



# LeinPRO™ Gluten Replacer

Cost Effective, Clean-Label, Gluten Free

PROPERTIES	
Protein Composition	40%
Fibre Composition	34%
Flavour	Mild Nutty
Colour	Light Beige
*LeinPRO Original Shelf Life	18 Months
*LeinPRO FM Shelf Life	36 Months
Water Binding	12x
Oil Binding	3x
Label Declaration: Flax flour, Flax meal, Flax flour (partially de-oiled)	



## CLEAN-LABEL FUNCTIONALITY WITH AN ANCIENT FOOD

*Label Declaration: Flax Flour, Flax Meal, Flax Flour (Partially De-Oiled)*

Flaxseeds have been a popular, healthy food for over 10,000 years, and now with proprietary milling technology, CK Ingredients' LeinPRO™ products are able to provide clean-label functionality to a wide range of food and beverage products.

**Available in: LeinPRO™ Original and LeinPRO™ FM (fine milled). Both non-GMO.**

## FUNCTIONAL BENEFITS

- Gluten replacer
- Performs well in a wide range of products and formulas
- Replaces various food-grade gums (e.g. guar, xanthan, etc) and starches
- Easy to use - mixes readily
- Water holding capacity 12x
- Cold and hot swelling
- Long shelf-life\*

## COST EFFECTIVE GLUTEN REPLACER

Ingredient	Cost in Use	Raw Ingredients	Minimally Processed	Paleo
LeinPRO	Cost Effective	Organic Flax Seeds	Yes	Yes
Locust Bean Gum	4x LeinPRO	Locust Beans	No	No
Xanthan	1.9x LeinPRO	Bacteria and (GMO) Corn	No	No
Guar	On Par	Guar Beans	No	No

## APPLICATIONS

Applications	Effect
Gluten-Free Bakery	Bulk, Clean Label Declaration, Texture
Baked Goods	Texture, Freshness, Yield
Bread	Texture, Resilience, Yield, Bulk
Smoothies and Shakes	Texture, Viscosity and Clean Mouthfeel
Soups and Sauces	Emulsion and Stability, Texture, Yield
Vegetarian Meat	Bulk, Texture, Yield, Juiciness
Meat	Texture, Yield, Bulk

