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1. Baker's Percentage: means that each ingredient is a certain percentage of the weight of the total flour in the formula. 2. To determine the percentage: All ingredients must be expressed in the same unit (pounds). Baker's Percentage Formula: $\frac{\text{Weight of ingredient}}{\text{Weight of flour}} \times 100\%$

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Chemical Contaminants. Includes pesticides, food additives, preservatives, cleaning supplies and toxic metals from cookware and equipment. Biological Contaminant. Includes certain bacteria, viruses, parasites, and fungi, as well as certain plants, mushrooms and seafood that carry harmful toxins. Physical Contaminant.

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