

Gluten Free Tortilla

Value Proposition - Improved eating quality and processing

PRECISA®Bake GF mimics the functionality of wheat flour in gluten-free products

Chickpea Flour is a gluten-free, pulse-based flour supporting the texture

ULTRA-TEX®3 is a high performance cold water swelling modified tapioca starch helping with dough handling, adds color, improves elasticity

Faba Bean Protein Concentrate 60% is used in the formula to improve the colour and the dough handling

Ingredients	%
PRECISA®Bake GF	37.10
Water	30.00
Chickpea Flour	14.00
Vegetable Oil	8.52
Sugar	0.92
ULTRA-TEX®3	6.00
Faba Bean Protein Concentrate 60%	1.69
Glycerine	1.00
Salt	0.69
Xanthan Gum	0.08

Nutrition Facts	
Serving size	(100g)
Energy	307kcal / 1174kj
Fat	9.4g
of which saturates	1.3g
Carbohydrate	47.2g
of which sugars	1.4g
Protein	3.3g
Dietary Fibre	1.7g
Sodium	0.3g



Preparation:

1. Preheat griddle to 200°C and tortilla press to 55°C
2. Combine dry ingredients in mixing bowl with paddle at speed 1 for 30 seconds
3. Add glycerine and combine at speed 1 for 30 seconds
4. Slowly add the water and the oil simultaneously while mixing at speed 1 until a cohesive dough starts forming
5. Switch to dough hook and continue mixing at speed 1 for another 1.5 min or until dough is properly mixed
6. Cover dough with plastic wrap. Let dough rest for 5-10 minutes
7. Divide dough into 58g balls
8. Lightly coat both tortilla press surfaces with spray oil and remove excess with a paper towel
9. Place dough ball in the centre of the tortilla press and press down strongly
10. Cook tortilla in the griddle for 60 seconds each side
11. Let tortilla to cool down covered with towel

© 2019, Univar BV. All rights reserved. Univar Solutions, the collaboration insignia, and other identified trademarks are the property of Univar Inc. or affiliated companies. All other trademarks not owned by Univar Inc. or affiliated companies that appear in this material are the property of their respective owners. Univar Solutions makes no representations and warranties as to the statements of third party producers or manufacturers included in this material. Always read and follow label directions. Univar Inc. and its affiliates ("Univar") offer this suggested formulation as a representative formulation only. It is not a commercialized product. Univar relies on information and data from its suppliers on which to base this suggested formulation, but Univar has not subjected the suggested formulation to any testing for performance, efficacy or safety. Univar makes no warranties, express or implied, related to this suggested formulation, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Additionally, Univar has not done any patent search on the suggested formulation. BEFORE USE, YOU MUST TEST THE FORMULATION, OR ANY VARIANCE THEREOF, TO DETERMINE ITS PERFORMANCE, EFFICACY AND SAFETY. FURTHERMORE, IT IS YOUR RESPONSIBILITY TO OBTAIN ANY NECESSARY GOVERNMENT CLEARANCE, LICENSE OR REGISTRATION. BY TAKING THIS SUGGESTED FORMULATION, YOU HEREBY AGREE TO DEFEND AND HOLD UNIVAR HARMLESS FROM ANY CLAIM OF INTELLECTUAL PROPERTY INFRINGEMENT. Any suggested uses are not inducements to infringe any patent and should not be taken as such.