





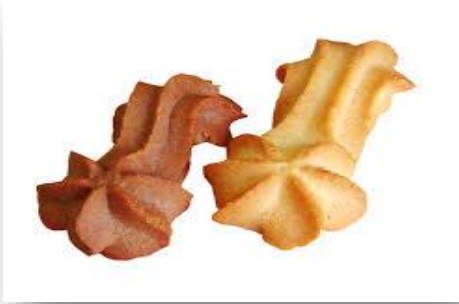

INTERSTARCH GLUTEN-FREE BAKING MIXES



GLUTEN-FREE PRODUCTS from INTERSTARCH

Brand name	"GLUTEN-FREE BAKING MIX FOR WHITE BREAD BAKING"			"GLUTEN-FREE BAKING MIX FOR HOMEMADE BREAD BAKING"			"GLUTEN-FREE BAKING MIX FOR FIBER ENRICHED DARK BREAD BAKING"		
Image of finished product									
Ingredients	Gluten-free wheat starch, corn starch, dried glucose syrup, rice flour, guar gum, salt, locust bean gum			Gluten-free wheat starch, gluten-free wheat fiber, corn starch, dried glucose syrup, guar gum, psyllium seed husks (vegetable fiber), salt, locust bean gum			Gluten-free wheat starch, dried glucose syrup, apple fiber, corn starch, guar gum, salt, locust bean gum		
Recommended recipe	1000 g baking mix, 40 g vegetable oil, 15 g dry yeast (or 40-45 g baker's yeast), near 1000 g water			1000 g baking mix, 40 g vegetable oil, 15 g dry yeast (or 40-45 g baker's yeast), near 1200 g water			1000 g baking mix, 40 g vegetable oil, 15 g dry yeast (or 40-45 g baker's yeast), near 1000 g water		
Package	500 g retail packages or 1 kg retail packages or 25 kg paper bag								
Gluten content	Less than 20 ppm (parts per million) - actual less than 5 ppm								
Shelf life	24 months								

GLUTEN-FREE PRODUCTS from INTERSTARCH

Brand name	GLUTEN-FREE BAKING MIX "GRÜNDORF" FOR CAKES AND COOKIES BAKING	GLUTEN-FREE BAKING MIX "GRÜNDORF" FOR BISCUITS BAKING	GLUTEN-FREE BAKING MIX "GRÜNDORF" FOR GINGERBREAD AND HONEY-CAKES BAKING
Image of finished product			
Ingredients	Rice flour, corn starch, gluten-free wheat starch, guar gum	Rice flour, corn flour, gluten-free wheat starch, corn starch, guar gum	Corn flour, rice flour, dried glucose syrup, corn starch, gluten-free wheat starch, psyllium seed husks (vegetable fiber), guar gum
Recommended recipe	<p><u>For baking of 1 kg muffins:</u> 307 g baking mix, 205 g sugar, 203 g margarine, 205 g dry egg mélange, 205 g raisins, 11 g sugar powder, 8 g ammonium bicarbonate E503, 1,5g vanillin</p>	<p><u>For baking of 1 kg cookies:</u> 567 g baking mix, 320 g margarine, 221 g sugar powder, 2 g baking soda E500, 1 g vanillin</p>	<p><u>For baking of 1 kg gingerbread (semi-ready product without glazing):</u> 650 g baking mix, 235 g sugar, 91 g margarine, 13 g dry egg mélange, 3g baking soda E500, 12 g ammonium bicarbonate E503, 1 g vanillin, 5 g dry spices</p>
Package	500 g retail packages or 1 kg retail packages or 25 kg paper bag	25 kg paper bag	25 kg paper bag
Gluten content	Less than 20 ppm (parts per million) - actual less than 5 ppm		
Shelf life	24 months		

Brand name

“GLUTEN-FREE BAKING MIX UNIVERSAL” (FLOUR REPLACER)

Image of finished product



Ingredients

Gluten-free wheat starch, psyllium seed husks (vegetable fiber), thickener: E464

Recommended recipe

For baking pizza: 520 g “Universal” mix, 10 g salt, 17 g sugar, 13 g yeast (fresh), 390 g water

For baking bread: 572 g “Universal” mix, 11 g salt, 18,7 g sugar, 55 g oil, 14,3 g yeast (fresh), 429 g water

Bundt Cake–Marmor: 350 g “Universal” mix, 250 g butter (soft), 200 g sugar, 50 g Wheat Starch (gluten free), 50 ml milk, 5 pieces eggs, 1 pack baking powder, 3 tb nougat crème

Package

500 g retail packages or 1 kg retail packages or 25 kg paper bag

Gluten content

Less than 20 ppm (parts per million) - actual less than 5 ppm

Shelf life

24 months

Customer benefits of GLUTEN-FREE BAKING MIXES “GRÜNDORF”

- ✓ Our baking mixes based on gluten-free wheat starch, that allows to get ready-made bakery products with the traditional taste of wheat bakery;
- ✓ All baking mixes are enriched with fiber, that is an important element of nutrition for maintaining health;
- ✓ Thanks to a well balanced and thought-out formula, baking with our mixes do not much harder than baking with flour, both at home (retail packing) and in industrial production (25 kg paper bag);
- ✓ Our baking mixtures can be flexibly used as a base for various bakery products. The taste can be changed by including spices, raisins and other additives to recipe;
- ✓ Baking mix “Universal” can be used as flour replacer in almost all recipes that includes flour (especially for baking pizza crusts, panettones, pasta and other);
- ✓ Also available gluten-free baking mixes for Belgian waffles, donuts and bagels;
- ✓ Thanks to own R&D laboratory, we can develop unique gluten-free baking recipe according to your needs;
- ✓ Our baking mixes are in compliance with legislation for all potential markets regarding the content of gluten in the products, labeled GLUTEN-FREE (less than 20 ppm gluten in the finished product) - the content in our baking mixes is less than 5 ppm;
- ✓ Retail packages certified and labeled «Gluten-free» from the Associations of Celiac Disease in Germany;



Ready made products from GLUTEN-FREE BAKING MIXES “GRÜNDORF”

