

A close-up photograph of various gluten-free breads and pastries. In the foreground, there are several golden-brown croissants, some with dark seeds or fillings. To the right, there are round rolls and a long, thin loaf. In the background, a small wicker basket contains more breads, including one topped with melted cheese and herbs. The entire scene is set against a light, neutral background.

Alterna – The Gluten-Free Alternative

N2 Ingredients introduces – **Alterna**

Alterna by N2 Ingredients is a gluten-free alternative to wheat and other gluten-containing grains and flours. It's designed to replace flour in a broad range of traditional bakery and other food products.

- Alterna is the key ingredient to so many benefits
- Dramatically reduce R&D costs
- Launch products ahead of your competitors
- Reduce production costs by reducing handling
- Eliminate formulation errors
- Increase warehouse efficiency by reducing the number of raw materials

A product that delivers quality and flexibility

- Raw materials are sourced from gluten-free, dairy-free and nut-free facilities
- Our blending procedure guarantees a uniform no-shear blend
- All blends are Kosher certified
- Formulas can be customized to address specific customer needs
- Unitized packaging upon request

Alterna 100 Series: Designed for unleavened dough

- Wire cut
- Rotary
- Sheeted
- Biscuit
- Laminated

Alterna 200 Series: Designed for leavened dough

- Wire cut
- Rotary
- Sheeted
- Laminated
- Cakes
- Muffins

Alterna 300 Series: Designed for Thickening and Mouth feel

- Sauces
- Gravies

Alterna 7000 Series: Specialty Gluten Free Series

- Organic Blends
- Non GMO Blends

To find out more contact your Alterna sales rep today.

N2 INGREDIENTS



T: 905.565.0000 • www.n2ingredients.com