



INTERNATIONAL
An ABF Ingredients Company

GLUTEN-FREE RICE BREADERS

Gluten-free formulating just got easier

www.pg pint.com



Mastering the Science, Practicing the Art

Gluten-Free Drivers

Research shows the appeal of gluten-free foods has expanded beyond the gluten-intolerant base and crossed over into the mainstream, with about two-fifths of consumers being driven by reasons other than intolerance or sensitivity to gluten. Many consumers of all types regard a gluten-free diet as more natural, more healthy or otherwise beneficial.

PGP International's gluten-free breaders can help your consumers enjoy their favorite foods while maintaining their lifestyle goals. Our breaders provide many of the same attributes as conventional breadcrumbs.

Features

PGPI has a versatile offering of gluten-free breaders to meet your application needs. They are available in a coarse crumb to a fine granulation. Our portfolio of breaders also have different browning properties to help achieve the ideal visual for your foods. Breaders are available in Kosher, GFCO Certified Gluten-Free, Non-GMO, and Organic.

Key Benefits

Our breaders line offers:

- Simple Label Declarations
- Clean Flavor Profiles
- Moisture Retention
- Textural Enhancement
- Browning Properties

Applications

Recommended for use as a:

- Ingredient for Repack for Retail Customers
- Crumb Coating for Baked or Fried Breaded Foods
- Texture Modifier & Release Agent for Pizza Dough
- Binder & Moisture Retainer for Meatballs, Meatloaf, and Stuffing
- Bulking & Anti-caking for Shredded Cheese Blends
- Thickener & Texture Builder in Soups and Sauces



B-222
Cracker Meal-Type



B-223
Panko-Type Irregular



224
Panko-Type Irregular



238
Panko-Type Regular



256
American-Style

