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Penford Food launches non-GMO white corn protein

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By **Guest** | February 20, 2014



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WordPress post #5204

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It offers functional benefits such as protein enrichment, non-GMO, clean label, no preservatives and texturizer, claims the company.

Penford's existing white corn product portfolio includes PenFibe CW, a non-GMO white corn fiber that contains a minimum of 80% dietary fiber and cuts calories when used in place of flour. It also offers PenGerm CW, a non-GMO white corn-based germ that adds texture, enhances appearance and extends the use of nuts which provides significant cost savings.

All these three ingredients can be used in baked goods, breakfast cereals, breakfast and nutrition bars, gluten-free food products as well as in snacks and tortillas.

"The food industry is seeing an increased demand for high-protein foods for a variety of reasons like health and satiety. We've introduced PenDure CW in response to this need, offering manufacturers an ingredient that is protein-rich while also providing a host of functional benefits," said John Randall, president of Penford Food Ingredients. "The expansion of our white corn product offering gives our customers different solutions to meet the growing demand for nutritionally rich options."

Read online: https://nuffoodsspectrum.in/news/20/10330/penford-food-launches-non-gmo-white-corn-protein.html
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