

PENTECH® GF gluten-free systems



PENTECH GF is a customized starch blend designed to provide the ideal texture, mouthfeel, look and taste of a full-gluten product.

Functional benefits:

- Cell structure enhancer
- Freeze/thaw stability
- Gumminess reducer
- Moisture enhancer
- Spread enhancer
- Stickiness reducer
- Stretch & elasticity
- Texture enhancer
- Volume enhancer

Health benefits:

- Gluten free
- Fiber enrichment
- Egg replacement

Regulatory status:

- Non-GMO
- Non-allergenic
- Kosher

Recommended usage level

Complete blend: 100%

Partial blend: 1-95%

Starches:

- Native (clean label): 5-50%
- Modified cook-up: 15-40%
- Pregelatinized: 5-10%

Applications

- Baked goods
 - Bread & rolls
 - Muffins
 - Cakes
 - Cookies
- Breakfast items
 - Bagels
 - Scones
 - Waffles & pancakes
- Food coatings
 - Vegetables (e.g. french fries)
 - Chicken
 - Fish
- Ethnic products
 - Pita & flat breads
 - Wontons
- Snack & sides
 - Pretzels
 - Pizza rolls
 - Crackers
 - Pasta



Ingredion™

PENTECH GF gluten-free systems

PENTECH GF product line

BENEFITS	POTATO	CORN	TAPIOCA	RICE	OTHER
Cell structure enhancer	PENPURE® 10* PENPURE 60* PENBIND® 196 PENNOVO® oo	PENPURE 66* PENPURE 70*	PENPURE 50* PENBIND 150 PENBIND 1550	PENPURE 30*	PENTECH NG
Texture enhancer	PENBIND 196		PENPURE 50* PENCLING 525 PENBIND 150	PENPURE 37*	PENTECH NG
Smoothing agent			PENPURE 50*	PENPURE 30* PENPURE 37*	
Egg replacement	PENNOVO oo				PENTECH NG
Moisture enhancer	PENPURE 60*	PENPURE 66* PENPURE 70*	PENPURE 50*		PENTECH NG
Freeze/thaw stability			PenBind 1550 PENPLUS® 2510	PENPURE 37* PENPURE WR*	
Fiber enrichment	PENFIBE® RS				
Stretch & elasticity enhancer	PENCLING® 320		PENBIND 1550	PENPURE 37*	
Stickiness reducer			PENBIND 150		
Gumminess reducer			PENPURE 50*		
Raw dough handling			PENPLUS 2510 PENPURE 55*	PENPURE WR*	
Spread enhancer			PENPURE 55*		

*Clean label



improve
texture



enhance
nutrition

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