



Gluten-free Croissant

With GPI GF Croissant Mix



Guide

The demand for gluten-free products continue to soar in the US from \$1.8B in 2022 to a projected value of \$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 dry and gritty gluten-free croissants and hello to soft and moist deliciousness with our gluten-free croissant mix.

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

Perform

With our expertise in gluten-free blends and functional hydrocolloid systems, we developed our **GPI GF Croissant Mix** to yield soft and moist croissants with perfect golden-brown crusts. This complete blend creates croissants that rise during baking and hold their shape after baking. It is processed in a similar way to regular croissants, making it easy to adopt to any bakery line. It was designed to have a soft and smooth mouthfeel, avoiding the gritty texture found in most gluten-free products.

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

Inspire

Use GPI GF Croissant Mix to create a variety of gluten-free croissants like classic butter, ham and cheese, and chocolate.

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

INGREDIENTS

Gluten-free Croissant

225g	GPI GF Croissant Mix	26.36%
20g	Plant-based Butter*, Softened	10.91%
4g	Dry Yeast	6.36%
50g	Milk	8.18%
90g	Water	9.09%
1g	Butter Flavor	0.91%
100g	Eggs	20.00%
100g	Plant-based Butter*	18.18%
590g	Total	100.00%

*For best results, use plant-based butter that is softer than regular butter at fridge temperatures, but still solid at room temperature.

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



Gluten-free Croissant

PROCEDURE

Dough Preparation:

- Roll 100g of plant-based butter between parchment paper until it is 2mm thick.
- Place rolled butter into the freezer.
- In a mixer, mix **GPI GF Croissant Mix** with the softened plant-based butter until it resembles coarse sand. Set mixture aside.
- In a separate bowl, mix together water, milk, and yeast. Allow yeast to activate for 3 - 5 minutes.
- Add eggs and butter flavor to the liquid mixture.
- Retrieve the frozen butter and break it into small pieces, approximately 2cm - 3cm in diameter.
- Add frozen plant-based butter and liquid mixture to the dry mix.
- Using a paddle attachment, slowly mix together the dough until it comes together. Pieces of butter and crumbs should still be visible. Mixture does not need to be homogenous.
- Pour dough mixture on to a tray and flatten slightly.
- Wrap the dough to prevent moisture loss, and place it in the fridge to cool for 20 minutes.

Dough Rolling and Portioning

- During portioning, ensure that all surfaces are dusted with gluten-free flours or starches to prevent sticking.
- Roll dough into a rectangle, approximately 1cm - 1.5cm thick. If necessary, trim the ends to create a rectangle.
- Fold the dough into 3 even layers and return to the fridge for 20 minutes.
- Repeat the last 2 steps.
- Cut the dough into desired size, and roll into individual croissants.
- Proof individual pieces at 28°C for 1 hour or until they increase in volume by 30%.
- Once they reach desired volume, brush croissant surfaces with egg wash.

Baking:

- Preheat oven to 175°C - 190°C.
- Bake croissants for 15 - 20 minutes or until they reach the desired color.
- Transfer gluten-free croissants on to a wire rack to cool.
- Pack and freeze.

NUTRITIONAL FACTS

6 gluten-free croissants per recipe

Serving size 1 croissant (98g)

Amount per serving

Calories

311

% Daily Value*

Total Fat 18g	23%
Saturated Fat 6.5g	32%
Trans Fat 0g	

Cholesterol 63mg	21%
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Sodium 178mg	8%
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Total Carbohydrate 31g	11%
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Dietary Fiber 1.2g	4%
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Total Sugars 0.6g	
Includes 0g Added Sugars	0%

Protein 4.9g	
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Vitamin D 0.4mcg	2%
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Calcium 24mg	2%
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Iron 0.5mg	3%
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Potassium 78mg	2%
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*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.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com