

V-GLUTEN

V-GLUTEN is a ***gluten-free*** functional base designed to meet industrial requirements for performance and consistency. Developed to simplify gluten-free formulation, it enables controlled textures and reliable results while ***reducing formulation complexity***.

With optimized functional properties, **V-GLUTEN** is suitable for a wide range of applications, including bakery, pastry, and snacking. It ensures excellent structure and stability in finished products, providing a reliable solution for developing high-quality gluten-free products that combine industrial efficiency with strong sensory appeal.

Application Recipe

Ingredients	%
V-GLUTEN	**38.00 %**
SUNFLOWER OIL	2.00 %
SALT / **EZENTIAL® ADVANCED SALT**	1.00 %
SUGAR / **V-SUGAR+**	1.00 %
BAKER'S YEAST	1.50 %
WATER	56.30 %
GUM GUAR	0.20 %
Total	100.00 %





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