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Gluten-free sandwich bread

with Xanthan Gum

Ingredients	Quantity		Baker's percentage
1 White rice flour	18.57 %	225.50 g	100.00 %
2 Brown rice flour	5.80 %	70.50 g	
3 Potato starch	5.43 %	66.00 g	
4 Tapioca flour	2.31 %	28.00 g	
5 Oat flour	9.30 %	113.00 g	
6 Non-fat milk powder	4.08 %	49.50 g	9.84 %
7 Xanthan Gum FNST	1.19 %	14.50 g	2.88 %
8 Psyllium husk	1.19 %	14.50 g	2.88 %
9 Glucono-delta-Lactone F2500	0.54 %	6.60 g	1.31 %
10 Sodium Bicarbonate	0.25 %	3.00 g	0.60 %
11 Sugar, granulated	0.74 %	9.00 g	1.79 %
12 Dry yeast	1.98 %	24.00 g	4.77 %
13 sub4salt® N1000	0.61 %	7.40 g	1.47 %
14 Water (21 °C / 70 °F)	38.37 %	466.00 g	92.64 %
15 Whole egg	7.41 %	90.00 g	17.89 %
16 Shortening	1.81 %	22.00 g	4.37 %
17 SSL	0.41 %	5.00 g	0.99 %
18 Novamyl BG	0.01 %	0.10 g	0.02 %
Total	100 %	1214.60 g	

Directions

- 1 Spray loaf pan with vegetable oil
- 2 Whisk water, eggs, and melted shortening together
- 3 Mix in a stand up mixer fitted with a paddle white rice flour, brown rice flour, potato starch, tapioca flour, oat flour, non-fat milk powder, xanthan gum, psyllium husk, glucono-delta lactone, sodium bicarbonate, sub4salt®, SSL, Novamyl BG, and sugar on low speed
- 4 Add yeast on low speed
- 5 Add water mixture slowly and let mix for 1 min at slow speed
- 6 Increase speed to medium for 6 min
- 7 Using a rubber spatula, scrape dough into prepared loaf pan and press gently into the corners with wet hands: Smooth top of loaf and spray water on it
- 8 Proof by covering loaf pan and rest for 1 hr at 21 °C (70 °F)
- 9 Bake at 350 °C (660 °F) for 1 hr and 30 min
- 10 Transfer pan to wire rack and let bread cool for 10 min
- 11 Remove from pan and let cool completely for 2 hrs

Nutrition Information

	per 100 g
Energy	489 kJ / 119 kcal
Fat	11.00 g
of which saturated fat	7.40 g
Carbohydrates	10.70 g
of which sugar	1.90 g
of which polyols	7.40 g
Fibre	5.30 g
Protein	4.00 g
Salt (Sodium)	0.80 g (312 mg)

Nutrition Claims

Gluten free
Phosphate free
Sodium reduced*



*compared to benchmark products containing 1.3 g salt (507 mg sodium) per 100 g product

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For further inquiries, please contact: info@salt-minerals.com. The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.