

# Introduction of Gluten-free rice flour to replace wheat flour



## In the beginning:

Now you have the unique opportunity !

When baking rice bread without adding gluten, it doesn't swell enough and become hard as time goes by. And when using some special thickening agent, its special smell effect to bread flavor.

Now we have succeeded to establish "New rice flour" called **"Koshihikari GF"**.

It doesn't contain any gluten and easier to bake bread, confectioneries and pizza crust than wheat.

Koshihikari is the best Japanese rice, especially Niigata pref's Koshihikari is acclaimed highly in Japan.

We are using it for above new product. A lot of famous Japanese bakers are using it for rice bread.

As worthy special mention, you can make above cooks only using a type of our rice flour.

You don't need to use various type of wheat flour like soft, semi-hard and hard.

Compared with wheat flour, rice flour has characteristic properties such as "Chewy", "Crispy" and "Hypo-allergic". It will be useful to reduce your stocks and establish your characteristic products.

In addition, our new type of rice flour doesn't need 2<sup>nd</sup> leavening before baking.

It means that you can save the costs and energy to reduce production time, compared with wheat bread.

We hope you try our best product.

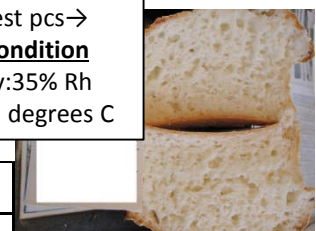
# Comparison data (Gluten free Koshihikari KS vs Normal rice flour)

①: Gluten-Free= In the case of no adding egg and milk, almost of allergy free

②: No need 2<sup>nd</sup> leavening= Reducing production time and saving cost

③: Good dimension stability and Age resist = Following data ↓

Test pcs→  
Drying condition  
 Humidity:35% Rh  
 Temp:35 degrees C



Koshihikari GF						
Leaveing Time(h)	Width(mm)	Shrinkage rate	Moisture (Crust) %	Moisture decreasing rate	Moisture (Core) %	Moisture decreasing rate
0	860	0	18.20	0.00%	46.80	0
24	860	0.0%	17.80	2.20%	45.90	1.9%
48	826	3.95%	17.90	1.65%	46.00	1.71%
72	826	3.95%	9.10	50.00%	39.10	16.45%
Ordinal rice flour						
	Width(mm)	Shrinkage rate	Moisture (Crust) %	Moisture decreasing rate	Moisture (Core) %	Moisture decreasing rate
0	950	0	30.10	0	44.20	0
24	870	8.4%	26.60	11.6%	43.50	1.6%
48	840	11.58%	ND	ND	44.30	-0.23%
72	820	13.68%	ND	ND	32.60	26.24%

# Samples1 : According to your requests, we can provide recipes.

\* Gluten free Curry bread



\* Gluten free Melonpan (Cookie layer coated soft bread)



\* Gluten free Pizza crust



\* Gluten free Chiffon cake



## Samples2 : According to your requests, we can provide recipes.

\* Gluten free pan cake



\* Gluten free CANTUCCIO (biscotti)



\* Gluten free Pita



**\*From soft to hard texture,**  
**With only one type of rice flour,**  
**You can bake easier than wheat flour !**

## To contact

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Not only consumer, we are looking for business partner such as trader.  
If interest, please kindly contact with us.

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