



GLUTEN FREE

SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

GLUTEN FREE FLOUR

A versatile product for preparing a range of gluten free baked goods.

- 1 GF FLOUR 1000 gm
- 2 Veg Oil 30 gm
- 3 Salt 20 gm
- 4 Water 900 gm
- 5 Fresh Yeast 30 gm

BAKING METHOD
Place all ingredients in a mixing bowl. Using a planetary mixer, mix at low speed for 4 minutes slow & at high speed for 4 minutes. Dough temperature should be 20°C - 22°C. Bake fermentation is not required. Scale the dough weight to 800 gm and transfer it to a tin (normal lined by 200 gm capacity) and knead to form dough with oil for uniform top. Final Proof for 60 minutes under 75% humidity and temperature of 22°C. Bake at 220°C under a 48% humidity temperature of 22°C for approximately 45 minutes for 800 gm piece of dough.

INGREDIENTS
GF Flour, Veg Oil, Salt, Fresh Yeast, Rice Starch, Tapioca Starch, Potato Starch

Nutritional facts per 100 gm*	
Energy (kJ)	150
Protein (gm)	7.5
Carbohydrate (gm)	70.5
Sugar (gm)	0.5
Fat (gm)	1.5
Fiber (gm)	2

*Per 100 gm

Product #G12950

Formulated in Switzerland

GLUTEN FREE FLOUR

All purpose gluten free flour for baked goods.

GLUTEN FREE FLOUR

SwissBake® SB-Fit Gluten Free Flour is a versatile product for preparing a range of gluten free baked goods. It is rich in dietary fibres and low in fat content. This flour is also complete egg free.



- ✓ *Gluten and Egg Free*
- ✓ *Simple and Reliable production*
- ✓ *Good Fresh keeping Quality*
- ✓ *Versatile production possibilities*

BAKER RECIPE

Gluten Free Bread

GLUTEN FREE FLOUR	1000 gm
Vegetable Oil	30 gm
Salt	20 gm
Water	900 gm
Fresh Yeast	30 gm

INGREDIENTS

Edible Corn Starch, Potato Starch, Rice Starch, Milk Solids, E412, E500, E450.

BAKING METHOD

Place all ingredients in a mixing bowl. Mixing time (approx.) 4 minutes slow & 4 minutes fast using a planetary machine with a paddle attachment. Dough Temperature should be 26°C - 28°C. Bulk Fermentation is not required. The scaling weight is 800 gm in a tin. Final Proof for 60 minutes under 75% humidity and temperature of 32°C. The baking Temperature should be 220°C with a falling temperature of 210°C. Baking Time should be 45 minutes (approx.) for 800 gm.

