



Gluten-free Chocolate Chip Banana Bread

With GPI GF Banana Bread Mix



Guide

The demand for gluten-free products continue to soar in the US from \$1.8B in 2022 to \$4.2B in 2030*. With the gluten-free market being more mature, consumers now expect high quality and delicious products that are indistinguishable from their wheat-based counterparts. Say goodbye to dry and gritty banana bread and hello to fluffy moist deliciousness with our gluten-free banana bread mix.

GPI is here to create your solution and guide you forward.

Perform

With our expertise in functional hydrocolloid systems and commercial food processing, we developed our **GPI GF Banana Bread Mix** to yield moist fluffy loaves that rise, hold shape and retain volume. In addition, the functional gums in our mix help keep the banana bread loaves moist with improved freeze-thaw stability.

GPI understands your product's journey from formulation to processing.

Inspire

Our gluten-free banana bread mix can be easily turned into a base for carrot cakes, fruit cakes and other high moisture bakery products. Our gluten-free bakery mixes are full blends that can be adapted to any processing line or packaged as a dry mix for retail and foodservice.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Gluten-free Chocolate Chip Banana Bread

440g	GPI GF Banana Bread Mix	38.77%
260g	Ripe bananas, mashed	13.22%
150g	Eggs	22.91%
120g	Vegetable oil	5.29%
100g	Chocolate chips	10.57%
60g	Water	0.44%
2.5g	Vanilla extract	8.81%
1035g	Total	100.00%

*Grand View Research, Gluten-free Bakery Market Size, Share & Trends Analysis Report By Product, By Distribution Channel, By Region, And Segment Forecasts, 2022 - 2030



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PROCEDURE

Mixing:

- Add **GPI GF Banana Bread Mix** into a mixing bowl.
- Add all other ingredients except the chocolate chips.
- Mix ingredients using a spatula until fully incorporated.
- Fold in the chocolate chips.
- Pour entire mixture into a greased loaf pan.

Baking:

- Preheat oven to 175°C. Do not use convection.
- Bake the gluten-free banana bread for 60 minutes or until an inserted toothpick comes out clean.
- Remove the banana bread from the oven and allow it to cool for 15 minutes.
- Remove the gluten-free banana bread from the loaf pan and continue cooling it in a wire rack.
- Package and prepare it for cold storage or freezing.

NUTRITIONAL FACTS

1 loaf per recipe, 12 slices per loaf

Serving size 1 slice (96g)

Amount per serving

Calories

294

% Daily Value*

Total Fat 13g

17%

Saturated Fat 2.7g

14%

Trans Fat 0g

Cholesterol 49mg

16%

Sodium 51mg

2%

Total Carbohydrate 43g

16%

Dietary Fiber 1.3g

5%

Total Sugars 16g

Includes 12g Added Sugars

24%

Protein 2.7g

Vitamin D 0.3mcg

2%

Calcium 9.8mg

1%

Iron 0.5mg

3%

Potassium 98mg

2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com