



Penford Food Ingredients launches PenTechGF™; a revolutionary advance in gluten-free coatings and bakery

Centennial, CO (February 10, 2010) – Penford Food Ingredients Co., a leader in innovative carbohydrate systems and technologies, has announced the launch of PenTechGF™ (www.pentechgf.com), an ingredients system for gluten-free coatings and baking that leapfrogs current market offerings.

“This is a revolutionary advance,” said Penford Food Ingredients President John Randall. “Our scientists have developed unique formulations that deliver truly superior taste, texture and appearance that consumers—and the industry—have been waiting for. PenTechGF™ creates food the whole family will love.”

A win-win market opportunity

Randall noted that PenTechGF™ allows manufacturers, processors and foodservice companies to develop lines that have all the wellness attributes of gluten-free combined with the visual, mouthfeel and flavor of wheat-based items marketed to the general public.

“For example, restaurants and foodservice operations can now offer gluten-free products as mainstream items, not as menu after-thoughts,” he said. “A company can simply state that all their crispy, fried or baked goods are naturally and deliciously gluten-free. That’s a win-win opportunity.”

PenTechGF™ Gluten-Free Coatings System

Penford believes this is the only breaded coating on the market with the texture and appearance of a wheat-based product and an equally appealing taste. Batter-coated and fried meats, vegetables and chicken—even the moistest seafood—can have a mouth-watering and crispy gluten-free coating.

The gluten-free coating system is based on Penford’s broad carbohydrate knowledge and technology. A newly developed corn starch is the key ingredient to Penford’s gluten-free fish batter mix. It sticks better, providing a pleasing “bite” with no gummy interface. Its neutral flavor also allows for creative custom spice and flavor combinations.

PenTechGF™ Gluten-Free for Bakery

On the bakery side, PenTechGF™ is a complete system for creating delicious breads, rolls, muffins, pizza crust, pie crust, cookies, cakes and more, combined with Penford’s renowned R & D capacity to customize gluten-free formulations for every customer.

The use of the proper starch can give dough the much-needed elasticity, the right amount of chewiness and a consistent crumb grain. The system allows for:

- volume to give bread height
- textures that aren’t too gummy or dry
- crumb grain for muffins that is open and slightly course, just like wheat-based muffins
- a resilient body for pastries to prevent crumbling
- cakes that are light and fluffy
- a neutral flavor to pizza dough or pie crusts that won’t interfere with other ingredients.

Tasting is believing

Penford Food Ingredients is inviting customers to “taste and believe” by ordering samples or arranging for a visit to Penford’s test kitchens. “To really understand the PenTechGF™ difference, you have to try it,” concludes Randall. “By working with our customers to realize their vision for amazing gluten-free products, we’re giving them a true competitive edge in this growing market.”

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