

When it comes to gluten-free products, our **Zero Problem** portfolio covers a range of ready-to-use mixes for gluten-free **bread, cakes & muffins, and viennoiserie.**



Going **gluten-free** with Zeelandia.



### Your challenge.

So while it's possible to simply remove gluten from a recipe, the challenge is to do so without compromising on taste, texture and appearance of the final product, whether it's a loaf of bread, cake or croissant.



### Our promise.

Our vision at Zeelandia is clear: by creating gluten-free bread and pastry products that match the taste and texture profile of existing (non-gluten free) products as closely as possible, we help our customers to boost sales and market share.

### Our track record.

Zeelandia is well positioned to provide bakeries with the right solutions. We have 120 years of experience as supplier and developer of bakery ingredients, and a strong R&D track record in developing innovative mixes that match consumer trends and expectations in terms of flavour, texture and nutritional value.

The **new gluten-free mixes** are **easy** to use both in basic recipes and in the many customizations, always with **excellent results.**



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# Zeelandia's Gluten-free portfolio.

Gluten-free bakery products represent a double-digit growth market. Consumers expect these products to offer the same taste, texture and appearance they're used to. Zeelandia's gluten-free mixes help bakers to do just that.



## Bread.

- Zero Problem Original
- Zero Problem Jolly
- Zero Problem Prime

With our gluten free bread mixes the pleasure of good bread remains unchanged and the 'crunchy' effect is guaranteed.



### Zero Problem Original

Contains deglutinated wheat, teff flour, lentils. Lactose free. For daily fresh bread with 1-2 days shelf life.

### Zero Problem Jolly

Wheat free, lactose free. For daily fresh bread with 1-2 days shelf life.

### Zero Problem Prime

Wheat free, lactose free. Moist at start but "better" after 1-2 days. For fresh bread with longer shelf life (6-7 days)



## Pastry.

- Zero Problem Delicake
- Zero Problem Short pastry
- Zero Problem Viennoiserie

Zeelandia has a special gluten-free line, characterized by noble and safe ingredients. With the gluten-free pastry mix is possible to bake modern cakes, classic and traditional desserts.



### Zero Problem Delicake

Wheat free, lactose free. Versatile mix for the creation of many applications.

### Zero Problem Short pastry

Gluten free, lactose free, wheat free. For short bread and biscuits.

### Zero Problem Viennoiserie

Gluten free, lactose free, wheat free. Mix for viennoiserie applications like croissants.

