

improving gluten free breads

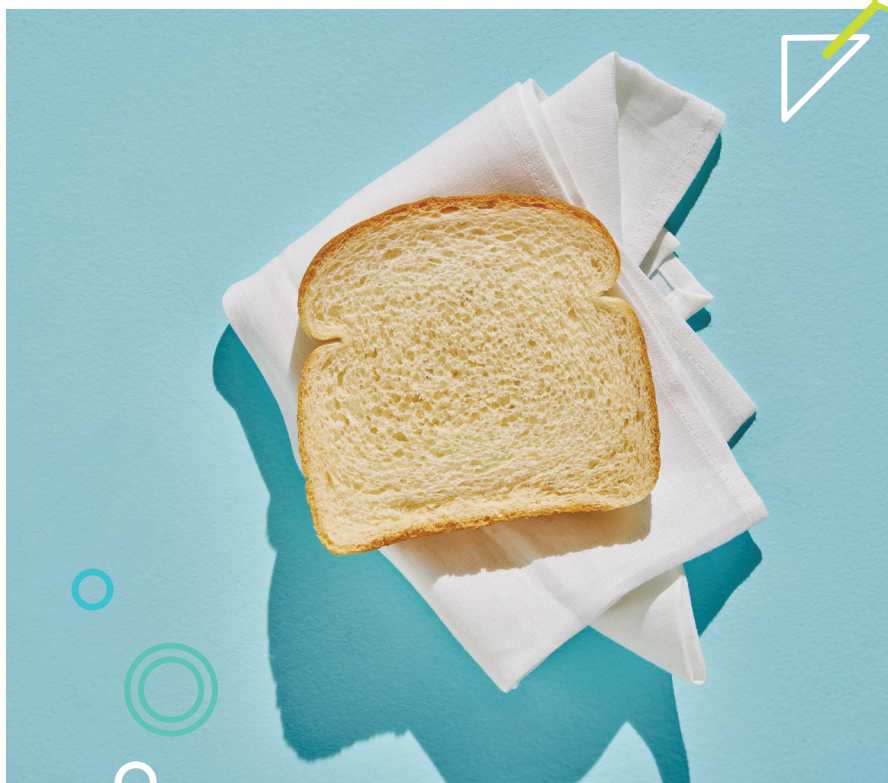
Food scientists face quality challenges when developing gluten-free breads:

- poor texture and eating properties
- inconsistent crumb structure
- poor height and reduced volume
- shorter shelf life

You can improve your gluten-free bread formulation

Benecel™ HPMC delivers:

- increased volume
- consistent structure during the baking process and in the final loaf
- prolonged finished bread softness compared with other hydrocolloids
- less stickiness of finished bread than with other hydrocolloids
- reduced post-bake bread collapse



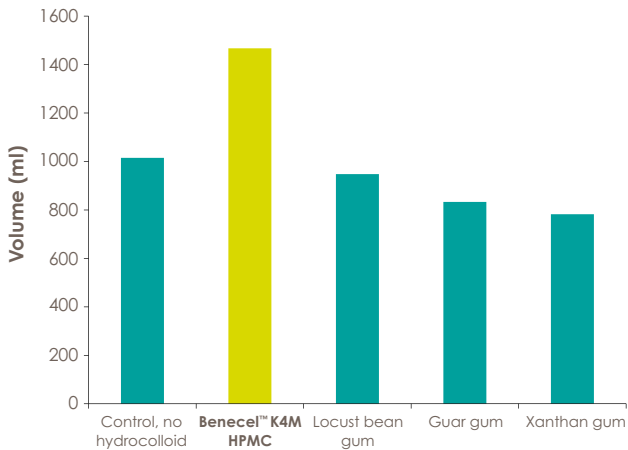
Ashland food scientists developed a test formulation to demonstrate the effectiveness of Benecel HPMC in gluten-free bread.

rice flour formulation:

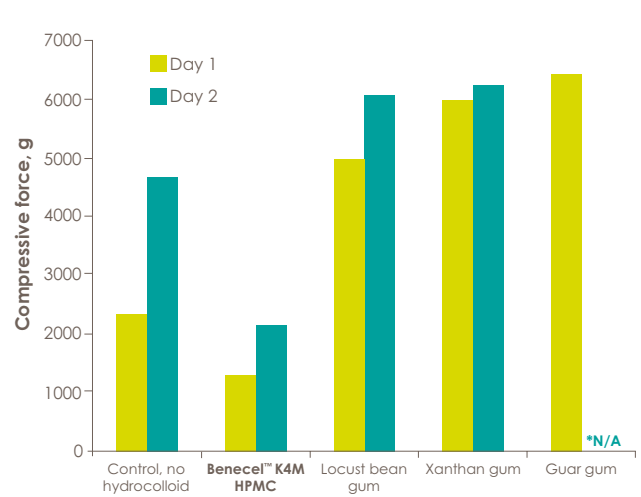
ingredient	% based on flour/starch
rice flour	35
wholemeal rice flour	15
cornstarch	50
canola oil	5
dry yeast	1.75
salt	1.75
dextrose	3
hydrocolloid	4
water	75



Breads made with Benecel™ HPMC have greater height and volume, as it helps to stabilize and maintain the gas cells created during fermentation:



Benecel™ HPMC provides softness and moisture in the bread due to its water-binding ability, improving texture and mouthfeel:



* Guar gum was too firm on second day to measure compressive force.

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