BAKING PREMIX





KETO GLUTEN-FREE HIGH-FIBER BROWNIE

Microwavable, Baking Mix with Xia Powder 435 LM



A NUTRIENT-DENSE LOW-CARB MUFFIN, HIGH IN FIBRE AND PROTEIN WITH SUSTAINABLE NATURAL CHIA INGREDIENTS

TECHNICAL KEY ATTRIBUTES

- Moist and soft crumb
- Improved dough formation
- Increased dough viscosity and moisture retention



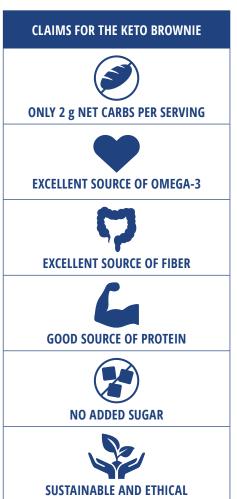
A simple natural ingredient, Benexia[®] Xia Powder 435 LM, brings a perfect texture and a great flavor to this Keto Brownie, additionally to the amazing nutrition found in chia seed. This high fiber, high protein bakery premix checks all the boxes: texture, taste, simplicity and nutrition fortification.

Nutritional Value

Serving Size: 1 BROWNIE (50 g)

| Nutrients | Per 100 g | Per Serving |
|------------------------------|--------------|----------------|
| Calories [kcal] | 250 | 125 |
| Total Fat [g] | 11 | 5 |
| Saturated Fat [g] | 1.5 | 0.7 |
| Trans Fat [g] | 0 | 0 |
| Sodium [mg] | 491 | 245 |
| Total Carbohydrates [g] | 15 | 7 |
| Available Carbohydrates [g] | 4 | 2 |
| Fiber [g] | 11 | 5 |
| Total Sugars [g] | 2 | 1 |
| Includes Og Added Sugars [g] | | |
| Erythritol [g] | 35 | 18 |
| Protein [g] | 28 | 14 |
| Omega-3 ALA [mg] | 1685 | 843 |





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| | TECHNICAL | INFORMATION |
|--|------------------|--------------------|
|--|------------------|--------------------|

| Product Reference Code: | Benexia KCMGFB-25 kg | | | |
|-------------------------------|--|------------------|-----------------------------|--|
| Ingredients: | Erythritol, whole almond flour, egg albumin, Chia Fiber (Benexia® XP 435 LM), cocoa powder, baking soda, emulsifier, sodium phosphate, calcium mono-phosphate, xanthan gum, caramel natural color, salt, and Stevia. | | | |
| Preparation: | Keto Chia Microwave Brownie Mix | | 50 grams | |
| | Water | | 35 cc (5 tablespoon aprox.) | |
| | Incorporate all the ingredients and beat for 30 seconds slowly in a cup or bowl. Bake 1 minute and 30 seconds to 2 minutes in high potency microwave. Remove from the cup and enjoy with your favorite topping | | | |
| Organoleptic Parameters: | Appearance | Powder | | |
| organoleptic rarameters. | Color | Chocolate | | |
| | Taste and Odor | Characteristic | | |
| Microbiology Characteristics: | | Specification | Method* | |
| | Total Plate Count | ≤ 10,000 CFU/g | ISO 4833 | |
| | Yeasts | ≤ 100 CFU/g | ISO 21527 | |
| | Moulds | ≤ 100 CFU/g | ISO 21527 | |
| | Coliforms | ≤ 10 CFU/g | ISO 4832 | |
| | E. coli | Absence | ISO 7251 | |
| | Salmonella | Absence (0/375g) | ISO 6579 | |
| | Heavy Metals | ≤ 0.1 ppm | AOAC 986.15 | |
| | Total Aflatoxins | ≤4 ppb | LC-MS-MS | |
| | * Or equivalent method | | | |
| Net Content: | 25 kg. | | | |
| Packaging: | Kraft / LDPE. | | | |
| Shelf life: | 24 months. | | | |
| Storage indications: | Dry, cool and airy place. | | | |
| Allergen information: | This product contains soy and egg, and is processed in a plant that also processes derived products from soy, milk, nuts and sesame. | | | |
| Quality management system: | Product elaborated according to what is established in HACCP of the Codex Alimentarius Commission and the joint FAO / WHO program on food standards NCh 2861 of.2004, "Hazard analysis and critical control points (HACCP) system. | | | |

Manufactured for Benexia SA by Patricio Fry Vanni. Res. SEREMI Salud Aconcagua Nº 5897 del 13/10/1997