

CEAMFIBRE®
Citrus fibre



– Bakery –

**GLUTEN
FREE**

CEAMFIBRE®
for improving texture
of gluten-free bread

CEAMFIBRE improves texture and crumb homogeneity. It increases integrity during packaging, transportation and cutting.



Citrus Fibre

Ceamfibre 7000F

BENEFITS

- Improved texture by reducing firmness and crumbliness and increasing springiness.
- Improved crumb homogeneity with the reduction of big bubbles defect.
- Improved sensory quality.



BASIC RECIPE FOR GLUTEN-FREE BREAD

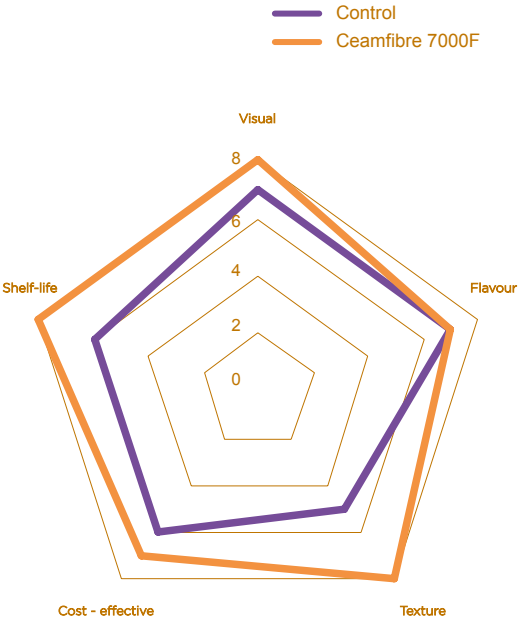
INGREDIENTS	%
Ceamfibre 7000F	1.38
Rice flour	26.32
Corn starch	20.17
Dry yeast	1.03
Whole cane sugar	2.37
HPMC	0.87
Salt	1.05
Pea protein	0.44
Sunflower oil	5.39
Water	42.36

NUTRITIONAL VALUES

Components	
Fat	5.50 %
Carbohydrates	44.20 %
Dry matter	51.95 %
Total Kcal/KJ	235/993

GLUTEN-FREE BREAD

SENSORY PROFILE



CEAMSA - Application Guidelines
AGL n° 5018 Gluten-free Bread