

APPLICATIONS

GLUTEN-FREE



Pre-prepared formulas and specific gluten-free ingredients, discover our special lines for people with coeliac disease (gluten intolerant) and people who wish to eat gluten-free products.

EUROGERM Expertise

Gluten-free solutions and ingredients for all of your gluten-free bread making goals.

- Create all-new gluten-free finished products with our line of bread mixes
-> **Product solutions**
- Build your gluten-free recipe by improving the dough rheology, optimising the texture and preservation of your finished products
-> **Technological solutions**
- Add taste and visual options
-> **Sensory solutions**

PRODUCT SOLUTIONS	SENSORY SOLUTIONS	TECHNOLOGICAL SOLUTIONS
<p>PLAISANT GLUTEN-FREE LINE:</p> <ul style="list-style-type: none"> - ALL-FREE - MULTI-RECETTES - PAIN DE MIE - BAGUETTE - BAGUETTE CAMPAGNE - BUNS - MULTI-GRAINES <p>TRANCHES DE VIE</p>	<p>TASTE-COLOUR</p> <ul style="list-style-type: none"> - SOLUTEC COULEUR AMBREE - LEFAP RGC GF - PARFEN CACAO GF - PARFEN MAÏS GF <p>TOPPING</p> <ul style="list-style-type: none"> - GRAINS - FRUIT 	<p>BASES</p> <ul style="list-style-type: none"> - SOLUTEC GF TOAST BREAD - SOLUTEC GF BAGUETTE & BUN - SOLUTEC GF MULTIGRAINES <p>INGREDIENTS</p> <ul style="list-style-type: none"> - Thickening agents - Emulsifiers - Powdered yeast - Enzymes - Preservatives
<p>Formulation of a customised solution or a specific ingredients solution pursuant to your specifications</p>		

PRODUCT SOLUTIONS

- PLAISANT GLUTEN-FREE is a line of mixes used to make different bread products. Easy and practical, these pre-prepared mixes are used like conventional wheat flour, according to the predesigned charts.

	APPLICATIONS	DOUGH CHARACTERISTICS	ADVANTAGES	VISUAL	
PLAISANT GLUTEN-FREE	ALL-FREE	Bread baked in a mould without milk, lactose, eggs, soy or sesame seeds	Fluid Fermentation	Additive-free, spongy and nutritious	
	MULTI RECETTES	Bread, pie crust, pizza, cakes, crepes, sablés, donuts, confectioner's custard, béchamel sauce	Fluid / Variable fermentation crusts depending on the recipes	All-in-one mix Used like conventional flour	
	PAIN DE MIE	White bread "Specially spongy"	Fluid Expanding	Fresh and spongy texture Excellent	
	BAGUETTE	Baguette or pistolet shaped bread	Shapeable	Much like a traditional product	
	BAGUETTE CAMPAGNE	Baguette or pistolet shaped bread	Shapeable	Much like a traditional product	
	BUNS	Small buns	Shapeable	To make traditional-like hamburger buns	
	MULTI GRAINES	Sunflower, sesame, brown flax and millet seeds	Shapeable	Much like a traditional product, amber crust	
TRANCHES DE VIE	Bread, pie crust, pizza, cakes, crepes, sablés, donuts, confectioner's custard, béchamel sauce	Fluid / Variable fermentation crusts Depending on the recipes	All-in-one mix Used like conventional flour		

SENSORY SOLUTIONS

- Taste-Colour	DOSAGE	CLAIM	ADVANTAGES	VISUAL
SOLUTE GF COULEUR AMBREE	0.2% to 0.5% (of the weight of the powder)	Caramel colouring and gluten-free toasted flour mixture	Provides a brown crumb colour without modifying the organoleptic properties	
LEFAP RGC GF	Around 4%	Fermented rice flour and toasted carob germ flour mixture	Hides the off-notes associated with gluten-free formulas. Provides sweet brown butter notes	
PARFEN CACAO GF	Around 1 to 5%	Cocoa and toasted carob germ flour mixture	Provides a brown crumb colour and a light cocoa taste that combines well with the toasted	
PARFEN MAÏS GF	2 to 5 %	Roasted corn flour	Provides a yellow crumb colour and a pleasant roasted grill and brown butter taste	

Toppings (Your own customised ingredient mixes can be created)

GRAINS	FRUIT
Flax (organic) - Millet - Sunflower - Poppy - Sesame	Apricot (diced) - Fig (diced)

TECHNOLOGICAL SOLUTIONS

- TECHNOLOGICAL INGREDIENTS for targeted action on the dough

	CLAIM	FUNCTIONALITIES	
THICKENING AGENTS	SOLUTE GUAR GUM 50	Guar gum (E412)	Enhances moisture Fosters water development and retention, enhances sponginess
	SOLUTE XANTHAN GUM 15F	Xanthan gum (E415)	
	SOLUTE HPMC GF	Hydroxypropyl Methylcellulose (E464)	Enables structuring of dough and crumb
	SOLUTE CEL GUM 5F	Sodium carboxymethyl cellulose or Cellulose gum (E466)	Enhances moisture Fosters water retention
	SOLUTE ALGINATE F600	Alginate (E401)	Enhances moisture Thickens dough. Enhances viscosity and texture
EMULSIFIERS	ADDIGERM PREGEL RIZ PLUS	Pregel rice flour	Adds cold crank viscosity in finished products. Enhances the texture and shelf life
	SOLUTE DATA F190 (palm-based)	Diacyl tartaric acid ester of mono- and diglycerides and fatty acid diglyceride (E472e)	Delays starch gelatinisation Enhances the volume of the finished product
	SOLUTE SSL D560 (colza-based)	Sodium stearyl-2-lactylate (E481)	Enhances the crumb structure Enhances sponginess and limits staling
EMULSIFIERS	SOLUTE MONO S900 (palm-based)	Fatty acid mono and diglycerides (E471)	Enhances the crumb structure Enhances sponginess and limits staling
	BAKING POWDER	Powdered yeast Raising agent E450, E500ii	Used in non-fermented doughs to raise and aerate the dough (cookies, donuts, cakes, muffins)
ENZYMES	SOLUTE GF BAKING POWDER		
	ALPHASE AS 1500 GF <i>Recommended dosage: 0.1 to 0.75%</i>	Enzymatic solution	For better melting Enhances the product shelf life
	ALPHASE AB GF 0155 <i>Recommended dosage: around 1%</i>	Enzymatic solution	Adds moisture to the crumb Enhances the finished product shelf life
PRESERVATIVE	ADDIGERM SOFT GF 0605 <i>Dosage : around 4 %</i>	Enzyme and emulsifier complex	Enhances sponginess and the finished product shelf life
	SOLUTE ANTIMOLD GF <i>Dosage : around 1 %</i>	Preservative combination (E202 and E282)	Guarantees microbiological preservation of the finished product

- TECHNOLOGICAL BASES for rheology actions and working with the dough, the quality of the finished product (appearance, texture)

	APPLICATION	DOSAGE	FUNCTIONALITIES
SOLUTE GF TOAST BREAD	White bread	16% (of the weight of the recommended recipe)	Easier dough expansion and poaching Enhances development, provides a melting and moist texture
SOLUTE GF BAGUETTE & BUN	Baguette and Bun	9 % (of the weight of the recommended recipe)	Easier mechanical processing and dough expansion Enhances tolerance and slitting
SOLUTE GF MULTIGRAINES	Multi-grain bread	13 % (of the weight of the recommended recipe)	Easier mechanical processing and dough expansion Enhances tolerance, volume and slitting

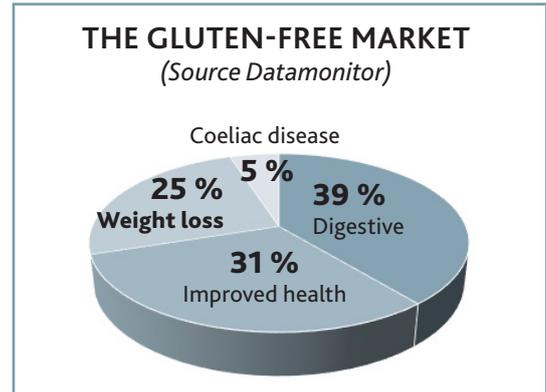
GLUTEN-FREE a growing market: why?

Gluten-free products have been developed over the last twenty years to meet the needs of people with coeliac disease (1 to 2% of the French population has been diagnosed with it and must eliminate gluten from their diets).

More recently, other consumers have turned towards this niche market which doesn't stop rising. The main reasons, which are sometimes irrational, leading consumers towards "gluten-free" go beyond intolerance issues (see the box).

According to Research & Markets, the world gluten-free product market should reach \$6.84 billion by 2019; in other words, +10% growth per year!

Pursuant to regulations in effect in Europe and the USA, a gluten-free product must have a gluten content of less than 20 mg/kg (EC Regulation no. 41/2009).



Therefore, professionals must offer consumers products which meet their demands. The considerable progress made in formulations makes it possible to produce gluten-free products nowadays with excellent taste characteristics much like traditional wheat flour-based products.

Depending on the desired result, the solutions offered by EUROGERM make it possible to work

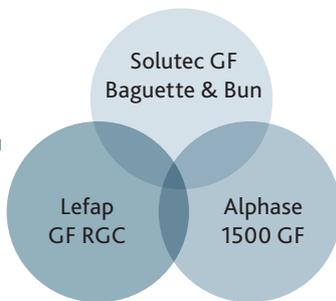
TECHNOLOGICAL:
enhances the texture depending on the application

PRESERVATION:
helps the product maintain spongy properties longer

TASTE-COLOUR:
hides parasitic taste notes, offers crumb colour, crunchiness...

EXAMPLE

Your gluten-free starch based recipe



Baguette shapeable with sweet brown butter notes preserves well



CONSIDERING
OUR FUTURE