

Our Solutions for Gluten-free Bakery Applications

HARKE
Food

Food

Partnering on Your Key Challenges

- Outstanding Consumer Experience
- Natural Sweeteners
- Enhancing Nutritional Values

YOUR PARTNER FOR FUNCTIONAL INGREDIENTS

HARKE Food
Your Partner for Functional Ingredients

OUR PRODUCTS

CELLULOSICS



- Binder / Thickener
- Calorie Reduction
- Egg-replacement
- Emulsifier
- Heat Stable (>135 °C)
- Overrun Booster
- Shelf-life-prolongation
- Water Retention Agent

HARKE Product Highlights

- Carboxymethylcellulose (CMC) E466
- Hydroxypropylmethylcellulose (HPMC) E464

Powder
Allergen-free
Gluten-free
Vegan

FLOURS / STARCHES



- Binder / Thickener
- Calorie Reduction
- Egg-replacement
- Emulsifier
- Heat Stable (>135 °C)
- Overrun Booster
- Shelf-life-prolongation
- Water Retention Agent

HARKE Product Highlights

- Flour:
  Beetroot, Carrot, Fava, Linkseed, Pea, Rice
- Starch:
  Pea, Fava, Tapioca

Clean Label
Powder
Allergen-free
Gluten-free
Vegan
Available as Organic

RICE PRODUCTS



- Binder / Thickener
- Calorie Reduction
- Heat Stable (>135 °C)
- Overrun Booster
- Shelf-life-prolongation
- Sweetener (Natural)
- Water Retention Agent

HARKE Product Highlights

- Rice Maltodextrin[1]
- Rice Syrup[2]:
  High Fructose[3], High Maltose[4], Low Sugar[5], Solids[6]

Clean Label[1, 2, 3, 4, 5, 6]
Liquid[2, 3, 4, 5]
Powder[1, 6]
Allergen-free[1, 2, 3, 4, 5, 6]
Gluten-free[1, 2, 3, 4, 5, 6]
Vegan[1, 2, 3, 4, 5, 6]
Available as Organic[1, 2, 3, 4, 5, 6]

TAPIOCA PRODUCTS



- Binder / Thickener
- Calorie Reduction
- Heat Stable (>135 °C)
- Overrun Booster
- Shelf-life-prolongation
- Sweetener (Natural)
- Water Retention Agent

HARKE Product Highlights

- Tapioca Maltodextrin[1]
- Tapioca Syrup[2]:
  High Fructose[3], High Maltose[4], Low Sugar[5], Solids[6]

Clean Label[1, 2, 3, 4, 5, 6]
Liquid[2, 3, 4, 5]
Powder[1, 6]
Allergen-free[1, 2, 3, 4, 5, 6]
Gluten-free[1, 2, 3, 4, 5, 6]
Vegan[1, 2, 3, 4, 5, 6]
Available as Organic[1, 2, 3, 4, 5, 6]

HARKE Food
Your Partner for Functional Ingredients

OUR PRODUCTS

FIBERS



- Binder / Thickener
- Calorie Reduction
- Emulsifier
- Heat Stable (>135 °C)
- Overrun Booster
- Shelf-life-prolongation
- Water Retention Agent

HARKE Product Highlights

- Konjac Glucomannan E425 (ii)[1]
- Oat Beta Glucan[2]
- Psyllium Husk Powder[3]
- Tapioca Fiber[4]

Clean Label[2, 3, 4]
Powder[1, 2, 3, 4]
Allergen-free[1, 2, 4]
Gluten-free[1, 2, 3, 4]
Vegan[1, 2, 3, 4]
Available as Organic[2, 3]

PROTEINS



- Binder / Thickener
- Emulsifier
- Foaming Agent
- Ice-/Fat Crystal Control
- Overrun Booster
- Stabilizer
- Texturant
- Water Retention Agent

HARKE Product Highlights

- Protein: Hemp, Pumpkin Seed, Sunflower, Fava, Pea

Clean Label
Powder
Allergen-free
Gluten-free
Vegan
Available as Organic

AGAVE PRODUCTS



- Binder / Thickener
- Calorie Reduction
- Sweetener (Natural)

HARKE Product Highlights

- Agave Syrup[1]
- Agave Inulin[2]

Clean Label[1, 2]
Liquid[1]
Powder[2]
Allergen-free[1, 2]
Gluten-free[1, 2]
Vegan[1, 2]
Available as Organic[1, 2]

ENZYMES



- Anti-retrogradation Agent
- Processing Aid
- Shelf-life-prolongation
- Texturant

HARKE Product Highlights

- Protease[1]
- Maltogenic Amylase[2]
- Transglutaminase[3]
- Functional Enzyme Blends[4]

Clean Label[1, 2, 3, 4]
Blend[4]
Powder[1, 2, 3, 4]
Allergen-free[1, 2, 3, 4]
Gluten-free[1, 2, 3, 4]
Vegan[1, 2, 3, 4]



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