


SANOSTAR

Gluten-Free Wheat Starch

SANOSTAR is a high-quality, gluten-free wheat starch without any additives, made from native wheat flours and pure spring water. A well-defined mechanical refining process washes out the gluten to a trace level, so it is providing a safe alternative for people with celiac disease/gluten intolerance.

People suffering from celiac disease/ gluten intolerance, must avoid gluten in their diet and therefore depend on gluten-free food ingredients. In addition, the number of consumers who voluntarily choose a gluten-free diet is increasing.

Advantages

- Controlled gluten-free quality
- Each production batch is analyzed by an external laboratory
- 100 % natural
- 100 % non-GMO
- Outstanding taste and perfect baking properties
-  Available in organic quality

Packaging

Paper bags with 25 kg net weight and 750 kg per pallet, big bags or bulk

Please do not hesitate to contact us for further information, samples or recipes!



Definition of Gluten-Free

According to Regulation (EU) Nr. 828/2014 the labelling of final products (as sold to the final customer) as "gluten-free" is permitted if the product contains max. 20 mg gluten/kg.

Our product **SANOSTAR** meets this requirement.