



Penford R & D Director to Speak on Gluten-Free Applications at *Prepared Foods* Annual Seminar

Centennial, CO (October 13, 2009) – Bryan Scherer, Director of Research and Development at Penford Food Ingredients Co., will speak on “The Effectiveness of Starches in Gluten-Free Applications” in the baked goods track at the 2009 R & D Applications Seminar sponsored by *Prepared Foods* magazine.

The 2 1/2-day seminar, October 19-21 in Chicago, is one of the nation’s premier events for R & D scientists and supervisory personnel. It focuses on educational, applications-oriented information for product development, formulation and quality control professionals in the food and beverage industries. In addition to over 60 technical presentations in six different tracks, the seminar includes interactive application labs as well as an exhibit hall. Scherer is speaking on October 19 at 10:30 a.m.

If it tastes good they will come

“The gluten-free market represents a significant growth opportunity for many companies,” notes Scherer. “But consumers who are required to eat gluten-free diets still want baked goods with the organoleptic attributes of a full-gluten product. That’s a big development challenge.”

Scherer will illustrate how various combinations of starches can replace flour systems to create the ideal texture and chewiness in gluten-free baked goods. Six specific gluten-free formulations will be reviewed and discussed:

- sandwich bread
- pizza dough
- cranberry flax scones
- lemon cake
- waffle mix
- muffins

No easy answers

“There are no easy answers when formulating for a superior gluten-free baked good product,” advises Scherer. “From choosing suppliers to be sure their processing facilities are truly gluten-free and not contaminated, to coming up with the correct combination of starches that work synergistically with each other and other protein sources takes careful work.” Penford’s R & D group has unique expertise in this area and can function as an extension of a company’s own team of scientists.

Scherer will also discuss gluten-free opportunities within the foodservice sector, as restaurants are putting more gluten-free options on their menus and new guides, blogs and websites are providing “where to eat” dining advice to Celiac consumers. In addition to baked goods, products such as gluten-free breadings will provide new menu opportunities for restaurants.

To find out more about the “2009 Prepared Foods R & D Application Seminar,” go to <http://www.bnpevents.com/PF/RD/>

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