



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 products¹. 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 2020¹. 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.



Ingredion™

Ingredion
idea labs™
i2s
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.



CONTACT US

Ingredient Germany GmbH | +49 (0) 40 23 9150

Ingredient UK Ltd | +44 (0) 161 435 3200

[Ingredient.com/emea](https://www.ingredient.com/emea)



Ingredient™

Developing ideas.
Delivering solutions.™

¹. Euromonitor 2015

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

The information described above is offered solely for your consideration, investigation and independent verification. It is up to you to decide whether and how to use this information. Ingredient Incorporated and the Ingredient group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability or fitness for a particular purpose are hereby disclaimed. Ingredient Incorporated and the Ingredient group of companies assume no responsibility for any liability or damages arising out of or relating to the foregoing.

The INGREDIENT, BAKA-SNAK, HI-MAIZE, HEMLOCK, INSTANT TEXTRA, NATIONAL NOVATION, PRECISA, ULTRA-CRISP and VITESSENCE mark and logo are trademarks of the Ingredient group of companies. All rights reserved. All contents copyright ©2016.