

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
avanté 1	Maize Starch	✓	Use for binding bars and clusters, partial alternative to using sugar syrups.	Flapjack, bars, cereals and clusters	Replace 25% sugar with 3 parts avanté : 1 part water
avanté 2	Tapioca Starch	✓	Use for binding bars and clusters, partial alternative to using sugar syrups.	Flapjack, bars, cereals and clusters	Replace 25% sugar with 3 parts avanté : 1 part water
avanté 10L	Tapioca Starch	✓	Reduce sugar in frostings and fillings. Suitable for white and lighter coloured products.	Frostings	Replace 25% sugar with 7.5 parts avanté : 2.5 parts water
				Fillings	Replace 50% sugar with 7.5 parts avanté : 2.5 parts water
avanté 10S	Tapioca Starch	✓	Reduce sugar in frostings, bakery fillings, cookies, and cheesecakes.	Frostings	Replace 25% sugar with 7.5 parts avanté : 2.5 parts water
				Bakery fillings	Replace 50% sugar with 7.5 parts avanté : 2.5 parts water
				Cheesecakes	Replace 25% sugar with avanté and no additional water
				Cookies	Replace 25% sugar with 9 parts avanté : 1 part water
				Sauces	Replace 5-30% sugar with 1 part avanté : 1 part water
				Flavour marinades	Replace 5-30% sugar with avanté and no additional water
avanté 222 avanté 222 Fortified	Wheat Flour Fortified Wheat flour		Reduce sugar in cakes, typically with a flat top	Cakes and cupcakes	Replace 25% sugar with 7 parts avanté : 3 parts water

We have a fully GFSI compliant supply chain



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avanté 25	Maize Fibre, Wheat Starch, Wheat Protein		Reduce sugar in muffins, sponges and traybakes.	Muffins and brownies	Replace up to 30% of sugar with 1:1 replacement of avanté 25
				Larger cakes and traybakes	Replace up to 30% sugar with 1 part avanté : 3 part water
avanté 87 avanté 87 Fortified	Wheat Flour Fortified Wheat Flour		Reduce sugar in muffins and brownies, good for allowing flow during baking and peaking in muffins.	Muffins and brownies	Replace 25% sugar with avanté 87 and no additional water
avanté B avanté B Fortified	Wheat Flour Fortified Wheat flour		Reduce sugar in biscuits.	Biscuits and shortbread	Replace 25% sugar with avanté B and no additional water

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