

Gluten Free Semi Sweet Biscuits

TAPIOCA STARCH is a native cook-up starch. Used as a backbone, it gives biscuits smoothness and a bland taste.

Faba Bean Flour V6000 is a very fine milled faba bean flour with a high starch content. It brings cohesiveness to the dough, crunchiness and bite to the end product. It improves as well the color and the taste of biscuits.

HI-MAIZE® 260 is a maize starch rich in natural dietary fiber (resistant starch). It is used to increase the softness and shortness of biscuits, cookies and pastry.

NATIONAL T37 is a precooked tapioca starch, used to improve processability. It adds cohesiveness and elasticity to the dough

Ingredients	%
NATIONAL T37	4.20
Faba Bean Flour V6000	10.40
HI- MAIZE® 260	9.80
Tapioca Starch	35.20
Margarine or Butter	9.60
Salt	0.30
Dextrose	2.30
Water	16.70
Icing Sugar	10.10
Glucose syrup 43DE	0.80
Ammonium Bicarbonate	0.40
SAPP	0.04
Sodium Bicarbonate	0.12
Vanilla Aroma	0.03

Preparation (Hobart, paddle attachment or Z-Mixer):

1. Cream margarine, glucose syrup, sugar and dextrose
2. Add mix of sieved starches & flour, salt, baking powders and aroma
3. Add water, mix until homogenous
4. Rest for 10 minutes
5. Sheet to 1.5mm
6. Bake at 160°C convection speed 1 (convection oven) till brown
7. Dry at 120°C for 20 minutes at 120°C for 20 minutes

