



**BAKING
SOLUTIONS**

Gluten-free madeleines your way!

GUMS-FREE

**TEXTURE
PRESERVED**

WHEAT-FREE

**CONSUMER
FRIENDLY**

**PREMIUM
TASTE**

PEA FIBER 150M

**PREGEFLO® PJ30
PREGEFLO® P100**


ROQUETTE
Offering the best of nature™



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KEY FACTS

PEA FIBER 150M

- Pea extract rich in insoluble fiber
- High water retention properties
- Low viscosity
- White and easy-flowing powder with a neutral taste
- Stable, cost-attractive and clean label alternative to gums
- Consumer friendly (food ingredient status)
- Not a major allergen

PREGEFLO® P100

- Potato pregelatinized starch
- Consumer friendly (food ingredient status)
- High instant viscosity and water retention properties

PREGEFLO® PJ30

- Potato modified pregelatinized starch
- High instant viscosity and water retention properties
- Resistance to process
- Texture preserved during shelflife (staling limitation)

These 3 ingredients are Gluten-free, GMO-free, Kosher and Halal certified

THE RECIPE (GLUTEN-FREE MADELEINES) LIST OF INGREDIENTS (Detailed recipe: GF06)

	Recipe n°1 Clean label & Premium taste	Recipe n°2 Wheat-free & Long shelflife
Vegetable fat.....	-	22.9%
Butter.....	22.9%	-
Whole eggs.....	19.8%	19.8%
Sugar.....	19.8%	19.8%
Roquette gluten-free wheat starch.....	11.5%	-
Tapioca starch.....	-	10.7%
Potato starch.....	9.9%	10.7%
Honey.....	6.5%	-
NEOSORB®, sorbitol syrup ...	-	4.5%
Glycerin.....	-	2.0%
PEA FIBER 150M.....	3.8%	3.8%
Water.....	3.5%	3.5%
PREGEFLO® P100.....	1.0%	-
PREGEFLO® PJ30.....	-	1.0%
Baking powder.....	0.8%	0.8%
Salt.....	0.2%	0.2%
Butter flavour.....	-	0.2%
Vanilla extract.....	0.1%	0.1%

PEA FIBER 150M, PREGEFLO® PJ30 and PREGEFLO® P100 KEY BENEFITS FOR GLUTEN-FREE MADELEINES

	PEA FIBER 150M	PREGEFLO® PJ 30	PREGEFLO® P100
Nutritional	<ul style="list-style-type: none"> • Source of insoluble fiber • Gluten-free texturizer 	<ul style="list-style-type: none"> • Gluten-free texturizers 	
Functional	<ul style="list-style-type: none"> • Improved preservation of softness during shelflife 		
	<ul style="list-style-type: none"> • Gluten-and gums-free batter with improved machinability 		
Sensory	<ul style="list-style-type: none"> • Premium taste and texture 		

POSSIBLE CLAIMS

- Gluten-free⁽¹⁾
 - Wheat-free⁽²⁾
 - Non-GMO
- (1) gluten content <20 ppm
(2) for recipe n°2

NUTRITION FACTS

100g OF GLUTEN-FREE MADELEINES

Calories 446 kcal	Protein 3.6g	Carb 53g	Fibre 2.2g	Fat 24.5g
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**NUTRITIONAL & TECHNOLOGICAL
FOOD SOLUTIONS**
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