



OUR  
SPECIAL  
FLOURS

**FOODSOLUTE®**  
**COMPETENCE IN BAKED GOODS**

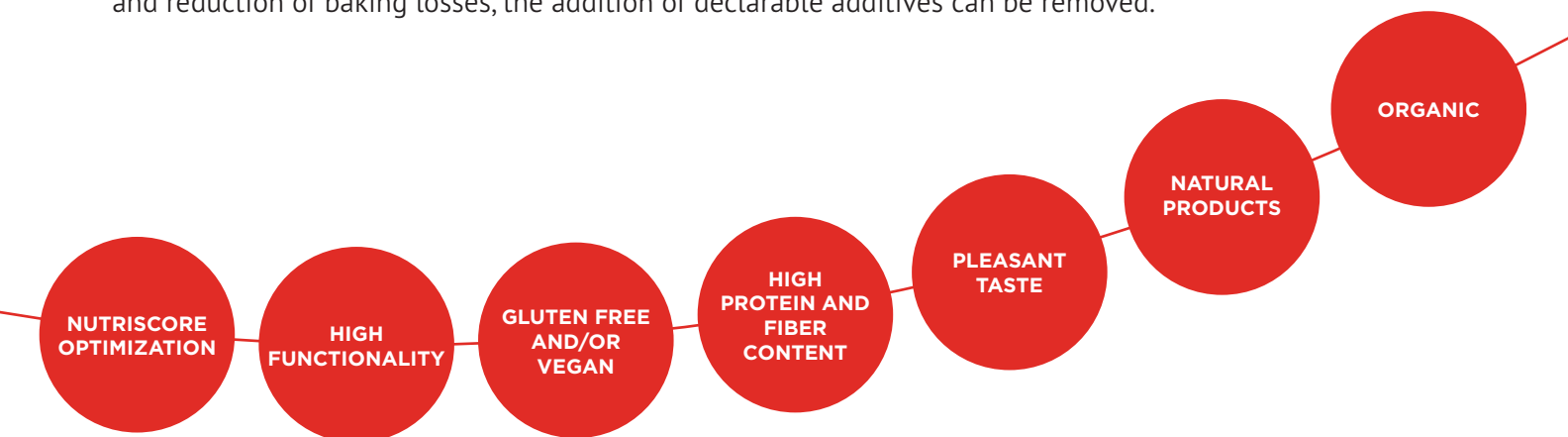


# FOODSOLUTE®

## COMPETENCE IN BAKED GOODS

Originally by-products of oil production - today our Foodsolute® special flours are a superfood optimally adapted to the food industry.

Foodsolute® specialty flours are rich in natural proteins, dietary fiber, vitamins and minerals. Due to their good water binding properties in dough processing, improved fermentation stability and reduction of baking losses, the addition of declarable additives can be removed.



## FUNCTIONAL ADVANTAGES

- Longer freshness and freezer storage tolerance
  - Better gas holding capacity / fermentation stability
  - Lower baking loss
  - Higher water content in finished baked goods
  - Improved workability of doughs and masses
  - Achieving load-bearing capacity in stirred and sand masses
- Emulsifier and freshness retaining baking agents can be replaced
  - Allows the elimination of thickening agents such as (E 464) hydroxypropyl methyl cellulose, (E 415) xanthan gum, (E 412) guar gum, etc.
  - Allergen friendly declaration: milk, egg and lupine can be substituted



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# APPLICATION EXAMPLES

## WHITE BREAD (WHEAT BREAD)

- Wheat baked goods are mainly baked with baking agents containing emulsifiers and various additives. By adding *GERMSOL Gold Flour* and/or *LINSOL Flour*, we achieve a significantly higher water addition of up to 8 dough yields, as well as a lower baking loss with improved freshness retention.



## GLUTEN FREE BAKED GOODS

- In order to achieve a similar structure in gluten-free bakery products as well as a good gas holding capacity similar to wheat dough, thickeners e.g. hydroxypropyl methyl cellulose are usually used. *LINSOL Flour* fulfills here similar properties as wheat gluten and has to be shown in the declaration exclusively as raw material. In addition, the taste, the bakery structure and the volume of the final product are positively influenced.



## MIXED BREAD

- Consumers prefer bread that stays fresh for a long time. Optimal juiciness of the crumb can be achieved by adding *LINSOL Flour* and/or *GERMSOL Gold Flour*. At the same time, the good binding properties of our Gold Flour reduce the stickiness of the dough and increase the freshness of the final product. Juicy bread has a longer shelf life and a better taste. In addition, the fresh bread can be cut better over cutting machines, even when already fresh.



## LAMINATED DOUGHS/CROISSANT AND DANISH PASTRIES

- Laminated doughs should be hard-wearing. We achieve a positive influence on the processing properties of the dough by using *GERMSOL Gold Flour* and *LINSOL Flour*. The doughs and pastries made from them are characterized by their good workability, long freshness and very good deep-freeze storage properties (based on the dough piece).



# APPLICATION EXAMPLES

## SHORTCRUST DOUGHS/BISCUIT DOUGHS

- In the shortbread dough application, the addition of *SUNSOL*, *HEMPSOL* or *PUMPSOL Flour* allows the production of high-protein or protein doughs. In addition, completely new taste experiences can be achieved. The addition of *LINSOL Flour* improves the processing properties and positively influences the structure of the baked goods. The dough becomes a little tougher and does not crack so quickly when produced on equipment, and the embossing on cookies remains more visible.



## STIRRING COMPOUNDS

- Carrying capacity of fruits and fillings is an important parameter in the production of stirred masses. Even a small addition of *LINSOL Flour* can bring about a positive load-bearing capacity in stirred masses without resorting to declarable additives such as (E 464), (E 415) or (E 412).

## YEAST DOUGHS/YEAST DOUGHS

- Freshness, softness and fermentation stability are essential, especially in the small bakery sector. In the applications milk buns, raisin buns or burger buns, these positive properties can be achieved in a declaration-friendly way by using *GERMSOL Gold Flour* and the dough pieces show improved deep-freeze storage properties.



## CRUMB AND BOX BREADS

- To improve crumb binding and juiciness, and also to reduce crust splintering in breads made from groats and loaves, mainly egg whites or milk proteins are used. The prices for egg whites and also for milk proteins have risen in recent years. Equivalent substitute products are in demand! Our *SUNSOL Flour* is a cost-effective alternative with comparable properties. Additionally *SUNSOL Flour* is declaration friendly (vegan/and no allergen).

For protein enrichment or to make optimum use of the functional properties of our Foodsolute® flours, we recommend the following dosages:

<b>LINSOL</b>	<b>0.5 % - 4 %</b>	<b>HEMPSOL</b>	<b>0.5 % - 5 %</b>
<b>GERMSOL</b>	<b>0.5 % - 5 %</b>	<b>NUTSOL</b>	<b>0.5 % - 8 %</b>
<b>ALMSOL</b>	<b>1 % - 10 %</b>	<b>RICESOL</b>	<b>0.5 % - 8 %</b>
<b>SUNSOL</b>	<b>0.5 % - 8 %</b>	<b>SESSOL</b>	<b>0.5 % - 8 %</b>
<b>PUMPSOL</b>	<b>0.5 % - 8 %</b>	<b>PEASOL</b>	<b>0.5 % - 8 %</b>

Higher dosages are possible, but in any case require a modification of the formulation. For further information and formulations in different applications, please contact us.

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