

# Combating the costs of gluten

Top line solutions. Bottom line savings.



The cost of vital wheat gluten keeps rising – it's up about 65% over the past five years. With the trend pointing toward further price increases, now's the time to consider ingredients that minimize the need for vital wheat gluten without sacrificing taste, texture, product quality or the consumer's eating experience. Fortunately, Corbion has the solutions you need to reduce – or even eliminate – wheat gluten while retaining the quality of your products.



**You can't control the rising cost of gluten, but you can control how much it impacts your bottom line.**

Take control of your formulation costs with gluten reduction options from Corbion. Our industry leading solutions are proven to make it easy for you to:

- ▶ Reduce or eliminate vital wheat gluten from formulas
- ▶ Lower costs
- ▶ Maintain dough strength and tolerance while retaining the quality of your original products

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## GEM 100

Corbion's gold standard for vital wheat gluten reduction. This enzyme based dough improver is specifically designed to replace gluten in traditional bakery products, such as white breads, buns and bagels. It also allows for up to a 50% reduction in 100% whole wheat, high fiber variety breads. By incorporating this gluten-reduction solution into your dough, you can:

- ▶ Reduce vital wheat gluten levels
- ▶ Maintain dough strength and tolerance while retaining the quality of your original products
- ▶ Protect flavor, freshness, taste or texture.
- ▶ Improve your bottom line

## Pristine

Formulated with cutting edge clean label technology, Pristine is a robust dough conditioner that helps combat quality and volume issues that results when baking with low protein quality flours. By incorporating Pristine into the mix, you'll be able to:

- ▶ Reduce vital wheat gluten levels
- ▶ Enhance the quality and consistency of dough throughout the production process
- ▶ Improve your bottom line through reduced formula costs, less waste and improved manufacturing performance

## Nuts & Bolts

Product Name	SKU	Form	Applications
GEM 100	137006	Powder	Bread, Buns & Rolls, Bagels,
Organic GEM 100	140200	Powder	Bread, Buns & Rolls, Bagels

## Usage Rate

For high fiber, 100% whole wheat or variety breads, recommended usage rate is 15%-20% of the amount of gluten being reduced

For traditional bakery products such as white bread, buns and bagels etc., recommended usage rate is 10%-15% of the amount of gluten being reduced

## Nuts & Bolts

Product Name	Form	Applications
Pristine	Powder	Bread, Buns & Rolls, Bagels,

\*multiple products available, our applications team can recommend best solution depending on formulation.



### Request your free sample

Samples and detailed usage instructions, delivered right to your doorstep.

[corbion.com/bakery](http://corbion.com/bakery)



### Sample Support

With R&D support available worldwide, we are always close by to help you with your application development.

[corbion.com/contact](http://corbion.com/contact)

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With over 100 years of global food technology experience and an extensive portfolio of high quality products, Corbion has a wealth of expertise in the world of bakery ingredients. Corbion is a leading company in natural food preservation, lactic acid based bioplastics, biobased chemicals and the worldwide market leader in lactic acid, lactic acid derivatives and lactides. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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