

Our Solutions for Gluten-free Bakery Applications



HARKE

Food



Food

Partnering on Your Key Challenges

- Outstanding Consumer Experience
- Natural Sweeteners
- Enhancing Nutritional Values

YOUR PARTNER FOR FUNCTIONAL INGREDIENTS



OUR PRODUCTS

CELLULOSICS



- | | |
|----------------------|---------------------------|
| • Binder / Thickener | • Heat Stable (>135 °C) |
| • Calorie Reduction | • Overrun Booster |
| • Egg-replacement | • Shelf-life-prolongation |
| • Emulsifier | • Water Retention Agent |

HARKE Product Highlights

- Carboxymethylcellulose (CMC) E466
- Hydroxypropylmethylcellulose (HPMC) E464

Powder
Allergen-free
Gluten-free
Vegan

FLOURS / STARCHES



- | | |
|----------------------|---------------------------|
| • Binder / Thickener | • Heat Stable (>135 °C) |
| • Calorie Reduction | • Overrun Booster |
| • Egg-replacement | • Shelf-life-prolongation |
| • Emulsifier | • Water Retention Agent |

HARKE Product Highlights

- Flour:
Beetroot, Carrot, Fava, Linkseed, Pea, Rice
- Starch:
Pea, Fava, Tapioca

Clean Label
Powder
Allergen-free
Gluten-free
Vegan
Available as Organic

RICE PRODUCTS



- | | |
|-------------------------|---------------------------|
| • Binder / Thickener | • Shelf-life-prolongation |
| • Calorie Reduction | • Sweetener (Natural) |
| • Heat Stable (>135 °C) | • Water Retention Agent |
| • Overrun Booster | |

HARKE Product Highlights

- Rice Maltodextrin¹
- Rice Syrup²:
High Fructose³, High Maltose⁴,
Low Sugar⁵, Solids⁶

Clean Label^{1, 2, 3, 4, 5, 6}
Liquid^{2, 3, 4, 5}
Powder^{1, 6}
Allergen-free^{1, 2, 3, 4, 5, 6}
Gluten-free^{1, 2, 3, 4, 5, 6}
Vegan^{1, 2, 3, 4, 5, 6}
Available as Organic^{1, 2, 3, 4, 5, 6}

TAPIOCA PRODUCTS



- | | |
|-------------------------|---------------------------|
| • Binder / Thickener | • Shelf-life-prolongation |
| • Calorie Reduction | • Sweetener (Natural) |
| • Heat Stable (>135 °C) | • Water Retention Agent |
| • Overrun Booster | |

HARKE Product Highlights

- Tapioca Maltodextrin¹
- Tapioca Syrup²:
High Fructose³, High Maltose⁴,
Low Sugar⁵, Solids⁶

Clean Label^{1, 2, 3, 4, 5, 6}
Liquid^{2, 3, 4, 5}
Powder^{1, 6}
Allergen-free^{1, 2, 3, 4, 5, 6}
Gluten-free^{1, 2, 3, 4, 5, 6}
Vegan^{1, 2, 3, 4, 5, 6}
Available as Organic^{1, 2, 3, 4, 5, 6}



FIBERS



- | | |
|-------------------------|---------------------------|
| • Binder / Thickener | • Overrun Booster |
| • Calorie Reduction | • Shelf-life-prolongation |
| • Emulsifier | • Water Retention Agent |
| • Heat Stable (>135 °C) | |

HARKE Product Highlights

- Konjac Glucomannan E425 (ii)¹
- Oat Beta Glucan²
- Psyllium Husk Powder³
- Tapioca Fiber⁴

Clean Label^{2, 3, 4}
Powder^{1, 2, 3, 4}
Allergen-free^{1, 2, 4}
Gluten-free^{1, 2, 3, 4}
Vegan^{1, 2, 3, 4}
Available as Organic^{2, 3}

PROTEINS



- | | |
|----------------------------|-------------------------|
| • Binder / Thickener | • Overrun Booster |
| • Emulsifier | • Stabilizer |
| • Foaming Agent | • Texturant |
| • Ice-/Fat Crystal Control | • Water Retention Agent |

HARKE Product Highlights

- Protein:
Hemp, Pumpkin Seed,
Sunflower, Fava, Pea

Clean Label
Powder
Allergen-free
Gluten-free
Vegan
Available as Organic

AGAVE PRODUCTS



- | | |
|----------------------|-----------------------|
| • Binder / Thickener | • Sweetener (Natural) |
| • Calorie Reduction | |

HARKE Product Highlights

- Agave Syrup¹
- Agave Inulin²

Clean Label^{1, 2}
Liquid¹
Powder²
Allergen-free^{1, 2}
Gluten-free^{1, 2}
Vegan^{1, 2}
Available as Organic^{1, 2}

ENZYMES



- | | |
|-----------------------------|---------------------------|
| • Anti-retrogradation Agent | • Shelf-life-prolongation |
| • Processing Aid | • Texturant |

HARKE Product Highlights

- Protease¹
- Maltogenic Amylase²
- Transglutaminase³
- Functional Enzyme Blends⁴

Clean Label^{1, 2, 3, 4}
Blend⁴
Powder^{1, 2, 3, 4}
Allergen-free^{1, 2, 3, 4}
Gluten-free^{1, 2, 3, 4}
Vegan^{1, 2, 3, 4}



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