



No  
compromise  
gluten-free  
bakery  
foods

Factsheet

## The growing importance of gluten-free

With the European gluten-free market predicted to grow by 62%, from around \$1.6 billion dollars in 2015 to \$2.5 billion in 2020, there is a clear and growing demand for gluten-free products<sup>1</sup>. The bakery sector in particular is leading this growth, accounting for almost two thirds of the gluten-free market, which is anticipated to increase in value from \$960 million dollars in 2015 to \$1.6 billion dollars in 2020<sup>1</sup>. This demand is not only from those who are gluten-intolerant, but an increasing number of consumers are choosing to eliminate gluten from their diets for health and wellness reasons.



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IDEAS TO SOLUTIONS

## Ingredient gluten-free bakery capabilities

Gluten-free bakery products are often considered to be of poorer quality than gluten-containing goods. They can be dry, lacking in taste and nutritionally poor - deficient in protein and fibre and frequently higher in sugar and fat. This is particularly problematic when consumer expectations of gluten-free foods are increasing. So how can manufacturers turn this around so that their gluten-free products delight consumers and have them coming back for more?

### GLUTEN-FREE MADE EASY

Ingredient can help you formulate delicious, nutritious gluten-free products without compromising taste, texture or visual appeal. We have a range of gluten-free ingredients to help you solve even the most testing of challenges: your gluten-free bakery product quickly to the market.

#### HEMOCRAFT® CREATE GF 20 FLOUR

A flour solution for premium gluten-free products

- Certified gluten-free functional flour based on tapioca and rice which enables a simple 'flour' label declaration
- Enables production of premium quality gluten-free bakery goods
  - Neutral taste profile, even at higher dosage levels
  - Enhances dough hydration and reduces baking losses
  - Unique composition provides good volume in breads, a homogenous crumb structure, and a smooth, soft and elastic texture

#### PRECISA® BAKE GF TEXTURISING SYSTEM

A highly functional gluten-free solution


- Allows the production of high quality gluten-free baked goods whilst helping to reduce development time
- Cost efficient functional system based on modified and native starches, certified gluten-free
- Produces baked goods with proven superior quality e.g. smoothness, moistness and cohesiveness
- Maintains texture over shelf life

#### HI-MAIZE® 260 RESISTANT STARCH

A natural gluten-free source of fibre

- Easiest way to add fibre to bakery products - does not impact dough rheology, aspect, taste or texture
- Based on maize starch requiring a simple 'starch' label declaration, certified gluten-free
- Contains 60% fibre
- Scientifically substantiated to induce a lower blood glucose rise following a meal (approved EU health claim, May 2012)
- Improves the nutritional profile of everyday foods – breads, pasta, cereals, cereal bars and biscuits





## Ingredient gluten-free bakery capabilities

### BREAD

#### Highly functional gluten-free flour

##### **HEMOCRAFT® Create GF 20 flour**

is a versatile and effective clean label flour system that provides softness, freshness and texture stability to yeast leavened gluten-free formulations, without compromising on eating quality and shelf-life stability.

#### High quality GF flour base

##### **HEMOCRAFT® Pulse flour range**

contain four gluten-free fine-particle flours, made from faba bean, chickpea, yellow lentil and yellow split pea.

#### Highly functional gluten-free starch

##### **PRECISA® Bake GF texturising system**

allows manufacturers to easily create high quality, certified gluten-free bread at an affordable cost.

#### Enhance nutrition

##### **HI-MAIZE® 260 resistant starch**

is an 'invisible' high fibre, resistant starch that can help improve the nutritional composition of baked goods without impacting the overall consumer appeal.

##### **VITESSENCE™ Pulse protein range**

from yellow pea, yellow lentil and faba bean, enable manufacturers of bakery and snacks products to boost protein content.

### CAKES AND MUFFINS

#### Highly functional gluten-free starch

##### **PRECISA® Bake GF texturising system**

allows manufacturers to easily create high quality, certified gluten-free bread at an affordable cost.

#### Improve batter viscosity

##### **NOVATION® 2560 starch**


is a clean label functional waxy maize starch to control dough firmness in baked goods.

#### Enhance nutrition

##### **HI-MAIZE® 260 resistant starch**

is an 'invisible' high fibre, resistant starch that can help improve the nutritional composition of baked goods without impacting the overall consumer appeal.





## Ingredient gluten-free bakery capabilities

### BISCUITS, COOKIES AND CRACKERS

#### High quality gluten-free flour

**HEMLOCK® Pulse flour range** contains four gluten-free fine-particle flours, made from faba bean, chickpea, yellow lentil and yellow split pea. These flours contain the highest protein content in the range.

#### Excellent dough processability

**NOVATION® 2560 starch** is a clean label functional waxy maize starch to control dough firmness in baked goods.

**NATIONAL™ T37 starch and INSTANT TEXTRA® starch** are instant tapioca starches which improve dough sheetability and elasticity in baked goods.

#### Enhance nutrition

**HI-MAIZE® 260 resistant starch** is an 'invisible' high fibre, resistant starch that can help improve the nutritional composition of baked goods without impacting the overall consumer appeal.

**VITESSENCE™ Pulse protein range** from yellow pea, yellow lentil and faba bean, boosts the protein content of bakery and snacks.

#### Improve texture

**ULTRA-CRISP® CS starch and BAKA-SNAK® E starch** enhance expansion and crunchiness in gluten-free crackers.



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Delivering solutions.™

<sup>1</sup>. Euromonitor 2015

\*Free from substances causing allergies or intolerances as listed on Annex II of Reg (EC) 1169/2011, food information for consumers.

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