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Roquette Launches WELLENCE GF 1229 for Improved Texture, Structure and Quality in Gluten-Free Bakery

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WELLENCE GF 1229 is a novel cellulosic hydrocolloid solution that supports processing flexibility and delivers increased bread volume and slice height

Roquette, a global leader in plant-based ingredients and a pioneer in sustainable food innovation, has launched WELLENCE GF 1229, a new functional ingredient solution designed to improve quality and processing performance in gluten-free bakery. Suitable for staples like loaves and bread rolls as well as bagels, pizza dough, and more, WELLENCE GF 1229 helps manufacturers overcome some of the category's most persistent formulation challenges, keeping processing simple and costs controlled while delivering improved bread volume, finer crumb structure, and longer-lasting softness for consumers.

Consumer interest in gluten-free products continues to shape the entire bakery landscape, yet poor dough texture and handling, insufficient loaf volume, uneven crumb structure, and loss of softness over time remain key challenges in gluten-free baking. Recent research involving over 7,000 gluten-free consumers across 13 European countries has highlighted that quality and availability remain important considerations for them, reinforcing the opportunity for manufacturers to deliver better-performing products. However, another recent study found that despite 45 per cent of consumers globally expressing interest in gluten-free foods, only 10 per cent of global bakery launches in 2025 carried a gluten-free claim. This gap highlights an opportunity for manufacturers to develop gluten-free bakery products to meet rising demand, but brands need solutions that can deliver consistent performance while keeping formulations commercially competitive.

WELLENCE GF 1229 is a novel cellulosic hydrocolloid solution that supports processing flexibility and delivers increased bread volume and slice height, a finer, more consistent and brighter crumb structure and a softer texture retained over time. In Roquette application trials, WELLENCE GF 1229 increased bread volume by 23 per cent versus the market benchmark, while loaves made with WELLENCE GF 1229 demonstrated approximately 50 per cent lower instrumental hardness after 21 days, indicating a softer texture even after prolonged storage. Early external application trials are also

providing encouraging results across various gluten-free bread recipes and customer evaluations have highlighted strong proofing and loaf expansion as well as benefits to texture, crumb structure and mixing performance.