, with high starch content and great purity, free of film and germs, yellow in color, with a characteristic smell and flavor of corn. It is used as an ingredient in dishes such as porridges, puddings, bread rolls, corn cream, among others



Physical and Chemical Characteristics

Humidity: Maximum 13%
Oil content: Maximum 1.5%
Crude protein: Minimum 7%
Crude fiber: Maximum 1%
Starch: Minimum 80%

Granulometry:

0.500 mm | Sieve 35 | Maximum 10%
0.425 mm | Sieve 40 | Maximum 15%
0.250 mm | Sieve 60 | Between 40 and 55%
0.150 mm | Sieve 100 | Between 10 and 25%
Plate | Background | Between 15 and 30%

Sensory Evaluation

Color: Yellow
Taste: Characteristic
Odor: Characteristic
Appearance: Fine flour



Technical Specifications – Corn Grits

Corn Grits is a raw material used in the production of beer, also used for the production of snacks, flakes, bird feed and food packaging industry.

Physical and Chemical Characteristics

GRANULOMETRY

SIEVE (ABNT): Standard

16 (1,18 mm): Máx 1,0

35 (0,500 mm): 60 - 90

60 (0,250 mm): Máx. 30,0

Through: Max. 4,0

Moisture: Max. 13,0 %

Oil Content: Max. 0,8 %

Acidity (ml sol. 1N de NaOH/100g): Máx. 0,3 %

Desoxinivalenol: Máx. 750 ppb

Fumonisin (B1 e B2): Máx. 1000 ppb

Zearalenone: Máx. 150 ppb

Ochratoxin A: Máx. 10 ppb

Aflatoxin: Absent

Sensory Evaluation

Appearance: Permeated endosperm, without film.

Color: Yellow

Odor: Characteristic of corn



Technical Specifications – Arepa Flour

Arepa Flour is a raw material for industries in the production of Arepas-type maize pasta, very popular and traditional in the gastronomy of countries such as Venezuela, Colombia and Panama.

They are consumed in various ways, and can be stuffed, pure with butter, with meat, egg, cheese and various other options.

Physical and Chemical Characteristics

GRANULOMETRY

SIEVE (ABNT): Standard

20 (0,850mm): Max. 0,0

40 (0,425mm): Max. 3,0

50 (0,300mm): Max. 35,0

120 (0,125mm): Min. 40,0

400 (0,038mm): Max. 35,0

Through: Min. 10,00

Moisture: Max. 14 %

Oil Content: Max. 2,0 %

Acidity (ml sol. 1N de NaOH/100g): Max. 3,0 %

Iron: 42,0 – 62,0 ppm

Folic acid: 1,5 – 2,24 ppm

Desoxinivalenol: Max. 750 ppb

Fumonisin (B1 e B2): Max. 1500 ppb

Zearalenone: Max. 150 ppb

Ochratoxin A: Max. 10 ppb

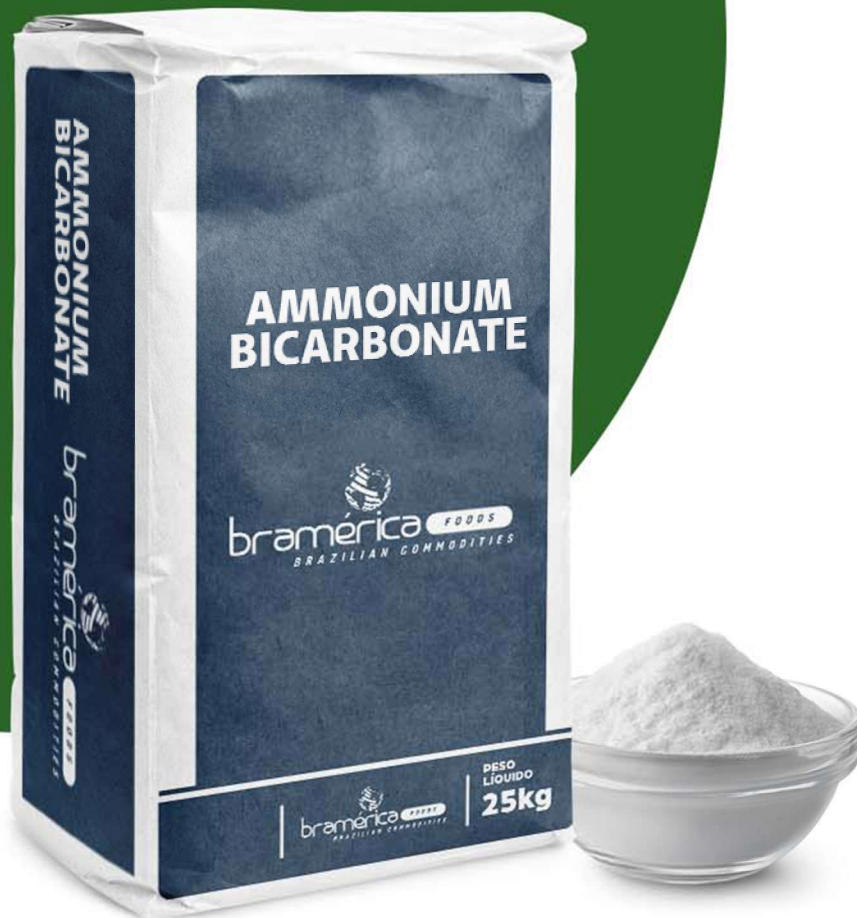
Aflatoxin Max.: 20 ppb

Sensory Evaluation

Appearance: Degerminated endosperm, skinless

Color: Yellow

Odor: Characteristic of corn



Technical Specifications - Ammonium Bicarbonate

Ammonium Bicarbonate is used as a chemical yeast in cooking. In the food industry it is used as a leavening agent for flat products such as biscuits. In China it is used for steamed buns and Chinese almond biscuits. It is also used in cosmetic industry and leather processing, in pharmaceutical industry, as a foaming agent in elaboration of plastics and rubber and as a component in the manufacture of fungicides, fire extinguishers and cleaning products.

Characteristics

Chemical salt, white crystalline powder, soluble in water, insoluble in alcohol. It volatilizes quickly at 60 °C. It volatilizes slowly at room temperature if it has low humidity. It is produced by combining ammonia (NH₃) and carbon dioxide (CO₂).

Chemical Formula

NH₄ HCO₃

Physical and Chemical Characteristics

PH – solution at 1%: 7.0– 8.0

Moisture: 0.25% maximum

Solubility to 30 °C (g NH₄HCO₃/ 100g H₂O): 20

Thermic decomposition: Between 35 and 60 °C

Vapor density: 2.7

% of Ammonium bicarbonate: 99.0– 100.5

% of NH₃: 20.4– 21.6

% of Carbon dioxide (CO₂): 53.5– 56.0

Iron (ppm. max): 40

Sulphates (ppm. max): 70

Chlorides (ppm. max): 70

Heavy metals (ppm. max): 1

Arsenic (ppm. max): 2

Sensory Evaluation

Appearance: White crystal powder

Color: White or colorless

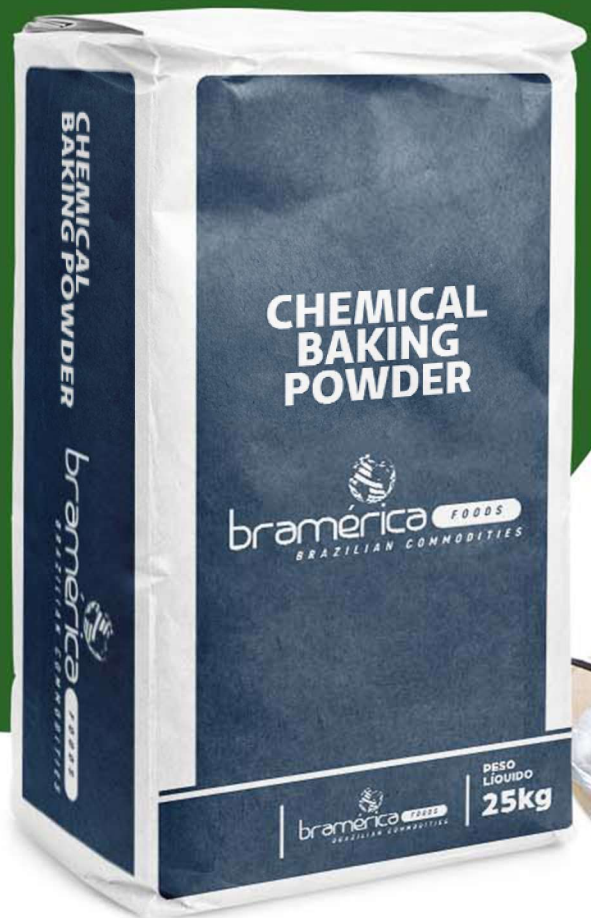
Odor: Slight ammonia odor

Microbiological Parameters

Heterotrophic plate counts: 3×10^2 UFC/g

Yeasts: Less than 10 UFC/g

Molds: Less than 10 UFC/g



Technical Specifications - Chemical Baking Powder

Chemical Baking Powder is used to make cakes, blender pies, pancakes and cookies.

Physical and Chemical Characteristics

Moisture: Max 14%

Sensory Evaluation

Appearance: Powder

Color: White

Odor: Characteristic

Microbiological Parameters

Bacillus Cereus: Max.5000 UFC/g

Coliformes/45°C: Max. 100 NMP/g

Salmonella sp: Absent in 25g



Technical Specifications – Maize Starch

Maize Starch is an element present in the manufacture of food, being the main raw material of the so-called extruded products, such as cookies, breakfast cereals, pre-cooked pasta and others.

Physical and Chemical Characteristics

PH: 4.5 – 5.5

Moisture: Max. 14%

Protein: Max. 0.40%

Ashes: Max. 0.20%

Viscosity Brookfield: Min. 480 uB

SO₂: Max. 80 ppm

Sensory Evaluation

Appearance: Solid in fine powder form, tasteless

Color: White

Odor: odorless



Technical Specifications – Baking Soda

Baking Soda is a laboratory reagent, in gold and platinum electrodeposition; in tanneries; in the treatment of wool and silk; in animal nutrition; in ceramics; for preserving butter and wood; it is one of the components of deodorant talcs. It is also used in the manufacture of foam fire extinguishers. In the kitchen, it is used as a yeast in the preparation of pasta, meat tenderizer, cooking vegetables, washing fruits and vegetables and washing pans.

Physical and Chemical Characteristics

PH: Max. 8.6

Purity: Min. 99.0%

Iron: Max. 20 ppm

Chlorides: Max. 0.10%

Heavy metals: Max. 0,0005%

Arsenic: Max. 0.0002%

Moisture: Max. 0,25%

Sensory Evaluation

Appearance: powder

Color: White

Odor: odorless



+ 55 (41) 3347-3051



+ 55 (41) 9.9848-0439



international@bramerica.com.br



international@bramerica.com.br



www.linkedin.com/company/bramericafoods



Rua Pedro Gusso, 2001 | CEP: 81.310-300
Curitiba/PR – BRAZIL

