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Formulating bread and pizza.
Gluten-free and easy, with BENEO's rice ingredients.

Naturalness and transparency are key for today's consumers, who are increasingly concerned about what goes into their food, as well as how it is made. For example, one out of two US consumers worries about potentially harmful ingredients in their food (Mintel's Free-from Foods Trends Report, 2015). This has encouraged clean and clear label innovation across categories, also including the gluten-free foods segment. Despite a steady rise in global new product launch activities, gluten-free products which also offer other health credentials, remain an unexplored area.

In the context of this growing demand for cleaner and more transparent ingredient lists, BENEO has developed two wet-milled rice flours, Remyflo R7 90 T and Remyflo R7 90 T CP, which allow product developers to formulate great tasting gluten-free products in a natural way with less ingredients.

The wet-milling process allows production of rice flours with finer particle sizes whilst keeping starch granules intact. A combination resulting in flours with superior functionality compared to standard dry-milled flours in gluten-free products. Depending upon the gluten-free application, we can propose the best suitable solution (Fig. 1).

Fig. 1: Application matrix.

GLUTEN-FREE	BREAD	PIZZA	SOFT BAKED GOODS*	PASTA	BISCUITS	SPRING ROLLS
Remyflo R7 90 T			+++	+++		+++
Remyflo R7 90 T CP	+++	+++	++	++		
dry-milled rice flour				+	+++	

* (e.g. cake, muffin, ...)

+++ optimal choice ++ good solution + possible to use but with limitations

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connecting nutrition and health

Voluminous, fresh tasting gluten-free bread.

Our specially designed wet-milled rice flour Remyflo R7 90 T CP shows superior performance over standard dry-milled flours in gluten-free bread (Fig. 2). The use of a unique combination of this specialty rice flour and our native rice starches, Remy B and Remyline AX FG P, results in a significantly improved bread volume and more pleasant crumb eating characteristics: absence of graininess and strongly reduced crumb stickiness, often perceived with starch-based gluten-free breads.

Furthermore, these natural rice ingredients eliminate the need to use complex combinations of multiple starch and flour types, resulting in a cleaner and simpler ingredient list.

Our chicory root fibre Orafti®HPX further enhances the nutritional profile, closing the fibre gap often seen with gluten-free breads.



Fig. 2: Impact on bread volume.



Standard milled rice flour



Remyflo R7 90 T CP

Gluten-free bread details.

Ingredient	%
Water	41.15
Remyflo R7 90 T CP, Remy B & Remyline AX FG P	**39.85**
Fat	5.0
Sugar	4.0
Orafti®HPX	**3.0**
Egg white	3.0
Instant yeast	1.5
HPMC/CMC	1.4
Salt	0.8
Locust bean gum	0.3
Flavour	q.s.

Crispy, clean tasting gluten-free pizza crust.

Also in gluten-free pizza, our wet-milled rice flour Remyflo R7 90 T CP has its functionality by increasing the crispy sensation of the gluten-free pizza crust. A combination with our specialty brown rice flour Remyflo C 200 will improve the nutritional profile, and has a positive impact on colour development. Our pre-cooked clean label waxy rice starch, Remyline XS DR P, will impart flexibility and cohesiveness to the pizza dough needed during manipulation.

Again, this unique combination of rice starch and rice flours eliminates the need to use complex combinations of multiple starch and flour types, resulting in a cleaner and simpler ingredient list (Fig. 3) but still having a great tasting pizza crust.



Fig. 3: Ingredient list – clear & simple.

Rice flour, water, **rice starch**, oil, sugar, salt, guar gum (INS 412), yeast

Gluten-free pizza crust details.

Ingredient	%
Water	39.3
Remyflo R7 90 T CP, Remyflo C 200 & Remyline XS DR P	**52.7**
Oil	4.0
Sugar	2.0
Salt	1.0
Dry yeast	0.5
Guar gum	0.5

BENEO's Technology Center has further developed **high quality gluten-free recipes for natural, clean label product innovations and reformulations** in a multitude of applications. Cookies, cakes, pasta, bread, pizza, pancakes, waffles, ... our experts are keen to share their insights upon request.

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