



# Potato-based Pasta

## FOR GLUTEN-FREE APPLICATIONS

The demand for gluten-free pasta continues to grow as consumers seek alternatives due to intolerances, allergies, or dietary preferences. However, developing gluten-free pasta that meets expectations for texture, quality, and nutritional value remains a challenge for manufacturers.

The **Emsland Group** has developed the first gluten-free pasta formulation based on more than 99% potato-derived ingredients, offering a highly functional and nutritionally advanced solution. Our formulation incorporates potato flakes, granules and starches, ensuring **excellent binding properties for optimal pasta texture and enhanced nutritional value, including:**

- ▶ Over 5% fiber, qualifying as a source of fiber
- ▶ More than 6% potato protein, recognized for its high Essential Amino Acid score

With extensive expertise in plant-based ingredients, the Emsland Group provides tailored solutions to support manufacturers in developing high-quality, gluten-free pasta that aligns with market trends — naturally allergen-free and nutritionally optimized.

**Contact us** [info@emsland-group.de](mailto:info@emsland-group.de)

### Gluten-Free Pasta

INGREDIENTS	
Emflake® 3898	42%
Emgranule® 3350	41%
Emjel® P 1373	10%
Emflo® KPS 200	6%
Salt	1%

**INSTRUCTIONS**

Equipment: Pasta Machine, Belt Dryer

- Mix all dry ingredients very well
- Add water and mix in a single screw pasta machine (~10 min.)
- Add more water until moisture content is 32–35%
- Press to desired shape in a single screw pasta machine
- Pre-dry at 70–80°C on a belt dryer
- Dry overnight until the moisture content is <13%

**EMSLAND GROUP**  
using nature to create

Excellent Taste

Great Texture

High Nutrition



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