

# GLUTEN FREE PITA

(DOUBLE LAYERED)



HEALTH MONITOR



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## CROWN BAKE GLUTEN FREE LEBANESE PITA (DOUBLE LAYERED):

- IS A HIGHER PROFIT MARGIN LINE (COMPARED TO REGULAR BREAD)
- IS THE 1ST GLUTEN FREE PITA BREAD SOURCE (FULL MIX)
- DESIGNED FOR PEOPLE SUFFERING FROM GLUTEN INTOLERANCE AND:
  - DIGESTION PROBLEMS
  - GASTRO-INTESTINAL IRRITATION
  - BLOATING
  - CONSTIPATION
- MATCHES THE QUALITY AND TASTE OF THE REGULAR PITA
- IS TRENDY: BE THE FIRST AND LEAD THE TREND
- CROWN BAKE ASSISTANCE: PARTNERS TOWARD SUCCESS



## DON'T FORGET TO TELL YOUR CUSTOMERS THAT THE GLUTEN FREE PITA IS:

- HIGHER SOURCE OF DAILY FIBER PRODUCT (5.5 GR PER 60 GRAMS LOAF VS 2.5 GRAMS IN REGULAR PITA)
- BOOSTS YOUR METABOLISM & ENERGY LEVELS
- PROMOTES WEIGHT AND SHAPE MANAGEMENT



**71% OF GLUTEN FREE DIET FOLLOWERS (GFD) WERE ABLE TO DECREASE SIGNIFICANTLY IBS SYMPTOMS LIKE GUT PERMEABILITY, INFLAMMATION AND HIGH BOWL MOVEMENT {SOURCE: NCBI}**

### INSTRUCTION OF USE:

(FOR 1KG OF THE MIX)  
MIX 1 KG OF THE POWDER WITH 80% OF WATER FOR 12 MINUTES AT LOW SPEED, COVER THE DOUGH AND LET IT REST FOR 45 MINUTES BEFORE USE.

### DESCRIPTION AND INTENDED USE:

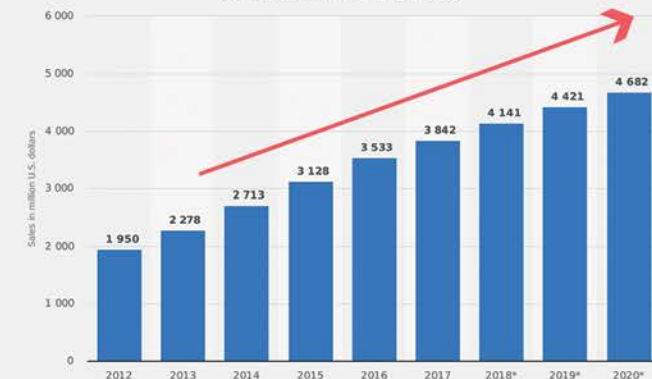
THE PRODUCT IS INTENDED FOR THE MANUFACTURING OF GLUTEN FREE BAKERY MIXES. IT IS USED FOR ALL TYPES OF FLAT BREAD AND FLAT BAKED GOODS, PIZZA AND MANAKISH DOUGH BASE.

### INGREDIENTS:

CORN STARCH, RICE FLOUR, CORN FLOUR, POTATO STARCH, SOY PROTEIN, SUGAR, GUAR GUM, XANTHAN GUM, SALT, CMC, DISTILLED MONO-DIGLYCERIDES, DATEM, SSL, ASCORBIC ACID AND BREAD FLAVOR.

*THIS PRODUCT MAY CONTAIN TRACES OF EGG, MILK, NUTS AND SEEDS.*

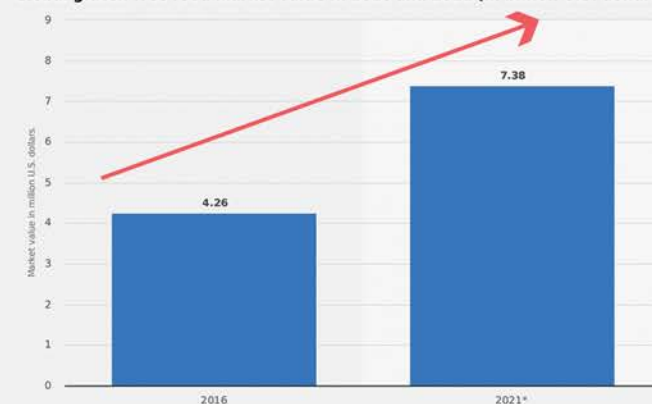
Estimated retail sales value of gluten-free products worldwide from 2012 to 2020 (in million U.S. dollars)



Sources: Financial Times; Euromonitor; Statista estimates. Additional Information: Worldwide; Statista estimates; Financial Times; Euromonitor; 2012 © Statista 2018 © 2017

statista

Global gluten-free food market value in 2016 and 2021 (in billion U.S. dollars)



Sources: Business Wire; TechNavio © Statista 2018

statista