

# HI-NUCLEUS

## GLUTEN FREE CONCENTRATED SYSTEM

HI-NUCLEUS is a range of concentrated, balanced ingredient systems in powder form, combined to give structure and texture to gluten-free baked goods. HIFOOD NUCLEUS allows the production of gluten free bakery products and pasta with any kind of native starches and flours available on the market.



### PRODUCT CHARACTERISTICS

- Good physical and organoleptic properties
- Vegetable raw materials
- Processable on conventional lines: cost control, yield improvement
- HI-NUCLEUS works as main building block to give structure and texture to the recipe; it can also be combined with other HIFOOD ingredients

### GO-TO-MARKET ADVANTAGES

- Gluten-free
- Less / No E-numbers
- Allergen-free
- Cleaner Label\*
- Custom-made ingredients & formulations

\*compared to gluten-free conventional products on the market

### DOSAGE

According to GMP and final application (usually between 5 and 15%)

FINISHED PRODUCT CATEGORY	NI-NUCLEUS	APPLICATION EXAMPLE	CHARACTERISTICS
Laminated pastry	LP	<ul style="list-style-type: none"> <li>· Croissant</li> <li>· Puff pastry</li> <li>· Pain au chocolat</li> <li>· Vol-au-vent</li> <li>· Chocolate twist</li> </ul>	<ul style="list-style-type: none"> <li>· Light and flaky pastry</li> <li>· Good machinability</li> <li>· Crunchy</li> </ul>
Bread	BRD	<ul style="list-style-type: none"> <li>· Loaf bread</li> <li>· Baguette</li> <li>· Ciabatta</li> <li>· Burger buns</li> <li>· Rusks</li> </ul>	<ul style="list-style-type: none"> <li>· Nice ovenspring</li> <li>· Uniform grain and stable texture</li> <li>· Crispy crust or soft accordingly</li> </ul>
Pizza & Flat breads	PZ	<ul style="list-style-type: none"> <li>· Pizza</li> <li>· Focaccia</li> <li>· Flat breads</li> <li>· Savory short crust</li> </ul>	<ul style="list-style-type: none"> <li>· Mouthfeel and chewing properties comparable to conventional pizza</li> <li>· Uniquely crispy outside</li> <li>· Wonderfully fluffy inside</li> </ul>
Cakes	MF	<ul style="list-style-type: none"> <li>· Pound cake</li> <li>· Sponge cake</li> <li>· Muffin</li> </ul>	<ul style="list-style-type: none"> <li>· Sweet and fresh</li> <li>· Moist, fluffy texture</li> </ul>
Pasta	XP	<ul style="list-style-type: none"> <li>· Fresh egg pasta</li> <li>· Fresh filled pasta</li> <li>· Legumes flour fresh pasta</li> </ul>	<ul style="list-style-type: none"> <li>· Very good mouthfeel and chewing properties</li> </ul>

### TYPICAL APPLICATIONS



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**INQUIRIES?**  
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