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## Limagrain Céréales Ingrédients launch gluSAFE: a cost effective solution to reduce gluten.

As gluten prices continue to rise, LCI have developed gluSAFE.

### What is gluSAFE ?

gluSAFE is a clean label solution which strengthens the gluten network of the flour. It allows bakers and millers to reduce the amount of gluten they might add by between 30 to 40%.

### Why use it ?

- To improve
  - o The quality of your basic flour
  - o The volume of your final products
- To substitute
  - o A quantity of added gluten
- To save
  - o 30 to 50% of the correction cost

### How to use it .

Just add gluSAFE along with your standard improver, (or on its own if you don't use one), as a replacement for a quantity of added gluten with no modification required in terms of hydration or process. Refer to the table below for typical application rates.



### A solution for every applications ...

		added gluten in your basis recipe	substitution of gluten recommended	dosage of X GLUSAFE 0,2%	additional correction
BREAD	White bread (french type) direct and retarded dough process	1%	40%	0,2%	
	white bread (french type) frozen dough process	1%		0,2%	
	Wholemeal bread 17% of brans	2%	30%	0,2%	*
	Special bread	1,5%	40%	0,2%	*
SOFT SLICED BREAD	Soft bread white and cereals with seeds	2%	40%	0,2%	*
	soft bread Whole meal	4,5%		0,2% à 0,3%	+
MIGNONNÉRIE	Brioche	1%	40%	0,2%	
	Milk bread	2%		0,2%	
CROISSANTS	Croissant direct process**	3%		0,2%	*
	Croissant frozen dough process**	3%	40%	0,2% à 0,3%	*
	Croissant pre proofed process**	4%		0,2 à 0,3%	+

\* an additional correction in ascorbic acid could be necessary depending on your basis flour  
 \*\* listed in a recipe with 40% of dough waste

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