



RISE TO A HIGHER STANDARD

GLUTEN REPLACERS

ORGANIC AND CLEAN LABEL

Consumer appetites for organic, clean label, and gluten free foods continue to grow. Now, with our Bellarise Organic Gluten Replacer and Bellarise Clean Label Gluten Replacer your end-users can enjoy your breads knowing they have chosen a product that resonates with their values. Bellarise Organic Gluten Replacer can remove anywhere from 25% to 60% of the added gluten in your organic pan breads; Bellarise Clean Label Gluten Replacer removes 100%. Both are as strong as vital wheat gluten, and the cost savings are astounding. Sample them and see which one works best for you!

KEY BENEFITS

- Quality.** Careful attention to detail at every phase resulted in our organic and clean label replacers becoming revolutionary Bellarise innovations
- Savings.** Both gluten replacers represent significant cost savings when compared to vital wheat gluten use rates. With a use rate of 1 part to every 5 of vital wheat gluten, our Clean Label Gluten Replacer can cut your costs immensely.
- Reliability.** Achieve the same strength and beautiful texture you expect from vital wheat gluten, every time

- Marketable.** Capitalize on a growing surge in demand for healthier, clean label and organic non-GMO baked goods
- Practical.** Excellent dough rheology, superior oven spring, and keep your recipe exactly the same
- Service and Flexibility.** Customizable formulations allow the best parts of your recipes to shine through
- Product Numbers:**
Organic: 4107505
Clean Label: 4127505



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