



GLUTEN FREE



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

GLUTEN FREE FLOUR

A versatile product for creating a range of gluten free baked goods.

100g	1kg	5kg	25kg	50kg
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BLINDING METHOD
Place 40g flour in a mixing bowl. Add a primary yeast, mix & slow down to 4 minutes size. At 10g add water & knead. Dough temperature should be 24°C - 26°C. Bulk fermentation is not required. Rest for 10 minutes to 60g per unit (approx 100g). Normal bread in 400g jar, capacity 400g. 1.5 times with 20% water for 100g. Proof for 40 minutes. Bake 200°C. Baking temperature at 200°C. Bake at 200°C. Under a filling temperature of 200°C for approximately 40 minutes. 400g per piece of dough.

PROPERTIES
White flour, 100% whole grain, fine mesh, 100% whole grain, 100% whole grain.

NUTRITIONAL FACTS PER 100g

Energy	1020
Protein	12.0
Carbohydrate	90.0
Sugar	1.0
Fat	1.0
Fibre	1.0

Product #021850

GLUTEN FREE FLOUR

All purpose gluten free flour for baked goods.

GLUTEN FREE FLOUR

SwissBake[®] SB-Fit Gluten Free Flour is a versatile product for preparing a range of gluten free baked goods. It is rich in dietary fibres and low in fat content. This flour is also complete egg free.



- ✓ *Gluten and Egg Free*
- ✓ *Simple and Reliable production*
- ✓ *Good Fresh keeping Quality*
- ✓ *Versatile production possibilities*

BAKER RECIPE

Gluten Free Bread

GLUTEN FREE FLOUR	1000 gm
Vegetable Oil	30 gm
Salt	20 gm
Water	900 gm
Fresh Yeast	30 gm

INGREDIENTS

Edible Corn Starch, Potato Starch, Rice Starch, Milk Solids, E412, E500, E450.

BAKING METHOD

Place all ingredients in a mixing bowl. Mixing time (approx.) 4 minutes slow & 4 minutes fast using a planetary machine with a paddle attachment. Dough Temperature should be 26°C - 28°C. Bulk Fermentation is not required. The scaling weight is 800 gm in a tin. Final Proof for 60 minutes under 75% humidity and temperature of 32°C. The baking Temperature should be 220°C with a falling temperature of 210°C. Baking Time should be 45 minutes (approx.) for 800 gm.

