

BENEO Solutions in:

Bakery

Product Family (outside EU)	SPECIALTY RICE INGREDIENTS												FUNCTIONAL FIBERS										FUNCTIONAL CARBOHYDRATES	WHEAT GLUTEN													
	Native rice starch	Remyline AX FG P waxy	Remy (O) DR(6) regular (organic)	Remy B regular	Modified rice starch	Remygel 663 waxy	Remygel 663 DR P waxy	Remygel 652 waxy	Remygel 652 DR P waxy	Rice flour	Remyflo R(O)*** regular (organic)	Remyflo R7 90 T CP regular	Remyflo C *** regular brown	Rice protein	Remypro N80+(G) rice protein	Oligofructose	Orafit® L75**/L90/L92/L95 liquid	Orafit® p95	Inulin oligofructose-enriched	Orafit® Synergy 1	Inulin	Orafit® HSI	Orafit® GR/ST-Cel	Orafit® FTX	Orafit® HP	Orafit® HPX	Isomaltulose	Palatinose™ PST crystalline/ powder	Isomalt	Isomalt ST crystalline/ powder	Isomalt GS crystalline/ powder	Gluten	BeneoPro VWG75				
APPLICATIONS																																					
Bread																																	+++				
Gluten-free* bread		+++	++	+++					++		+	+++			+					+				+	++	++	+++										
Gluten-free* pizza crust		++						+++				+++	+++																								
Puff pastry											++						++	++								++								+			
Shortbread		+++														+++	+++		++		+++	+						+		+++							
Gluten-free* shortbread		+++									+++					+++	++		++		+++	+						+		+++							
Crackers		+++																			+	+	++	++	++					++			+				
Gluten-free* crackers		+++									+++										+	+	++	++	++					++							
Hard dough		+++									+++					+++	+++		+		++	++	+	+	++			++		+++							
Pound cake						+++										+++	+++		+		+	+						++			++		+				
Gluten-free* pound cake						+++						+++				+++	+++		+		+	+						++			++						
Sponge cake						+++						+++				+++	+++				+									+	++						
Water-based bakery fillings			+			+++	+++	+++	+++							++	+				++	+								+	+						
Fat-based bakery fillings			+++																		+++									+							
Spring rolls											+++																	+++									
Glazings & icings																											+++										
TECHNICAL BENEFITS																																					
Improved crispiness & crunchiness		H									H	H																		H							
Improved dough elasticity (gluten-free*)		M						H																													
Reduced breakage		H																																			
Improved crumb softness						H										M	M											L					M				
Volume optimisation											H																						H				
NUTRITIONAL BENEFITS																																					
Fat reduction			✓			✓										✓	✓				✓	✓	✓	✓	✓												
Fiber enrichment																✓	✓		✓		✓	✓	✓	✓	✓												
Improved calcium absorption																			✓																		
Promotes digestive health																✓	✓		✓		✓	✓	✓	✓	✓												
Prebiotic																✓	✓		✓		✓	✓	✓	✓	✓												
Protein enrichment														✓																			✓				
Reduced blood glucose response																✓	✓		✓		✓	✓	✓	✓	✓		✓		✓	✓							
Sugar reduction			✓													✓	✓				✓									✓	✓						
Weight management																✓	✓		✓																		
OTHER BENEFITS																																					
Gluten-free*		✓	✓	✓		✓	✓	✓	✓		✓	✓	✓	✓		✓	✓		✓		✓	✓	✓	✓	✓		✓		✓	✓							
Organic			✓								✓																										
Whole grain													✓																								

+++ Optimal choice

++ Good solution

+ Possible to use but with limitations

✓ Can be applied to obtain a certain nutritional/physiological effect

H High

M Medium

L Low

BENEO_Application_Poster_Bakery_201709v2_nonEU

+++ Optimal choice ++ Good solution + Possible to use but with limitations ✓ Can be applied to obtain a certain nutritional/physiological effect H High M Medium L Low

*According to Codex Alimentarius (CODEX STAN 118 – 1979, latest version)

**Only available in America's

***Not available in the US

BENEO_Application_Poster_Bakery_201709v2_nonEU

www.beneo.com