

GUMS & FIBRES

2026 EDITION PRODUCT FOCUS



BakeRite

INGREDIENTS FOR SUCCESS

Introduction

BakeRite® is the market leading importer, stockist and blender of healthy, natural, and 'Free From' ingredients for the specialist bakery and food & drink markets.

BakeRite® is the 'Brand behind the best brands™' and your assurance of quality this time, next time and every time.

Mission

Delivering world class service supplying free-from ingredients and blends to the best brands.



Quality

BakeRite® puts quality first. BRCGS Grade AA and EU organic certified, we source premium ingredients globally, ensuring consistent, compliant supply and long-term relationships.



What we do...



SpotBuy

Premium quality free-from ingredients delivered next day.



ContractServ

Enjoy preferential locked-in rates for your annual production requirement. Stock held near your site(s) and delivered exactly when you need it.



ProRange

BakeRite® functional ingredients and replacers



Hi-Perform

BakeRite® specialist blends.



Tech360

360degree technical support from our food-scientists and hands-on free-from bakers.



BakeRiteNPD

Committed to making your product the best it can be.



Premix

Your blend delivered when and where you need it.



BlendPak

Your blend retail packed and supplied to your specification.

Sample Service...



FastSample

Simply select the ingredient(s) you require, via the 'Request your free sample' button, complete your details & we will get your samples on the way!



Request your FastSample



How we supply...



Bespoke Bag/Boxes



25kg BakeRite Sack



Bulk Bag



Truck Load



Tanker Load

> Gums



GREAT THICKENER



Guar Gum

Guar Gum is produced from seeds of guar beans that have been dehusked, milled and screened to obtain the guar gum. White to yellowish in colour, guar gum is odourless and has no adverse effects on other ingredients in a recipe. Guar gum is an excellent source of soluble fibre and is also low in carbohydrates and fat. Commonly used as a food additive, guar gum is generally considered to be a better thickener than other gums such as xanthan gum or locust bean gum. Guar gum works well at low temperatures making it well suited for cold foods.

Benefits

- Contains high levels of soluble fibre.
- Great thickening, binding, emulsifying and anti-staling agent.
- Very high water-absorbing ability.
- Gives products a softer texture.

Applications

- Helps thicken and stabilise bakery products.
- Increases dough yield, gives greater resiliency and improves texture.
- Used to help keep larger particles suspended in bakery mixes.
- Used to boost the dietary fibre content

Locust Bean Gum

Locust Bean Gum is extracted from the seeds of a carob tree. These trees abound in the hot and dry climate found in Turkey and the Mediterranean. Locust bean gum is an excellent source of soluble fibre and is also low in carbohydrates and fat.

Benefits

- Contains high levels of soluble fibre.
- Good binding, thickening and emulsifying agent.
- Mildly sweet in flavour.

Applications

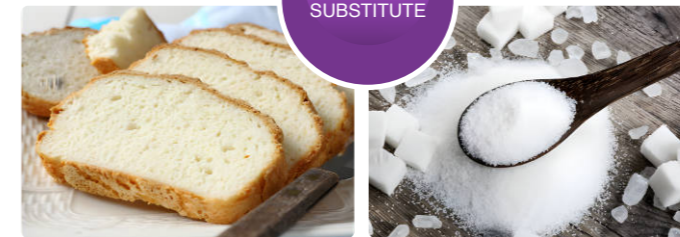
- Often used to sweeten foods and as a substitute for chocolate.
- Helps thicken and stabilise bakery products, ice-cream, yoghurt, breads and salad dressings.
- Increases dough yield, gives greater resiliency and improves texture in baked goods.
- Also used to boost the dietary fibre content of gluten free foods and other bakery products.



> Gums



GLUTEN SUBSTITUTE



Pro-Rite 755 - Xanthan Gum

BakeRite's Pro-Rite 755 is a superior quality Xanthan Gum (E415) commonly used in gluten-free food manufacturing to mimic the function of gluten. Xanthan gum is a very popular food additive and is considered to be an essential ingredient in gluten free baking, helping improve dough viscosity as well as the final product's texture and consistency. Pro-RITE 755 has finer, more regular shaped particles (200 mesh), and appears cleaner and whiter than regular xanthan gum. We have proven that these additional benefits give a slightly firmer dough, smoother crust, and improved crumb structure in baked goods, as well as better lamination and up to 20% extra water retention, when compared to other brands available on the market. In certain applications dosage can be up to 30% less!

Benefits

- Excellent thickening and stabilising agent.
- Acts as a gluten substitute in gluten free baking.
- Prevents ingredients from separating.
- Works well with starches to trap air.

Applications

- Improves dough elasticity creating a lighter, fluffier texture in baked goods.
- Commonly used in gluten-free bread, cake mixes, and other bakery products.
- Helps protect ingredients against temperature and pH changes.





> Fibres



FIB-762

FIB-761

HIGH LEVELS OF NATURAL INSOLUBLE FIBRE.



Bamboo Fibre

Bamboo Fibre is obtained from the fibre rich parts of the bamboo plant. There are two types of mesh sizes available. The 90 mesh option is a coarser fibre that will give recipes added strength. The 200 mesh is an extra fine fibre that will not have any effect on the texture or taste of bakery products. Both sizes resemble a bland and flavourless fibrous white powder.

Benefits

- Contains high levels of natural insoluble fibre.
- Enhanced resistance to transport damage.
- Increases resistance to staling for baked goods.
- Improved crust formation, structure and better crispiness.
- Flavour carrier.
- Cost effective.

Applications

- Increases the freshness of bread products.
- Used as a bulking agent in low-calorie and gluten-free baked products.
- Increases dough yield of baked goods.
- Suitable for use as an anti-caking agent.



PPC-720

INCREASES THE FRESHNESS OF BREAD PRODUCTS



Cellulose Fibre

Cellulose Fibre is produced from plants that have been processed into a pulp and extruded. Cellulose is a natural building material of all plant structures and is derived from hard wood and fibrous plants. As a dietary fibre, cellulose aids waste removal in your body. First discovered by a French chemist in the 19th century, cellulose fibre is now used widely across the world and has been adapted for many diverse applications. Cellulose fibre is an extra fine powder (200 mesh), that will not have any effect on the texture or taste of bakery products.

Benefits

- Contains high levels of natural insoluble fibre.
- Enhanced resistance to transport damage.
- Increases resistance to staling for baked goods.
- Improved crust formation, structure and better crispiness.
- Flavour carrier.
- Cost effective.

Applications

- Increases the freshness of bread products.
- Used as a bulking agent in low-calorie and gluten-free baked products.
- Increases dough yield of baked goods.
- Suitable for use as an anti-caking agent.



> Fibres



FIO-782

ENHANCES TASTE, TEXTURE AND STABILITY



Citrus Fibre

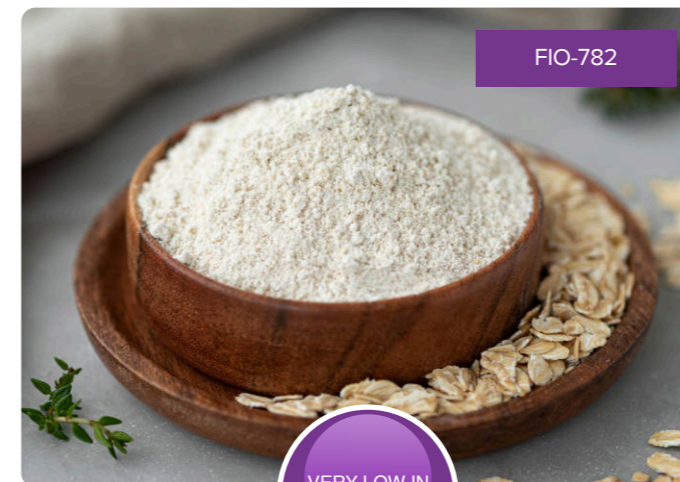
Citrus Fibre is a concentrated powder, made from 100% natural fibres extracted from lemon peels by selecting, crushing and fractionating. It varies from light yellow to yellow colour and has the distinctive odour and flavour of citrus fruits. Citrus Fibre holds high levels of both soluble and insoluble fibre. A perfect natural replacement for numerous thickeners & emulsifiers.

Benefits

- Cost-Efficient.
- Strong water holding capacity, emulsification and gelling.
- Enhances taste, texture and stability in your recipes as well as contributing to dietary fibre.
- Improved mouthfeel.
- Low PH.
- Clean Label.

Applications

- Sweeteners.
- Beverage: Juices, Smoothies.
- Dairy: Yogurt, Whipped Cream.
- Sauces: Salad dressing, Mayonnaise.
- Frozen Foods: Ice cream.
- Meats Products.
- Plant Based & Meat Alternatives.



FIO-782

VERY LOW IN CARBOHYDRATES



Oat Fibre

Oat Fibre is derived from the oat plant. Oat fibre is an extra fine powder (200 mesh), that will not have any effect on the texture or taste of bakery products. A concentrated yellowish natural fibre, it is both odourless and tasteless. Our oat fibre has been processed so that almost all non-fibre components, fats and carbohydrates have been removed.

Benefits

- Contains high levels of natural insoluble fibre.
- Very low in carbohydrates.
- Increases resistance to staling and transport damage for baked goods.
- Improved crust formation, structure and better crispiness.
- Flavour carrier.
- Cost effective.

Applications

- Increases the freshness of bread products.
- Used as a bulking agent in low carbohydrate and gluten free baked products.
- Increases dough yield of baked goods.
- Suitable for use as an anti-caking agent and blends well with other ingredients.



> Fibres



Pea Fibre

Pea Fibre is derived from the husk of the pea plant. Pea fibre is an extra fine powder (200 mesh), that will not have any effect on the texture of bakery products. An off white natural source of insoluble fibre, Pea fibre has a slight odour and taste specific to pea.

Benefits

- Contains high levels of natural insoluble fibre.
- Enhanced resistance to transport damage.
- Increases resistance to staling for baked goods.
- Improved crust formation, structure and better crispiness.
- Flavour carrier.
- Cost effective.

Applications

- Increases the freshness of bread products.
- Used as a bulking agent in low-calorie and gluten-free baked products.
- Increases dough yield of baked goods.
- Suitable for use as an anti-caking agent and blends well with other ingredients.



Potato Fibre

Potato Fibre is extracted from the skin and cell material of potatoes. An excellent choice, potato fibre offers a balance of both soluble and insoluble fibres. Potato fibre is used for bread production where both strength and moisture are required. An off white natural fibre, potato fibre has a slight odour and taste specific to potato. It has a 200 mesh size.

Benefits

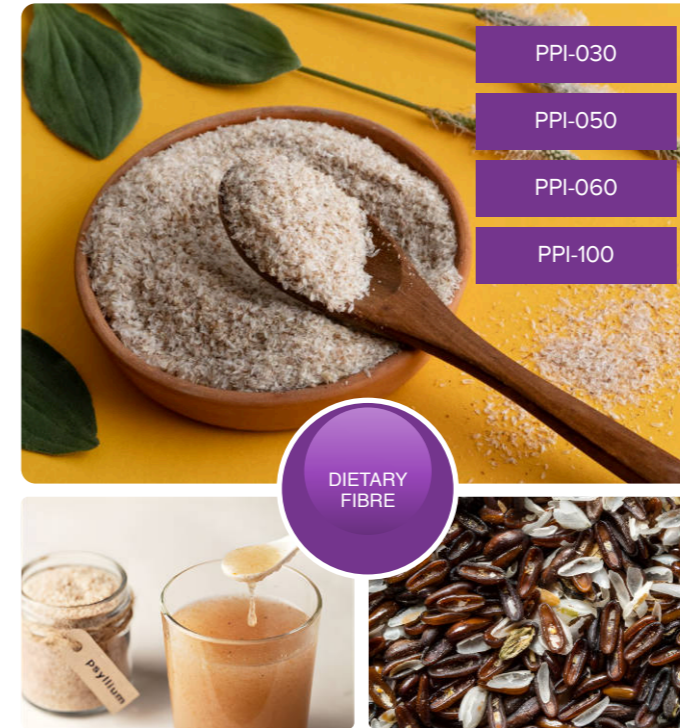
- Contains both soluble fibre (43%) and insoluble fibre (57%).
- Provides stabilization, anticaking and water binding capabilities.
- Helps bind products to keep their shape whilst also making them more moist.
- Adds structure and freshness.
- Increases dough yield.

Applications

- Used in boiled sausages and hamburgers for improved juiciness due to water retaining properties.
- Can also be used to stabilize the gluten structure and improve the pore structure in baked goods.
- Added to diet and health foods to improve their nutritional profile.



> Fibres



Psyllium Husk Powder

Psyllium Husk Powder is produced by grinding the husk or outer shell of the psyllium seed into a fine powder. Psyllium is a rich source of dietary fibre and offers health benefits such as relieving constipation. This fibre has no odour but has a slightly earthy flavour.

Sizes & Purity Available:

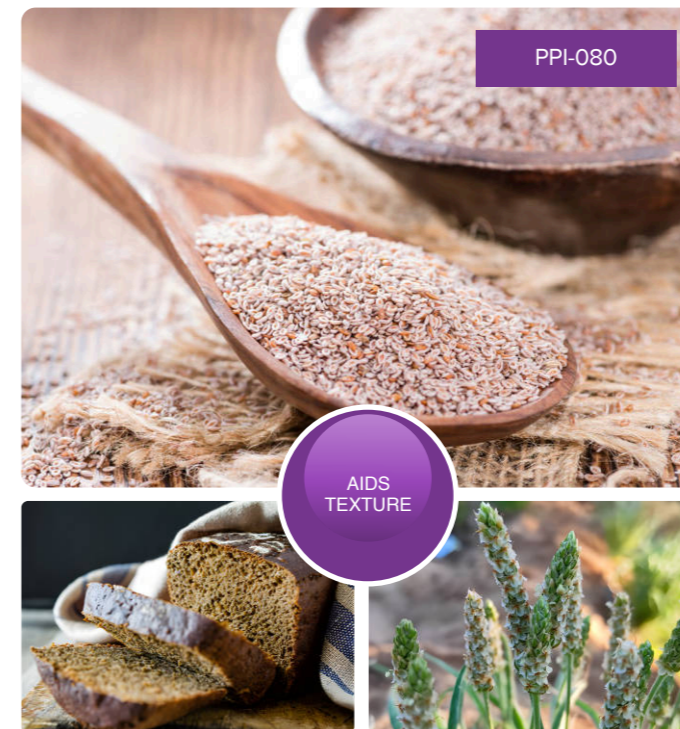
- 30 Mesh & 95%Purity • 60 Mesh & 95%Purity
- 60 Mesh & 98%Purity • 100 Mesh & 99%Purity

Benefits

- Contains both soluble fibre (60%) and insoluble (40%) fibre.
- Swells up to form a gel when exposed to fluids.
- Can hold up to 20 times its own weight in water.
- Gives a smooth texture when used as a powder.
- Activates with moisture at room temperature.
- Very low in carbohydrates.

Applications

- Mimics the elasticity of gluten without any adverse side effects.
- Applicable for use as a thickener for frozen desserts.
- Used in the making of breads, breakfast cereals, pasta and snack foods.
- Used in the production of low carbohydrate products.



Psyllium Husk Whole

Psyllium Husks are portions of whole psyllium seeds. Psyllium is a rich source of dietary fibre and offers health benefits such as relieving constipation. Psyllium husks have a white to off white colour. Organic option also available.

Benefits

- Swells up to form a gel when exposed to fluids.
- Can hold up to 20 times its own weight in water.
- Very low in carbohydrates.

Applications

- The whole husks can be added to recipes to improve texture.
- Used in the making of breads, breakfast cereals, pasta and snack foods.
- Can also be used in the production of low carbohydrate products.
- Ideal for use in wholegrain bread.



> Fibres



Sugar Beet Fibre

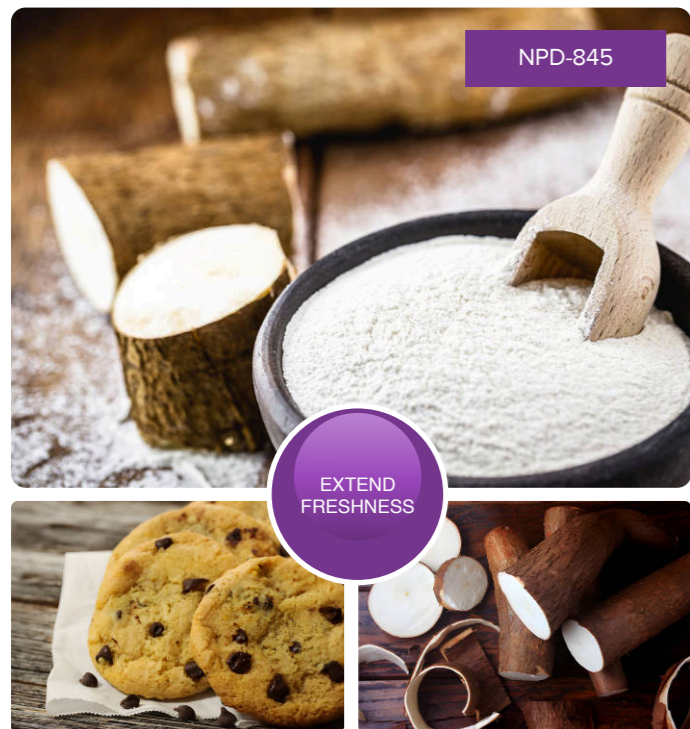
Sugar Beet Fibre is extracted from sugar beet pulp. Sugar beet fibre offers a balance of both soluble and insoluble fibres. Sugar beet fibre is used for bread production where both strength and moisture are required. An off white natural fibre (200 mesh), sugar beet fibre is odourless and tasteless.

Benefits

- ⦿ Contains both soluble fibre (25%) and insoluble fibre (75%).
- ⦿ Provides stabilization, anticaking and water binding capabilities.
- ⦿ Helps bind products to keep their shape whilst also making them more moist.
- ⦿ Adds structure and freshness.
- ⦿ Increases dough yield.

Applications

- ⦿ Added to recipes to increase the dietary fibre content of a finished product.
- ⦿ Can also be used to stabilize and improve the gluten structure in baked goods.
- ⦿ Used to improve the structure and texture of baked products.



Tapioca Fibre

Tapioca Fibre is a tapioca based GMO-Free, Smart-Carb, Low-Lipid, Gluten-Free, Clean-Label, Allergen-Free & Vegan-Friendly dietary fiber composed of soluble and insoluble fibers and complex carbohydrates (LGI) obtained through thermomechanical and physical processes. The synergy between its components contributes to a significant level of water-absorption and retention capacity with good emulsifying and low water-activity characteristics.

Benefits

- ⦿ Fiber enrichment, prebiotic agent.
- ⦿ Calorie reducer by replacing starch and lipids.
- ⦿ Texturizing agent.
- ⦿ Carrier agent for dry mix formulars.
- ⦿ Extends shelf-life.
- ⦿ Reduces crumbling during storage in cakes and cookies.
- ⦿ High water absorption (up to 1:14).

Applications

- ⦿ Idea for non-gluten, non-lactose breads & cookies.
- ⦿ Replaces any flour, food fibre and/or starches.
- ⦿ Ideal for frozen ready-to-eat dishes.
- ⦿ Its emulsifying and thickening properties replace modified starch in biscuit fillings and stop the filling from migrating into the biscuit.



> Fibres



Wheat Fibre Gluten Free

Wheat Fibre is produced from the stem of the wheat plant and is naturally gluten free. Wheat fibre is an extra fine powder (200 mesh), that will not have any effect on the texture or taste of bakery products. A natural white fibre that it is both odourless and tasteless, our wheat fibre has been processed so that almost all non-fibre components, fats and carbohydrates have been removed.

Benefits

- ⦿ Contains high levels of natural insoluble fibre.
- ⦿ Enhanced resistance to transport damage.
- ⦿ Increases resistance to staling for baked goods.
- ⦿ Improved crust formation, structure and better crispiness.
- ⦿ Flavour carrier.
- ⦿ Cost effective.

Applications

- ⦿ Increases the freshness of bread products.
- ⦿ Used as a bulking agent in low-calorie and gluten-free baked products.
- ⦿ Increases dough yield of baked goods.
- ⦿ Suitable for use as an anti-caking agent and blends well with other ingredients.





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