

Discover success with our Gluten-Free 1:1 All-Purpose Flour Blend

Develop the gluten-free recipes your customers want without sacrificing the taste they already know and love.

- ◆ Our Gluten-Free 1:1 All-Purpose Flour Blend can be easily substituted cup for cup for traditional all-purpose flour in most batter-based recipes.
 - For pan-breads and focaccia, a slight recipe variation is needed. Download our available recipes online today.
- ◆ When using bakers percentages, adjustments may be necessary to hydration levels to suit shop conditions or finished product standards.
- ◆ Changes to be aware of when working with a gluten-free dough:
 - Starch structure within the batter is different and requires heat to set.
 - Bake times may typically be 1–2 minutes longer than recipes with traditional flour.
- ◆ Our Gluten-Free All-Purpose Flour Blend provides versatility.
 - Batters and doughs can be batch produced, frozen, then slacked overnight in the fridge before baking.
 - Items created with our gluten-free flour blend may be baked, then frozen and defrosted later, and will continue to perform well.
 - Works well in breadings and battering applications, while still maintaining structure.



Download our gluten-free focaccia recipe

ardentmills.ca/gluten-free-all-purpose-flour

For sales inquiries, contact us at 888-295-9470 or visit ardentmills.ca/contact-us today.

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