

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
fazenda Supadust	Wheat Starch		Cold activated starch. Offers softness in bread.	Bread	2–3%
			Cold activated starch. Pre-dust for coatings and batter viscosity.	Batters and coatings	0.5–1%
fazenda Nutrigel	Rice Flour	✓	Cold activated flour. Bakery viscosity regulator.	Cakes and Muffins	2–3%
				Batter and coating	0.5–1%
fazenda Vivace	Wheat Flour		Cold activated flour with higher viscosity. Bakery viscosity regulator and prolonged quality.	Cakes and Muffins	2–3%
fazenda Diminuendo	Wheat Flour		Cold activated flour. Bakery viscosity regulator and prolonged quality.	Cakes and muffins	2–3%
fazenda Toccata	Tapioca Flour	✓	Hot activated flour. Gives moisture and increased softness in gluten free bakery.	Cakes and Muffins	15–20%
				Bread	10–12%

We have a fully GFSI compliant supply chain



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fazenda Leggero	Tapioca Flour, Chickpea Flour, Bamboo Fibre	✓	Hot activated flour. Gives structure, rise and increased softness in gluten free bakery.	Cakes and Muffins	50–75% replacement of original flour
fazenda Canto	Chickpea Flour	✓	Hot activated flour. Improved rise and softness.	Cakes and Muffins	5–10%
fazenda Gallio	Malted Barley Flour, Carob Powder, Malted Barley Extract		Cocoa powder replacer. Replicates flavour & colour of cocoa powder to reduce reliance.	Cakes and Muffins, Brownies, Cookies and Biscuits	Replace up to 50% of cocoa powder with 1:1 replacement of fazenda Gallio

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