



EUROSTAR
COMMODITIES

Gluten Free

Gluten Free • Wheat Free • Clean Label • Vegan



Your trusted partner for quality ingredients



EUROSTAR

COMMODITIES

FROM OUR FAMILY, TO YOURS...

A family business since 1994, we've supplied the finest commodities and ingredients to our loyal and quality-conscious customers.

Covering food manufacturing, wholesale, foodservice, ethnic and retail markets, our quality collection of products is sourced worldwide and comes direct from the very best suppliers and producers.

Whatever your requirements, we're here to help fulfil them. Our products are available to purchase in bulk – in 15, 20 or 25kg bags and for foodservice, wholesale and retail, we stock pre-packaged ranges in sizes 500g to 5kg for optimum convenience.

YOUR TRUSTED INGREDIENTS PARTNER

Your perfect partner for commodities sourcing, supply and aftersales customer service. We're known for our own-branded collection, as well as our suppliers' products and via our modern premises we supply flour, rice, semolina, maize and more.

Put your trust in us to create new and innovative products and own label/contract manufacturing – and you can be sure our technical sales team is on hand for consultations and demos, as and when you require them.

With this experience we have now moved into manufacturing our very own range of bespoke gluten and wheat free clean label flours.

WE HAVE THE FOLLOWING FACILITIES AVAILABLE:

- Test bakery facilities for bakery courses/product demonstration
- Superior buying power – source only the finest grains and commodities from around the world in large volumes
- Full research and development facility
- Full QA lab to ensure product consistency and integrity

GLUTEN FREE IS CHANGING

TRANSFORM YOUR RANGE WITH

EUROSTAR

Gluten Free

Eurostar Gluten Free is the new range of gluten and wheat free, clean label flours produced specifically to provide a functional free from product that replicates wheat based products in taste, texture and ease of use.

New for 2022 – our brand new fully automatic manufacturing facility is now open!

We have built a brand new bespoke production facility in Yorkshire UK in response to excessive demand following launch, and are now pleased to be producing on a large scale for both the UK and export markets.

We have successfully created the first clean label (without gums or E-numbers), gluten and wheat free chapati / roti flour and tortilla flour as well as a range of staple gluten free flours such as Mediterranean style flatbread and self-raising / plain.

OUR MISSION

- To transform gluten free flours into high quality, clean label flours that deliver on functionality, taste, and value with no added gums
- Developed in-house with a focus on high-quality, premium taste, clean label and flexibility, the range delivers structure to create a wide variety of different baked goods
- We have successfully created a UK first – a clean label glute free Tortilla and gluten free Chapati flour that replicates the functionality of a gluten-based product
- We have always held the belief that being gluten free should not prohibit you from enjoying delicious baked goods
- Produced in Yorkshire in a gluten and allergen free factory
- Ingredients experts. Family values

www.eurostarfoods.co.uk



store.eurostarfoods.co.uk

Gluten Free Premium Self Raising & Gluten Free Premium Plain Flour

Gluten Free • High in Fibre • Vegan



Gluten free flours created using a mix of premium functional ingredients that offers higher quality bakes, cakes and breads.

Available in 1.5kg & cases of 8x1.5kg

Gluten Free Self Raising & Gluten Free Plain Flour

Gluten Free • High in Fibre • Vegan

The perfect substitute for everyday wheat flour. General purpose gluten free plain and self-raising flours, perfect for use in batters, coatings, and all types of general baking and cooking.



Available in 1.5kg, 3kg & cases of 8x1.5kg & 4x3kg



Gluten Free Chapati Flours

Gluten Free • Wheat Free • Clean Label • High in Fibre • Vegan



Our award winning high quality clean label gluten free chapati flour is a hugely popular choice, and a great alternative to the traditional flour. Our flour produces a workable dough that makes high quality, tasty chapati, still with softness and flexibility, giving great results that replicate wheat based products. No additives or preservatives. Our customers continue to tell us this flour is the best in the UK market!

Developed specially to produce outstanding chapati

Three varieties available white, medium brown and brown.
Available in 1.5kg, 3kg, or cases of 8x1.5kg & 4x3kg



Gluten Free Tortilla Flours

Gluten Free • Wheat Free • Clean Label • High in Fibre • Vegan



A specially blended wholesome, clean label gluten free flour for making tortilla wraps. Makes a workable dough, and a soft flexible and tasty tortilla. Replicates wheat products. No additives or preservatives.

Two varieties available white and brown.

Available in 1.5kg, 3kg, or cases of 8x1.5kg & 4x3kg and 25kg



Gluten Free Pizza Flour

Gluten Free • Wheat Free • High in Fibre • Vegan



Premium white gluten free pizza flour is a blend of naturally gluten free ingredients and is very versatile. A popular choice for pizza bases, it can also be used as a wheat flour substitute for bread, cakes, pastries. It gives the same consistent results with the added benefits of being gluten free, higher in fibre and vegan friendly.

Available in 1.5kg and cases of 8x1.5kg



Gluten Free Mediterranean Style Flatbread Flour

Gluten Free • Wheat Free • High in Fibre • Vegan



Specific quality blend perfect for creating tasty flatbreads and other types of breads. This gluten free flour makes reliably high-quality bread, which is also higher in fibre than other flours.

Available in 1.5kg and cases of 8x1.5kg



Gluten Free Granoro Pasta

Italian pasta specialists Granoro have launched an impressive range of gluten free pastas. Made from gluten free ingredients such as corn flour, rice flour and quinoa flour this delicious gluten free option looks, acts, and tastes very similar to durum wheat pasta and doesn't give that slimy texture once cooked that is so common with other gluten free pastas. A fantastic and flavoursome gluten free alternative.





Eurostar Gluten Free USP

Gives the taste, smell and texture of the authentic gluten based product, as well as making great looking results

Exceptional products, using only quality ingredients, at market prices



Successfully replicates gluten based products, easy to use, produces a workable dough, supple and flexible

No additives or preservatives, no gums, allergen free, short store-cupboard ingredient list, ethically sourced, sustainably produced, consumer friendly terminology, fully recyclable packaging



Verified 5 Star Customer Reviews



EUROSTAR
Gluten Free



Qamar Bashir ★★★★★

“My daughter loves the quality of this particular brand/item compared to all the others that we have tried on our gluten free journey.”



Surinder ★★★★★

“I ordered the brown gluten free atta and it is excellent. It’s the first time in years that I have had roti that is gluten free and tastes just like normal roti. I have tried a lot of gluten free flours for making roti and this the best so far!”

Lily Talukder ★★★★★

“Unbelievable quality! 11 years of being gluten free and finally finding flour of exceptional quality is a delight. I will never go back to super-market GF flours.”



Fozia ★★★★★

“The flours were great, I have made gluten free cupcakes with the kids and they were amazing, tasted so nice! Brilliant texture. Thank you, Eurostar!”



Zenab Khalid ★★★★★

“A good quality flour which makes excellent pizza bases. In my opinion thin crust pizzas turn out best with this flour.”



David Lloyd-Thompson ★★★★★

“Used this for the first time today. Made dough with yogurt and olive oil. It made lovely naan/flatbread. Brushed them with ghee. They were delicious. Highly recommended. Going to try again with sultanas and coconut for a peshwari style next time.”

Lydia Sparrow ★★★★★

“Great flour - you won’t regret this purchase.”



Poppy Pilkington-Binns ★★★★★

“Thank you! I was recently gifted this flour from a relative, and its a game changer! It made the most soft and tasty wraps. My whole family thoroughly enjoyed and you would not have guessed they were gluten free!”



Rita Patel ★★★★★

“Tasty & used in many recipes”



Diane ★★★★★

“The best gluten free pasta I’ve had! Love this pasta. Just like good quality wheat-based pasta, holds its shape when cooked and tastes great”



Aniket Patel ★★★★★

“Simply great. This flour makes the best gluten-free chapattis - so happy with it!”



Bob Crank ★★★★★

“Great! Perfect for soups and stews”



Robert Davies ★★★★★

“Thank you Eurostar! Great trio of flours. My wife and I have made many wonderful, freshly made gluten free dishes for our daughter who is has Coeliac disease. We will be buying more flour once we’ve run out.”





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