

21
1 TABLESPOON
PACKETS



XANTHAN GUM
GLUTEN FREE

Convenient
Airtight Packets
Stay Fresh Longer



21
1 TABLESPOON
PACKETS

**XANTHAN
GUM**
GLUTEN FREE

Parve

21 - 9 g. PACKETS
NET WT 6.7 oz. (189 g.)



HODGSON MILL
XANTHAN GUM
GLUTEN FREE

Nutrition Facts

Serving Size 1/4 tsp (0.8g)
Servings Per Container about 236

Amount Per Serving

Calories 5

	% Daily Value*
Total Fat 0g	0%
Sodium 5mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%

Protein 0g

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, sugars, vitamin A, vitamin C, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: Gluten Free Xanthan Gum*.

Hodgson Mill, Inc.
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Our Customer Service Team
is always happy to hear from you.
Comments and questions welcome.

Store in a cool, dry place.

Produced in gluten-free, peanut-free, tree nut-free environment.

*Xanthan Gum is a binding agent. It is not candy. Do not chew.

**HODGSON
MILL**

*Have a Grain Day!*TM

HODGSON MILL
XANTHAN GUM
GLUTEN FREE

Our premium quality Xanthan Gum may be the secret ingredient you need to make tender, moist and delicious gluten free baked goods. Xanthan Gum acts as a binder to help baked goods stick together and prevent crumbling, so you can make your favorite breads, cakes, cupcakes, quick breads, and cookies.

Our Xanthan Gum is finely milled into a powder that mixes easily with flours and starches. Only a tiny amount is needed for most recipes, so our convenient airtight packets make it easy to use just a pinch and keep the rest sealed tight for freshness! Generally, you may use a blend of different gluten free flours plus Xanthan Gum to replace all-purpose flour in your favorite recipes. For a convenient and dependable blend, we suggest our Hodgson Mill Gluten Free All Purpose Flour. Or, try your own homemade blend –see side of box for general ratios, or try the recipe below. Happy baking!

— Basic All Purpose Gluten Free Flour Blend —

- 2 cups Hodgson Mill Gluten Free Brown or White Rice Flour
- 2/3 cup Hodgson Mill Gluten Free Potato Starch
- 1/3 cup Hodgson Mill Gluten Free Tapioca Starch
- 3/4 tsp. Hodgson Mill Gluten Free Xanthan Gum

Blend together and use cup-for-cup as a replacement for all-purpose flour in your favorite recipes. Store in airtight container. **Yield:** 3 cups.

To use in yeast breads, we recommend adding an additional 1/4 tsp. Xanthan Gum to this blend. White or Brown Rice Flour may be used interchangeably in this recipe, or you may use a combination.



Bake with a blend of gluten free flours plus Xanthan Gum for best results, and adjust the ratio according to what you are baking. Breads need more elasticity and binding, while cakes and cookies need a little less.

Recipe Type	Gluten Free Flours	Xanthan Gum
Breads, Rolls, Pizza Crust	1 cup	1 tsp.
Cakes, Muffins, Quick Breads	1 cup	1/2 tsp.
Cookies, Bars	1 cup	1/4 tsp.

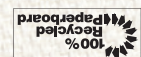


*Hodgson Mill is a family owned company
expertly milling grain since 1882.*

Look for the entire line of Hodgson Mill products in the Flour, Corn Meal, Cereal, Pasta, Side Dish, Baking Mix and Gluten Free sections of your supermarket, or visit us online!

HodgsonMill.com

This package sold by weight, not by volume.
Contents may have settled during shipping.



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