

Gluten-Free Foods

Processing for the benefit of people with coeliac disease.



Gluten is a **protein** that gives bakery products their structure and elasticity, helping dough rise and retain gas. Essentially, gluten is key to the **texture and chewiness of baked goods**. Replacing the gluten protein is not an easy task. It is necessary to identify the best possible **combination of ingredients** in terms of **functionality, flavour and baking** stability. The idea is to create an ideal recipe for each product. This often requires the addition of food additives such as emulsifiers, thickeners, and baking powder. These additives are used for very specific functions and in the optimal dose.



In Europe, it is estimated

**1 in 100
people**

suffer from **coeliac disease**

For these individuals, a lifelong **gluten-free diet is the only solution**. Gluten-free foods are alternatives to products containing gluten (wheat, rye, barley, and their derivatives), enabling people with coeliac disease or gluten sensitivity to enjoy a **varied and complete diet with confidence**. Gluten-free products include biscuits, cakes, breads, pasta, flours and more, and are manufactured under strict safety and control conditions to guarantee consumer safety.



R&D and Process Development

The development of gluten-free products requires **extensive research** and process development. These products undergo several stages of transformation, including the **specific selection** of naturally gluten-free ingredients such as rice flour and corn flour and/or ingredients that **substitute the function of gluten** in the final product.

Manufacturing Process

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Classic manufacturing processes are applied while ensuring the **absence of gluten cross-contamination**:



Mixing

Mixing various key ingredients, including food additives, if necessary, to replace the technological role of gluten.



Cooking

(if required)



Packaging

Appropriate packaging to ensure the absence of contamination.



Labelling

The final product is guaranteed to be gluten-free and is identified with the appropriate logo.

Use of Gluten-Free Wheat Starch

Gluten-free wheat starch can be used in baking to **improve the flavour and texture** of products while being safe for those with gluten sensitivity or coeliac disease.

The process involves separating the main components of wheat flour: gluten, starch, and other elements. The **gluten is removed**, leaving behind the starch, which retains good baking properties.

