



Product application data sheet

GPI GF Cookie Mix

As popularity of the gluten-free diet continues to rise, either due to gluten allergy or by choice, it is no surprise that the demand for various gluten-free products increases. In recent years, there has been an increasing demand for gluten-free versions of bakery products, such as cookies, at bakeries, grocery stores and at comfort of home.

As with many other gluten free baked goods, one major issue with gluten free cookie is the lack of structure due to absence of gluten network. Gluten free cookies are often flat and dry with coarse crumbs. Gluten plays an important role in structural development and sensory quality of baked goods by serving as a binder to hold ingredients together; provides structure and elasticity and retains moisture to prolong shelf-life of baked goods.

GPI GF Cookie Mix is a blend of white rice flour, brown sugar, icing sugar, tapioca starch, salt, sodium bicarbonate, and xanthan gum. It produces moist and soft cookies without compromise on taste, which is easy to prepare with the additions of few simple ingredients.

Suggested Application Recipe: *Gluten-Free Cookies*

Recommended Dosage Level: 360g (2 cups) to yield 24 cookies.

Ingredients	Composition (%)
GPI GF Cookie Mix	2 Cup (360g)
Butter (soften)	140 g
Large Egg	1
Vanilla Extract	1 tsp (5 mL)
Total	

Procedure

- Preheat oven at 350°F (177°C).
- With an electric mixer, beat butter until fluffy and pale in colour for about 4 minutes. Add in egg and vanilla extract. Beat until smooth and combined.
- Add in **GPI GF Cookie Mix**. Stir to mix until combined.
- On an ungreased cookie sheet, drop dough by rounded tablespoonful 2" apart.
- Bake for 6-8 minutes or until edges are golden brown but still slightly soft in the center.
- Remove from the oven. Holding the cookie sheet on both sides, drop sheet evenly onto countertop from 2" above to slightly deflate the cookies.
- Let the cookies cool for a few minutes on the cookie sheet before transferring to wire rack to cool completely.

Variation:

Chocolate Chip Cookies: Fold in 90g of chocolate chips at the end of mix (i.e. step #3) and proceed with recipe. Other possibilities include raisins, butterscotch chips, dark or white chocolates, chopped nuts, etc.

Cocoa / Green Tea Cookies: Mix in 2 tbsp. of cocoa powder or 1.5 tbsp. of green tea powder into cookie mix and proceed with recipe.

Oatmeal Cookies: Mix in 100g rolled oats into cookie mix and proceed with recipe.



Description

GPI GF Cookie Mix is a high-quality gluten-free cookie mix.

Benefits of GPI GF Cookie Mix

Functional	Easy to prepare
	Versatile base mix
	Produces moist and soft cookies
Nutritional	Gluten-free

Food Safety and Quality System Information

GPI is certified Grade AA in BRC Global Standard for Food Safety Issue 8.



Recommended Regulatory Information

- Canada's Food and Drugs Act and Regulations
- Health Canada
- Kashruth Council of Canada (COR)
- IFANCC: Islamic Food and Nutrition Council of Canada
- US Code of Federal Regulations (21CFR)
- European Economic Community Directives
- Food Chemicals Codex
- JECFA Specifications issued by FAO/WHO

Product Suitability & Disclaimer

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