

# TopBake & TopSweet Rice

## Gluten-free enjoyment based on rice

### The trend towards gluten-free bakery products

Although wheat remains one of the world's most important staple foods, the number of people who do not eat foods containing wheat is increasing. One reason is that more and more consumers suffer from gluten intolerance, but there is also a growing segment of the population that is sceptical about foods containing wheat in general.

Irrespective of whether purchasing behaviour is influenced by health considerations or by questions of lifestyle: customers are increasingly looking for high-quality alternatives to bakery products containing gluten. The convenience range TopBake Rice and TopSweet Rice from DeutscheBack takes account of this nutritional trend.

### Selected raw materials – guaranteed gluten-free

TopBake Rice and TopSweet Rice are based on rice products, hydrocolloids and enzymes; from integrated compounds to "on top" treatment they offer customized products for making delicious baked goods. The whole range is ideal for gluten-free bakery products and consists solely of raw materials guaranteed to contain < 20 ppm gluten.

### The benefits

- Wide range of ready-mixed flours and ingredients
- Easy to use on standard equipment
- Very good flavour
- Succulent crumb
- Longer shelf-life of packaged products
- Raw materials with guaranteed < 20 ppm gluten

### TopBake Rice Bread: easy preparation on standard equipment

TopBake Rice Bread is supplied as a 100 % ready-mixed flour or as a 50 % premix; the chosen rice starch and rice flour mixtures can be combined with other gluten-free flours. As a rule, use of the products does not require any special adjustments: the loaves, which have a very pleasant taste and texture, can usually be prepared on the same machinery as conventional wheat bread.





TopBake Rice Bread QSD



TopBake Rice Bread AF

Fig. 1: Color of the crumb in comparison

## Individual functional systems for a wide range of applications

Whereas TopBake Rice Bread AF contains no allergens at all, the roasted seeds in TopBake Rice Bread give the rice loaves a typical bread taste. Through the use of gluten-free sour dough the products baked with TopBake Rice Bread QSD have a stronger flavour and a slightly darker crumb (Fig. 1).

For manufacturers who wish to prolong the shelf-life of existing recipes and optimize water absorption, two functional concentrates are available under the names TopBake Fresh 100 (Rice) and TopBake WA Pure (Rice).

## Pastry goods with TopSweet Rice: pure enjoyment without gluten

TopSweet Rice was developed for the pastry goods sector. Examples of products that can be made with versatile TopSweet Cake Mix Rice include gluten-free Madeira cake, cup cakes, light wafers and shortcake biscuits.

For sponge gateau bases, TopSweet Sponge Cake Rice is the perfect solution for light, fluffy bases that are easy to handle. And a gluten content < 20 ppm is guaranteed for these ready-mixed flours too.

## Examples of products

Product	Usage Level in %	Description
TopBake Rice Bread	100	With seeds, for rice bread with a typical bread taste
TopBake Rice Bread AF	100	Allergen-free rice bread
TopBake Rice Bread QSD	100	With sour dough, for allergen-free rice bread with a dark, aromatic crumb
TopBake Rice Bread Premix	50	With seeds, for use with your own flours/starches
TopBake Rice Bread Premix AF	50	Allergen-free mix for combining with your own flours/starches
TopBake WA Pure (Rice)	0,02–0,1	Enzyme-dietary fibre complex for a more succulent crumb
TopBake Fresh 100 (Rice)	0,05–0,2	Enzyme complex to prolong the shelf-life
TopSweet Cake Mix Rice	100	Versatile mix for Madeira cake, shortcake biscuits, doughnuts and wafers
TopSweet Sponge Cake Rice	100	For light, fluffy sponge bases that are easy to handle