



NUKAFFE COFFEE FLOUR

Nukaffe Coffee Flour (NCF) is made from Spent Coffee Grounds (ex-roasted coffee beans) with the Coffee Oil removed, by utilizing modern biotechnology called Supercritical Fluid CO2 Extraction (SC-CO2).

Nukaffe Coffee Flour is a Gluten-Free Flour which can be blended with many Traditional Flours or Gluten-Free Flours, with the best results occurring at a recommended ratio of 10-25% substitution.

It is recommend using 10 -15% for initial recipes and increase the % as you become familiar with its unique properties and working with other ingredients.

Blending of Nukaffe Coffee Flour (NCF) requirements as a roll of thumb:

10% of NCF = 1 parts NCF to 9 parts Traditional Flour or Gluten-Free Flour.

15% of NCF = 1 parts NCF to 6 parts Traditional Flour or Gluten-Free Flour.

20% of NCF = 1 parts NCF to 4 parts Traditional Flour or Gluten-Free Flour.

25% of NCF = 1 parts NCF to 3 parts Traditional Flour or Gluten-Free Flour.

You can increase to your taste as you experiment.

Note: Blending Nukaffe Coffee Flour with any Traditional Flour or Gluten-Free Flour, it is recommended to sift flour all together rather than adding separately, adding separately may result in uneven hydration absorption.

Due to Nukaffe Coffee Flour fibrous composition (Fibre-Dietary: 50.5g per100g), it requires a higher hydration percentage. Expect to increase hydration between 10% - 25%, and the properties of the other flours being utilizing; use juices or stock to amplify various notes.

Nukaffe Coffee Flour is dark be nature, therefore, baked goods will appear darker while baking.