



PANE PIZZA & FOCACCIA GLUTEN FREE

BAKERY

OTHER BAKERY MIXES

Complete mix based on gluten-free wheat starch and corn, for the realization of gluten-free bread, pizza and focaccia. Versatile and practical to use, it lends itself to the realization of numerous recipes with the guarantee of constant results, very similar to those of products made with gluten flour.

Bread, focaccia and pizzas made with this product can be customized by adding to the basic recipe up to 15% of other alternative ingredients, gluten free inclusions such as poppy seeds, sunflower, flax, sesame, quinoa, millet or various gluten free flours such as corn, buckwheat, hemp, amaranth, rice, sorghum.

- Gluten-free
- Complete powder mix
- Versatile
- Reliability of use
- Guaranteed result

Product details

COD 000792

Allergeni/cross contaminazioni

Modalità d'uso



Flatbread



Bread



Pizza