

Agropur Ingredients Set to Unveil New Gluten-Free Flour at IBIE 2019

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Appleton - Agropur Ingredients' Custom Solutions business announced plans to unveil Bakigen® CarbCut Gluten-Free Flour, a proprietary gluten-free flour which utilizes proteins in place of starches, at International Bakery Industry Exposition (IBIE) 2019 in Las Vegas.

Bakigen® CarbCut Gluten-Free Flour brings new, functional ingredients into the gluten-free baking space. Formulated with a unique blend of ingredients, this innovative product offers on average 60% lower net carbs than leading gluten-free flours and provides a good source of protein, a good source of fiber, and a neutral flavor and color.

Agropur's Marissa Stubbs, Bakery Account Manager states, "The Bakigen® CarbCut Gluten-Free Flour is the result of two key elements; our expertise in protein functionality and formulation and growing consumer concerns with carbohydrates. This product was an opportunity for us to replace the carbs with a blend of dairy and plant proteins to create a better-for-you, gluten-free flour. We are excited to show this unique product and its capabilities at IBIE this fall."

Bakigen® Low-Carb Gluten-Free Flour is ideal in many bakery applications including cookies, flatbreads, pancakes, waffles, muffins, brownies, cupcakes, and donuts. More information will be available at IBIE, booth 1368 September 8-11, 2019.

About Agropur inc.

Agropur inc. is a wholly-owned subsidiary of Agropur Cooperative, which is a North American dairy industry leader founded in 1938. With sales of \$6.4 billion in 2017, Agropur is a source of pride to its 3,290 members and 8,300 employees who pursue its vision every day: "Better dairy. Better world." Agropur processes more than 13 billion pounds of milk per year at its 39 plants across North America.
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