



The Scoular Company works with its global supplier network to offer customers a range of highly functional and nutritious ingredients for gluten free formulation.

Golden Essence Flour - Corn Germ Flour

Golden Essence Flour is produced from the germ of the corn, the living part of the seed that contains all the necessary elements to foster growth. Toasting the germ and removing the oil results in a low-fat, pleasant tasting flour that is naturally high in fiber, protein, and natural plant minerals. Due to its high content of corn fiber, Golden Essence Flour has good water binding capacity for moisture management in applications such as baked goods and meats. Furthermore, this product has an unusually high level of corn protein that helps maintain texture and structure in often challenging gluten free formulations. This pleasant tasting flour offering a balance of fiber, protein and carbohydrate, is a cost effective and functional base upon which to build many gluten free bakery formulations.

ISOPRO - Soya Protein Isolate (Non-GMO)

90% protein (dry basis). Healthy solution for gluten-free and low-carb formulations, coupled with heart healthy benefits.

Prestige - Pea Protein Fiber

Neutral-tasting pea protein concentrates with 50% protein (dry basis). Works well for Gluten Free and/or clean labeled products. GMO-free, and very low allergenicity. Naturally processed without chemical extraction or modifications. Also can be offered as organic.

Citri-Fi® - Citrus Fiber

All-natural fiber from citrus fruit, key tool in moisture management delivering better eating and often offering yield gains. Delivering body and texture, to baked good sauces and convenience products. Due to its highly functional nature Citri-Fi® can also offer opportunity for cleaning up your label by replacing stabilizers and emulsifiers.

Exlite - Pea Fiber

Neutral-tasting, high insoluble and soluble fiber. Naturally processed without chemical extraction or modifications. Supports formulation of high-fiber, low-carb healthy products. Also can be offered as organic.

Starlite - Pea Starch Concentrate

Neutral flavor, very low allergenicity, and clean labeling for baked goods and snacks. Expands when extruded, producing well-textured snacks and cereals. May be used to increase Resistant Starch (RS), Slowly Digestible Starch (SDS). Also can be offered as organic.

Soya Flour or Grits

Non-GMO / Organic. Enzyme active and inactive. For functionality, and/ or as alternative for gluten-free products. Naturally processed without hexane.

More Gluten Free & Non GMO Scoular Products

Smart Salt®, Oils, Omega 3 (Fish Oil), Polydextrose, Maltodextrins, Cocoa