

Gluten-Free
solutions



Versatile ingredient functionality

Consumer interest beyond celiac disease

Enhanced structure and textural properties

GPC scientists recognize the challenges of formulating for the gluten-free market and are proud to provide practical solutions to help meet your product development needs.



At **Grain Processing Corporation (GPC)** we know the target for gluten-free bakery items is evolving. The original goal was to deliver product that was edible for those specifically with a gluten intolerance, often due to celiac disease. Now the objective is to be appealing not only to those who require that diet, but also to the average consumer. This brings greater opportunities, but also more challenges. It takes an assortment of functional ingredients working together to match the textural characteristics of wheat-based bakery products. These combinations must provide appropriate structure and textural properties without leaving the finished product dry, crumbly, gritty or with off-flavors. GPC's corn-based ingredients are acceptable for gluten-free formulations; our specialty starches are key functional ingredients for bakery applications.

Technical Formulations

COOKIES & BARS

- Gluten-Free Chocolate Chip Cookies
- Gluten-Free Ginger Cookies
- Gluten-Free Cookies Flour Replacement
- Dry Mix Option for Gluten-Free Chocolate Chip Cookies
- Dry Mix Option for Gluten-Free Brownies

CAKES

- Gluten-Free Yellow Cake
- Gluten-Free Chocolate Cake
- Dry Mix Option for Gluten-Free Yellow Cake
- Dry Mix Option for Gluten-Free Chocolate Cake

QUICK BREADS

- Gluten-Free Muffins

YEAST BREADS

- Gluten-Free Cinnamon Rolls
- Gluten-Free Yeast Bread with a Multigrain Variation
- Gluten-Free Pizza Crust

DOUGHNUTS

- Gluten-Free Doughnuts
- Gluten-Free Chocolate Doughnuts

Ingredient Functionality

PURE-DENT® B700 CORN STARCH

- Leaves little to no powdery mouthfeel, unlike other starch alternatives in cookie, cake and quick bread applications
- Contributes to the cell structure and product volume of cake applications
- Binds moisture to improve dough handling in quick and yeast bread applications
- Clean flavor bulking agent

INSCOSITY® B656 INSTANT MODIFIED FOOD STARCH

- Improves moisture retention
- Increases dough and batter viscosities
- Controls cookie spread during baking
- Reduces the level of total flour replacement needed in cookie applications
- Improves cell structure and product volume in cake, quick bread and yeast bread applications

INSTANT PURE-COTE® B792 MODIFIED FOOD STARCH

- Contributes to textural bite in cookie applications
- Adds chewiness
- Improves process machinability
- Provides film-forming properties

GPC scientists continue to work on gluten-free applications. For additional information, contact your sales or technical representative.

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