



GLUTEN  
FREE



# GLUTEN FREE FLOUR

*All purpose gluten free flour for baked goods.*

## GLUTEN FREE FLOUR

SwissBake<sup>®</sup> 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.

