

KIMILOIDHV

GLUTEN-FREE BREAD



**With KIMILOIDHV, Gluten-free,
yet rises like Bread!!**



**With KIMILOIDHV, Low-carb,
yet rises like Bread!!**

Fluffy and Delicious Gluten-free Bread with KIMILOIDHV

KIMILOIDHV is a thickening and stabilizing agent made from high-molecular-weight alginate extracted from natural seaweed. Gluten, found in wheat flour, is a crucial component causing bread to rise, but it can be problematic for individuals with allergies. With increasing health-consciousness, there has been a rising demand for gluten-free foods. Traditional methods without gluten often result in a poor bread rise, and bread made from grains other than wheat flour has often been considered less tasty. However, using KIMILOIDHV allows baking of fluffy and delicious gluten-free breads.

Gluten-free Bread with Tapioca Flour

Recipe

Cornstarch	75.0g
Tapioca Flour	75.0g
Rice Flour	50.0g
Skim Milk	3.8g
Baking Powder	7.4g
Sugar	14.0g
Salt	1.8g
Vegetable Oil	19.3g
Dry Yeast	4.5g
Water	208.0g
Dried Egg White	10.5g

KIMILOID HV (0.9% against flour) 1.8g



Gluten-free + Low-carb Bread

Recipe

Rich Bran Flour	75.0g
Tapioca Flour	75.0g
Rice Flour	50.0g
Skim Milk	3.8g
Baking Powder	7.4g
Sugar	14.0g
Salt	1.8g
Vegetable Oil	19.3g
Dry Yeast	4.5g
Water	208.0g
Dried Egg White	10.5g

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