

Bakery Products: Abstract Ingredients & Expertise

This document is intended to give you an overview. If you would like to know more, please get in touch or visit our [website](#).

Baked goods with improved texture and nutritional profile

Growing awareness of the importance of health and wellbeing means consumers are increasingly turning to 'better-for-you' bakery products. The aim of such products is to provide an improved nutritional profile in comparison to conventional baked goods. Thanks to their valuable nutrients, wheat proteins and starches can help meet these demands, while supporting optimal texture.

Overview: The Loryma portfolio

Ingredients: The latest addition to the range is the innovative stabilising system Lory® Stab, which can replace the technical properties of egg or milk in vegan and conventional baked goods.

Hydrolysed wheat protein Lory® Protein and Lory® Tex Powder - a finely ground, extruded protein that does not affect dough rheology - are particularly suitable for protein enrichment. In addition, the resistant wheat starch Lory® Starch Elara can be used to increase fibre while reducing carbohydrate content, thereby lowering the calorie count of end products.

Raw material: The Crespel & Deiters Group processes wheat, at least 75 per cent of which comes from Germany and the rest from other European countries. This means that the raw material only has to be transported a short distance before it is processed. This, combined with the fact that each grain of wheat is used almost entirely, makes wheat a sustainable and future-proof raw material.

Service: The bakery sector is characterised by a wide variety of dough types and products with specific properties. The ingredients from Loryma are designed to fulfil the technological and nutritional properties of the desired applications. The product development team assists in the selection of optimal ingredients as well as dosage and application issues.

Applications (selection):



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Functional, wheat-based stabilising system **Lory® Stab** is free of animal ingredients, as well as artificial colourings, flavourings and preservatives. It perfectly replicates the technological properties of egg or milk in bakery products, resulting in a convincing visual appearance and authentic mouthfeel. Products made with this base ingredient, such as muffins, sponge cakes, cake bases or lava cakes, have the anticipated fluffy texture, light crumb and consistent pore structure.



Dietary fibre is an important contributor to a healthy lifestyle and overall wellbeing. Industrially produced resistant wheat starches, such as **Lory® Starch Elara**, consist mainly of dietary fibre. They are therefore ideal for increasing the fibre content of functional foods while reducing carbohydrate levels. The overall caloric value is therefore lower due to reduced energy content of the fibres. Resistant starches can be used to create a wide range of nutritionally enhanced snack products with optimal technological properties.



With **Lory® Starch Opal**, seeds, grains and decorations can be easily affixed to dough. The fine, white, free-flowing powder is simply mixed with water to create an instant product that does not sediment. This modified pregelatinised wheat starch is characterized by a very low, cold viscosity, making it possible for the solution to be sprayed on too. This method offers significant hygienic advantages because there is no need for application aids such as brushes and immersion baths.

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