



# WELLENCE™

Gluten Free

THE FOOD INGREDIENT  
TO MAKE BEST-IN-CLASS  
GLUTEN-FREE FOODS

# SAY GOOD-BYE TO THE FLAT, TASTELESS GLUTEN-FREE OPTION

Can you imagine celebrating a birthday with no cake, eating a sandwich with no bread, or ordering a pizza with no crust? For the increasing number of people worldwide who are diagnosed with an intolerance to gluten, known as Celiac disease, or for people who are just trying to eliminate gluten from their diet for personal reasons, there seems to be little choice. And what they must live with are gluten-free foods that are flat, dry and tasteless. No one wants to eat that.

That's why we're helping food companies make gluten-free bread, cakes and other baked goods that look, feel and taste like the foods they are replacing. Our food ingredient Wellence™ Gluten Free provides you with a cost efficient and high performance way to make gluten-free foods that people want to eat.

Rely on our ingenuity and experience to help you innovate and deliver what your customers want.



## TASTE IS BACK - GLUTEN-FREE FOODS WITH FLAVOR

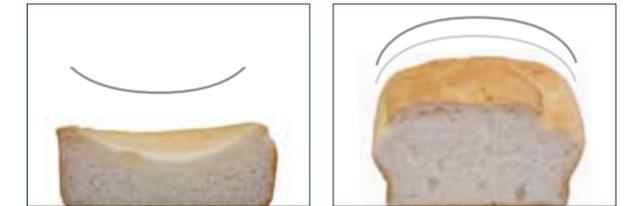
Have you tried to make a gluten-free option of your signature food and were disappointed with the outcome? Was it flat, dry and didn't taste like anything? We understand that finding a suitable replacement for gluten to create high-quality gluten-free foods has been a significant challenge for your industry.

Wellence™ Gluten Free is a plant-based food ingredient that mimics the water-absorbing and structural ability of gluten – allowing food manufacturers to create best-in-class gluten-free foods that satisfy the dietary needs of consumers without compromising on taste, look, or feel.

### Specifically, this ingredient:

- Mimics gluten's ability to build a structural network inside the product
- Ensures cakes and breads achieve desired shape and volume and retain it when cooled
- Enables consistent dough handling
- Prevents collapse of food during baking
- Controls crumb structure and volume
- Ensures enduring moistness by binding moisture into the food product

## PREVENTION OF COLLAPSE DURING BAKING



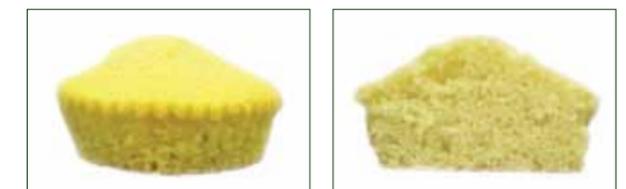
Gluten-free bread without Wellence™ Gluten Free

Gluten-free bread **with** Wellence™ Gluten Free

## CONTROLLED CRUMB STRUCTURE AND VOLUME



Reference sample without Wellence™ Gluten Free



Reference sample **with** Wellence™ Gluten Free

According to internal tests, Wellence™ Gluten Free provides surface activity that stabilizes foams. This improves the aeration of batters during mixing and produces finer crumb structures with more lift during baking.

Be free - be gluten free: nothing is stopping you now from offering gluten free products with full market appeal.

# CONTACT US TODAY TO LEARN MORE

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