

Gluten-free and healthy too

Unicorn Ingredients, a leading British supplier of ingredients for the bakery and specialist breads markets has confirmed its latest range of seeds meets growing market demand for gluten-free products as well as ongoing demand for products that are nutritionally beneficial.

Many seeds are naturally gluten-free, however, this in itself is not sufficient; a guarantee that there has been no cross-contamination in the supply chain is also necessary.

“Controlling the supply chain is the key part,” says Frank Horan, Joint Managing Director of Unicorn Ingredients, which is a supply chain specialist. Sourcing seeds directly from independent farmers and co-operatives around the world, Unicorn has been awarded the BRC Standard for Agents and Brokers for its seeds and honey. The company works closely with its supply chain to provide full traceability of products and a guarantee of quality and safety.

“We are rising to the challenge of increasing demand for gluten-free seeds and are able to work with our customers to provide products that are guaranteed gluten-free either by supplier certification or product analysis,” explains Horan.

“In fact, we are going even further than that. Whilst the standard definition of a gluten-free product is that it contains less than 20 parts per million (ppm), an increasing number of our customers are asking for seeds that contain less than 5ppm and we can do that too.”

This initiative from Unicorn Ingredients means that Coeliac sufferers, or the increasing number of consumers opting for gluten-free as a lifestyle choice, can now select a bread made with gluten-free flour and the added luxury of a gluten-free seed topping.

Some gluten-free products maintain flavour by adding in other, less healthy ingredients to compensate – not so with seeds. Because the gluten-free guarantee is based on the management of the supply chain there is no compromise over the extensive nutritional values of seeds, which include high fibre, anti-inflammatory and anti-oxidant properties, low GI rating and good mineral content.

*Unicorn Ingredients is exhibiting at IFE 2017 on Stand N1420.
Please visit the stand to discuss the gluten-free solutions Unicorn can offer*

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