

For gluten-free bread with the excellent texture,
crumb structure and taste of the very best sandwich breads...
Here is your simple, smart solution!



King Lion

Gluten-Free Bread Mix



**Simple Ingredients. Smart Solutions.
Better For You.**

KUMAMOTO FLOUR MILLING CO. of Japan manufactures two of the world's most distinctive rice flours designed specifically for gluten-free baking. **KUMAMOTO** teamed up with **AMERICAN KEY FOOD PRODUCTS (AKFP)** to formulate a gluten-free bread mix that re-sets the bar for quality gluten-free bread.

It checks the right boxes:

- ☑ Clean-label, vegan-friendly ingredients
- ☑ Free from gluten, egg, dairy, soy and nuts
- ☑ Simple to use – add only 3 ingredients to the bread mix: water, fresh yeast and canola oil
- ☑ Excellent taste, texture and mouth-feel
- ☑ Versatile – bake with different baking pans for hamburger and hotdog buns, rolls and more



King Lion

King Lion Bread Mix Ingredients:

- Kumamoto Superfine White Rice Flour
- potato starch
- oligosaccharide powder
- sugar
- salt
- maltodextrin
- xanthan gum
- plant fibers
- enzymes

Instructions for Baking Bread Yield: One (1) loaf

INGREDIENTS NEEDED:

1 bag of King Lion Bread Mix (300 grams)	
Fresh Yeast	10.5 grams
Canola Oil	36.0 grams
Water	156.0 grams*

Preparations: Preheat the oven to 180°C (356°F) **
Dissolve fresh yeast in 28-30°C/82-86°F water

Mixing: Place the mix, yeast, water and oil in a mixing bowl and mix on low speed for 3 minutes. Scrape the sides and bottom of the bowl. Mix another 7 minutes on high speed.

Dough temperature after mixing: Dough should be the same temperature after mixing (28-30°C/82-86°F) as before mixing. Pour the batter into a lightly greased loaf pan.

Proofing: A. If you have a proofing oven, let the batter rest for 60-70 minutes in a proofing oven until the top rises above the edge of the pan. Suggested temperature and humidity: 38°C (100°F)/80%
B. If you do not have a proofing oven, use a microwave oven, or similar sized air tight oven: Place the pan in the microwave along with a bowl of hot water. **DO NOT TURN ON THE MICROWAVE.** Let sit until batter has risen above the edge of the pan. (Proofing time will vary.)

Baking: Bake at 180°C (356°F) for 50 minutes. If possible, steam for 5 seconds at the beginning. When finished, take loaf out of oven and pan and allow to cool on a wire rack.

* You may need to add 15 grams of additional water (to make a batter that is not too firm and falls like a ribbon when the paddle is lifted).

**Ovens vary.

AKFP sells various essential special-performance flours and starches wholesale to the U.S. food industry: King Lion Premium Cassava Flour, King Lion Premium Cassava Dough Blend, Kumamoto Superfine Rice Flours, Native Potato, Tapioca and Pea Starches for baking, snack and petfood companies, as well as co-packers. These are AKFP's core non-GMO, gluten-free, grain-free and clean-label ingredients for better-for-you foods. AKFP's product portfolio includes other starches and derivatives for the food industry.