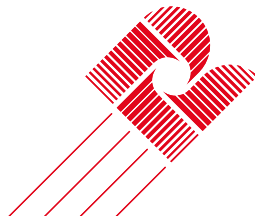


glutenfree

world
NEW
formula



R I E T M A N N



Gluten Free Bread "light"

Ingredients of the mix:

Starch (tapioca, modified and native; potato, maize), rice flour, **soy flour**, raising agents: glucono delta lactone E 575, sodium bicarbonate E 500(ii); disodium diphosphate E 450(i); canola oil, dextrose, emulsifier mono-di-glycerides from fatty acids E 471, salt, rice protein, thickeners: guar gum E 412, xanthan gum E 415, carboxy-methylcellulose E 466; acidity regulator sodium di-acetate E 262(ii)

Recipe:

RIETMANN Gluten Free Bread-Mix "light"	kg	10.000
Water	kg	9.000
Total	kg	19.000

Mixing Time (paddle):	4 - 5 min., until smooth mixture
Scaling Weight:	0.900 kg for appropriate baking pan
Make-Up:	fill the mixture into greased baking pan, smooth surface
Proof Time:	approx. 30 min.
Baking:	210 °C, without steam, approx. 50 min.



Gluten Free Bread "hearty"

Ingredients of the mix:

Starch (tapioca, modified and native; potato, maize), rice flour, sunflower seeds, raising agents: glucono-delta lactone E 575, sodium bicarbonate E 500(ii), disodium diphosphate E 450(i); **soy flour**, buckwheat wholemeal flour, apple fibre, canola oil, dextrose, emulsifier mono-di-glycerides from fatty acids E 471, pea hull flour, salt, rice protein, thickeners: guar gum E 412, xanthan gum E 415; carboxy-methylcellulose E 466, acidity regulator sodium di-acetate E 262(ii)

Recipe:

RIETMANN Gluten Free Bread-Mix "hearty"	kg	10.000
Water	kg	8.600
Vegetable Oil	kg	0.200
Total	kg	18.800

Mixing Time (paddle):	4 - 5 min., until smooth mixture
Scaling Weight:	0.900 kg for appropriate baking pan
Make-Up:	fill the mixture into greased baking pan, smooth surface
Proof Time:	approx. 30 min.
Baking:	210 °C, without steam, approx. 50 min.



Gluten Free Rolls

Ingredients of the mix:

Starch (wheat, gluten free; potato, tapioca modified and native), rice flour, psyllium husk powder, sugar, dried rice sourdough, salt, thickener hydroxyl-propyl-methylcellulose E 464, maize flour

Recipe:

RIETMANN Gluten Free Rolls & Pizza-Mix	kg	10.000
Vegetable Oil	kg	0.500
Yeast	kg	0.300 - 0.400
Water approx.	kg	8.400
Total	kg	19.200 - 19.300

Mixing Time (spiral):	approx. 3 min. on 1st speed + 3 min. on 2nd speed
Dough Temperature:	24 °C
Floor Time:	none
Scaling Weight:	0.090 kg
Make-Up:	round the dough, mould and put the dough pieces onto greased baking sheets. After proofing cut the top diagonally twice.
Proof Time:	ca. 40 - 50 Min.
Baking:	240 °C falling to 230 °C, with steam, 22 - 24 min.



Gluten Free Pizza

Ingredients of the mix:

Starch (wheat, gluten free; potato, tapioca modified and native), rice flour, psyllium husk powder, sugar, dried rice sourdough, salt, thickener hydroxyl-propyl-methylcellulose E 464, maize flour

Recipe:

RIETMANN Gluten Free Rolls & Pizza-Mix	kg	10.000
Vegetable Oil	kg	1.000
Yeast	kg	0.300 - 0.400
Water approx.	kg	8.000
Total	kg	19.300 - 19.400

Mixing Time (spiral):	approx. 3 min. on 1st speed + 3 min. on 2nd speed
Dough Temperature:	24 °C
Floor Time:	none
Scaling Weight:	0.180 kg
Make-Up:	round the dough, sheet to a thickness of 2 - 3 mm and put onto baking sheets. After proofing place the desired topping.
Proof Time:	ca. 40 - 50 Min.
Baking:	240 °C, 10 - 12 min.



Gluten Free Pound Cake

Ingredients of the mix:

Sugar, starch (potato, native and modified; maize), emulsifiers: mono-di-glycerides E 471 and polyglycerol esters of fatty acids E 475, sodium-stearoyl-lactylate E 481; maize flour, raising agents: sodium bicarbonate E 500(ii), disodium diphosphate E 450(i); egg white powder, salt, palm fat powder (palm oil, glucose syrup, milk protein), whey powder, thickeners: guar gum E 412, xanthan gum E 415, carboxy-methylcellulose E 466, flavor

Recipe:

RIETMANN Gluten Free Pound Cake-Mix	kg	10.000
Vegetable Oil	kg	4.800
Liquid whole egg	kg	4.800
Water	kg	0.600
Total	kg	20.200

Mixing Time (paddle or whisk):	approx. 3 min., until smooth mixture
Scaling Weight:	0.600 kg for appropriate baking pan (pound cake), 2.800 kg for appropriate cake pan (60 x 40 cm)
Make-Up:	fill the mixture into greased baking pan or cake pan, smooth surface
Baking:	190 °C, approx. 45 min. (pound cake)



Gluten Free Brownie

Ingredients of the mix:

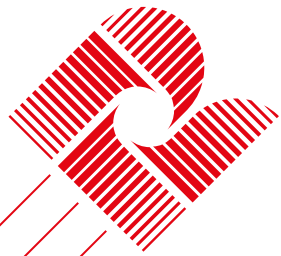
Sugar, starch (potato, native and modified; maize), low fat cocoa, emulsifiers: mono-di-glycerides E 471 and polyglycerol esters of fatty acids E 475; palm fat powder (palm oil, glucose syrup, milk protein), whey powder, raising agents: sodium bicarbonate E 500(ii), disodium diphosphate E 450(i); thickener xanthan gum E 415, salt, flavor

Recipe:

RIETMANN Gluten Free Brownie-Mix	kg	10.000
Chocolate chips	kg	1.000
Vegetable Oil	kg	4.600
Liquid whole egg	kg	3.000
Water	kg	1.000
Total	kg	19.600

Mixing Time (paddle or whisk):	approx. 3 min., until smooth mixture
Scaling Weight:	3.000 kg for appropriate cake pan (60 x 40 cm)
Make-Up:	fill the mixture into greased cake pan, smooth surface
Baking:	190 - 200 °C, 30 - 40 min.




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