



## For Immediate Release

### Penford Food Ingredients Announces Starches for Gluten-Free Bakery Products

**Centennial, Colo., September 7, 2007** – Penford Food Ingredients Co., a premier carbohydrate company for the processed food industry, today announced a new line of starches for gluten-free bakery applications. Naturally gluten-free tapioca, potato and rice starches from Penford produce excellent tasting breads, muffins, cakes and other bakery items.

“Gluten intolerance, wheat allergies and celiac disease are serious and growing concerns,” said Andrea Gaebe, Marketing Manager for Penford Food Ingredients. “In order to address the growing need for gluten-free bakery products, Penford used its expertise as a leading supplier of potato-based starches to introduce new bakery specific starches that deliver excellent flavor, texture, color and volume. Because potato and tapioca are inherently free of gluten, our products help to create baked goods that have the authentic bread taste for those who are gluten intolerant.”

Gluten is important to bakery items because it acts as the “glue” that creates the perfect end product. However, because gluten intolerance is a growing issue, Penford Food Ingredients developed specific starches that are tailored specifically for gluten-free bakery producers. Penford’s native and modified potato and tapioca starches replace wheat flour used in bakery items to create excellent breads with the perfect volume, texture, color and grain without compromising quality.

Some of Penford’s top-performing pre-cooked starches for gluten-free bakery items include PenPlus® 2510, PenPlus® WR, PenPlus® 2100 which work best when combined with cook-up starches such as PenBind® 150, PenCook® 50, PenCling® 320, PenBind® 196 or PenBind® 1550.

Penford's gluten-free starches for baked goods are currently available. For more information please call (1-800-652-4732).

**About Penford Food Ingredients**

Penford Food Ingredients (PFI), which is owned by Penford Corporation (Nasdaq: PENX), is a premier carbohydrate company providing the processed food and nutraceutical industries with specialty starches, dextrose and dextrin. A leader in ingredient system technology, PFI delivers high quality, innovative ingredients that improve its customers' products. Headquartered in Centennial, CO, PFI operates production facilities in Wisconsin, Idaho, and Washington. For more information please call 800-652-4732 or visit [www.penfordfoods.com](http://www.penfordfoods.com).

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