

When it comes to gluten-free products, our **Zero Problem** portfolio covers a range of ready-to-use mixes for gluten-free **bread, cakes & muffins, and viennoiserie.**



Going **gluten-free** with Zeelandia.



The **new gluten-free mixes** are **easy** to use both in basic recipes and in the many customizations, always with **excellent results.**

Your challenge.

So while it’s possible to simply remove gluten from a recipe, the challenge is to do so without compromising on taste, texture and appearance of the final product, whether it’s a loaf of bread, cake or croissant.



Our promise.

Our vision at Zeelandia is clear: by creating gluten-free bread and pastry products that match the taste and texture profile of existing (non-gluten free) products as closely as possible, we help our customers to boost sales and market share.

Our track record.

Zeelandia is well positioned to provide bakeries with the right solutions. We have 120 years of experience as supplier and developer of bakery ingredients, and a strong R&D track record in developing innovative mixes that match consumer trends and expectations in terms of flavour, texture and nutritional value.

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Zeelandia's Gluten-free portfolio.

Gluten-free bakery products represent a double-digit growth market. Consumers expect these products to offer the same taste, texture and appearance they're used to. Zeelandia's gluten-free mixes help bakers to do just that.



Bread.

- Zero Problem Original
- Zero Problem Jolly
- Zero Problem Prime

With our gluten free bread mixes the pleasure of good bread remains unchanged and the 'crunchy' effect is guaranteed.



Pastry.

- Zero Problem Delicake
- Zero Problem Short pastry
- Zero Problem Viennoiserie

Zeelandia has a special gluten-free line, characterized by noble and safe ingredients. With the gluten-free pastry mix is possible to bake modern cakes, classic and traditional desserts.



Zero Problem Original

Contains deglutinated wheat, teff flour, lentils. Lactose free. For daily fresh bread with 1-2 days shelf life.

Zero Problem Jolly

Wheat free, lactose free For daily fresh bread with 1-2 days shelf life.

Zero Problem Prime

Wheat free, lactose free Moist at start but "better" after 1-2 days. For fresh bread with longer shelf life (6-7 days)



Zero Problem Delicake

Wheat free, lactose free Versatile mix for the creation of many applications.

Zero Problem Short pastry

Gluten free, lactose free, wheat free. For short bread and biscuits.

Zero Problem Viennoiserie

Gluten free, lactose free, wheat free Mix for viennoiserie applications like croissants.

