

Gluten Free Rusk

The Allergen Free Replacement
For Rusk & Breadcrumbs



Introduction

Gluten free rusk is an allergen free replacement for rusk and breadcrumbs in sausages, burgers, stuffing mixes and crumb coaters, whilst maintaining the look and taste the UK and Irish market expect. It is made from vegetable protein.

Key Benefits

Remove Allergen

Gluten – the market saw a 90% growth between 2007 & 2012 in this area, with gluten free foods now representing 45 per cent of the free-from market.

Clean Label

With the use of gluten free rusk, the only thing to declare on your label is pea flour.

Ease of Use

Easy to use, we can supply this on its own or part of a complete mix.

Absorbency

Gluten Free Rusk absorbs more water than standard rusk therefore, we will work with you to understand your current rusk product and recipe to give you a method that will work well for you.

High Functionality

Gluten Free Rusk maintains juiciness, mouthfeel, taste and colour. The granular size is also very similar to pinhead rusk.

Colour

We can add colour for golden breadcrumb appearance.

Low Salt

Unlike conventional rusk, Gluten Free Rusk contains no salt. Making it perfect for use with low salt sausages, and low salt seasonings.

How Much Does It Cost

Gluten Free Rusk is slightly more expensive than standard rusk but due to its absorbency you will use less as we perfect the recipe for you exact cost implications will be provided.

Taste & Texture

We have carried out extensive trials at several customers and in-house using the triangle test method. No-one could pick out the difference.

Less Fat

Gluten Free Rusk also contains less fat than standard rusk.

Certifications

Gluten Free Rusk is both Halal and Kosher certified.

Other Advantages

As this product is not wheat based, the price on this is much more stable than the fluctuating wheat market. The country of origin is France.

Gluten Free Rusk Can Be Used In:



Sausages

Our gluten free rusk can replace standard rusk with any of our gluten free sausage seasonings to make delicious tasting gluten free sausages.



Burgers

Our gluten free rusk can replace standard rusk in any of our gluten free burger seasonings to make delicious tasting gluten free burgers.



Stuffing Mixes

Our gluten free stuffing mixes combine the delicious traditional tastes but gluten free.



Crumb Coating Systems

Single or double coating systems used with gluten free rusk and our gluten free batter mixes.

Grades

Available in pinhead and medium grades for the perfect final appearance.

Samples

Ask your sales contact for samples of any of the above products.

Conclusion

From the testing above, we have concluded that the gluten free rusk is an excellent replacement for conventional rusk and breadcrumbs in lots of applications. Our technical team will be delighted to work with you to understand your current application and suggest a recipe using our gluten free rusk.



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