



Gluten-Free Wheat Starch

Gluten-free wheat starch from Lantmännen Reppe is a fine, white powder with a clean and natural flavour, refined from selected, Swedish, quality, winter wheat in a natural process.

For people with coeliac disease, keeping gluten out of their diet is of utmost importance. There are an increasing number of people who have adopted a gluten-free diet for health or dietary reasons. For manufacturers of gluten-free foods, gluten-free wheat starch is an excellent ingredient for many different food applications.

Wheat starch has a unique functionality in baked goods compared to other starches, leading to improved baking characteristics. It stabilizes bread crumb structure and texture, resulting in bread with an even crumb. When baking gluten-free, the stabilizing and binding function of gluten must be reached via the addition of other ingredients; for example hydrocolloids and fibres.

Lantmännen Reppe's gluten-free wheat starch can replace native wheat starch as it has the same functionality.

Benefits

- Swedish 100% non-GMO winter wheat
- Each batch is third-party tested and analyzed
- Guaranteed gluten-free according to European directives
- Fine white powder with a neutral flavor
- Excellent texture and volume in baking

Responsibly produced and tested

Gluten-free wheat starch from Lantmännen Reppe is responsibly produced and refined from selected, non-GMO, winter wheat, locally grown around the mill in Sweden. Each batch of our gluten-free wheat starch is third-party tested to ensure it is gluten-free according to European directives.

Properties

Typical characteristics:

- Fine, white powder
- Clean and neutral flavour
- Non-soluble in cold water
- Hot swelling
- Forms consistent and firm gels when cooled down
- Less than 0,35% protein
- Gluten-free with ≤ 20 ppm gluten, according to EU directives

Applications

Ideal to use in:

- Yeast-raised products
- Bread loafs and buns
- Hamburger buns
- Cakes and biscuits
- Hard bread
- Waffles
- Pizzas
- Baking and flour mixes

Quality

The production at Lantmännen Reppe is certified according to:

- FSSC 22000
- ISO 9001
- ISO 14001
- EU Organic production

Lantmännen Reppe's gluten free wheat starch is:

- Swedish
- Kosher
- non-GMO

Content values

Parameter	
Moisture (%)	≤ 13
pH	6 - 8
Protein (% of DM)	$\leq 0,35$
Gluten (mg / kg)	≤ 20

Innovation from field to fork

Lantmännen Reppe is part of Lantmännen, an agricultural cooperative and Northern Europe's leader in agriculture, machinery, bioenergy, and food products. With research and operations throughout the entire value chain we take responsibility from field to fork.

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