



GLUTEN FREE COOKIE

• Crunchier & tastier



BENEFITS OF TAPIOCALINE FA 517 SG

- **Process Helper** To increase **dough viscosity** at cold. Spreading of the biscuit during cooking is reduced, ensuring regular shapes
- **Texture Improver** To reduce dryness that can bring gluten free flours To obtain a **crunchier** and **softer** texture
- **Cost Reducer** To reduce **breaking rate**, thanks to Tapiocaline® binding capacity



PROCESS

- 1 Mix all powders all together.
- 2 Add margarine, eggs and water in the kneading machine.
- 3 Add chocolate chips. Let the dough rest at 4°C / 40°F.
- 4 Measure 16g / 0.5oz per cookie. Shape balls then flatten the cookies, and bake for 11 minutes at 180°C / 356°F.

Ingredients (%)	Control	Trial
Sugar	26.00	26.00
Margarine	23.00	23.00
Rice flour	15.00	15.00
Corn flour	15.00	15.00
Chocolate chips	8.60	8.60
Whole egg	6.50	6.50
Potato starch	2.80	-
TAPIOCALINE® FA 517 SG	-	2.80
Water	1.20	1.20
Baking powder	1.20	1.20
Vanilla flavour	0.50	0.50
Salt	0.20	0.20
<i>Total</i>	<i>100.00</i>	<i>100.00</i>



CLAIMS



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