

Gluten-free bakery products

TopBake Rice and TopSweet Rice are based on rice products, hydrocolloids and enzymes; from integrated compounds to “on top” treatments they are tailor-made baking concepts for all manner of

different products. The product line is ideal for the production of gluten-free baked goods and consists entirely of raw materials guaranteed to contain less than 20 ppm gluten.

Application	Product	Properties	Usage Level
Bread	TopBake Rice Bread	With roasted seeds for rice bread with a typical bread taste	100 %
	TopBake Rice Bread AF	Allergen-free rice bread	100 %
	TopBake Rice Bread Premix 50	Premix for mixing with gluten-free flours	10–50 %
	TopBake Rice Bread AF Premix 50	Allergen-free premix for mixing with gluten-free flours	10–50 %
Prolonged shelf-life	TopBake Fresh 100 (Rice)	Enzyme system for a long-lasting soft and succulent crumb	0.2–0.5 %
Plain or fruit cake	TopSweet Cake Mix Rice	Madeira cake, muffins, light wafers and short-pastry biscuits	100 %
Sponges	TopSweet Sponge Cake Rice	Light, fluffy sponge bases	100 %

