



# HIFOOD®

# HI-FOOD FOR GLUTEN-FREE

A new approach from HI-FOOD leads to outstanding Gluten-Free products

Introducing a new technology for the production of a broad range of categories of Gluten-Free products. Through a completely innovative approach, HI-FOOD can now offer a high performing range of functional ingredients which can be used as building blocks in the production of high-quality finished products.



## PRODUCT PROPERTIES

### **BREAD, BAKERY & CROISSANT**

- Physical and organoleptic properties are remarkably comparable to traditional bread and bakery products
- Grain: uniform and stable grain texture
- External crust well structured and crispy
- Same mouthfeel and chewing properties
- Clean taste profile
- Egg-free, allergen free
- Can be processed on conventional lines

### **PASTA**

- Aspect, mouthfeel and chewing properties like traditional pasta
- Clean taste profile
- Varieties: fresh pasta, dry, with or without egg

### **PIZZA**

- Aspect, mouthfeel and chewing properties like traditional pizza
- Clean taste profile
- Can be processed on conventional lines
- Suitable for freezing

## HI-NUCLEUS

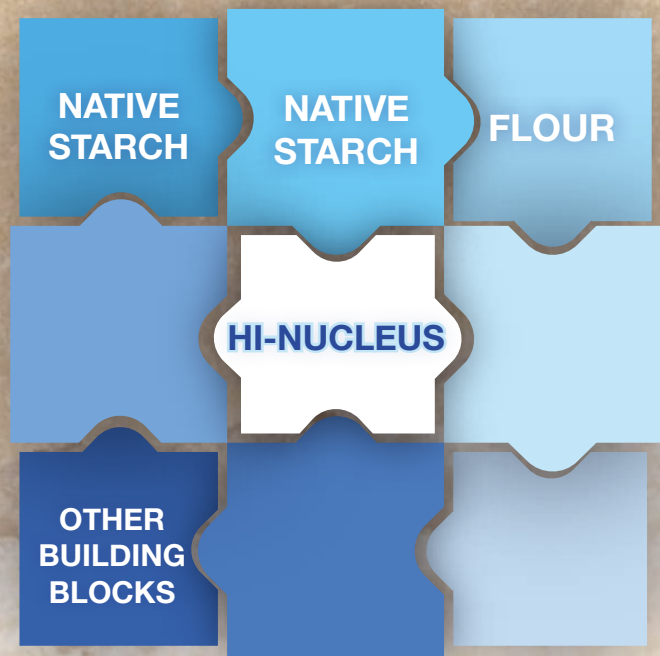
HI-NUCLEUS is a concentrated balanced system of ingredients wisely combined to mimic the functionality of gluten. Native starches and flours can be combined with HI-NUCLEUS to provide the desired organoleptic and structural profile (eg. rice, corn, potato, tapioca, cassava, quinoa,...)

Moreover, common allergen products (soy, milk, lactose, eggs) are not used nor are E-numbers typical of the industry.



# CHOOSE YOUR BUILDING BLOCK

HI-FOOD can provide a range of ingredients that can be freely combined as building blocks to create a broad variety of gluten-free products while solving typical problems of the industry such as: clean label, water retention, softness, mold prevention, anti-staling, egg-replacement, product improvement. We look forward to improving and developing together your products and processes.



PRODUCT NAME	FUNCTIONALITY	APPLICATION
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## MAIN BUILDING BLOCK - CONCENTRATED NUCLEUS

<b>HI-NUCLEUS</b>	Systems acting like gluten	All foods applications where gluten is needed to be replaced
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## OTHER BUILDING BLOCKS

<b>HI-FIBRE</b>	Strong water binding capacity	Water binding in an irreversible way in virtually all food products; gel formation in cold conditions
<b>HI-FIBRE</b>	Emulsifying effect (water + fats)	Replacement of chemical emulsifiers; increase plasticity; elasticity; avoid or reduce checking
<b>HI-SHIELD</b>	Natural flavour enhancer and antibacterial	Natural concentrated mold inhibitor, shelf-life extender and natural savory enhancer
<b>HI-SOFTER</b>	Softness and shelf-life Enzyme for gluten-free bakery	Gluten-free bakery application where volume development and softness are required

## OTHER PRODUCTS

<b>HI-SUB4PALM</b>	Emulsifying effect (water + fats or fats only)	Replacement of Palm Oil with other oils + fibers in bakery, in margarine (fat block), in hydrated and anhydrous creams and systems
<b>HI-BOOSTER</b>	Pure Yeast Extract	Flavour enhancer, savory taste enhancer, salt reduction
<b>HI-NET</b>	Enzyme (TG based)	Anti-crumbs, stronger network, cross-linking
<b>HI-USE</b>	Stabilizer and Texturizer	Vegan applications
<b>CUSTOM-MADE INGREDIENTS</b>	According to requirements	Customer-specific – Free From, Vegan, Clean Label, etc..

## Other Product Information

No GMO according to regulations CE 1829/2003, CE 1830/2003 and Directive CE 2001/1. No Allergens according to directive CE 89/2003, CE 26/2005, CE 142/2006 and CE 68/2007). Produced in a certified facility. HI-FOOD operates to ensure full batch traceability, an extensive Quality Control regime together with technical and application development support.

For more information about HI-FOOD ingredients and other customized applications, please contact:



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