



Can We Buy These At This Store?

Pamela's Baking Ingredients



Not Xanthan Not Guar

Baking Powder



UNFI East: 188219-0
UNFI West: 11945
KEHE: 0 93709 35559 5



UNFI East: 188220-8
UNFI West: 11946
KEHE: 0 93709 35556 4



For inquiries, please contact your
Pamela's Sales Manager or call 707.462.6605.
Pamela's Products, Inc.
1 Carousel Lane, Suite D., Ukiah, CA 95482
www.pamelasproducts.com

We Own Taste™

GLUTEN-FREE

Since 1988

Pamela created these two baking ingredients to expand her baking mix offerings. **Not Xanthan Not Guar** is a unique, proprietary alternative baking stabilizer, thickener and baking binder for gluten-free baking without Guar Gum or Xanthan Gum.

Pamela's Baking Powder is a leavening agent used to increase the volume and lighten the texture in baked goods.

Pamela's is proud to celebrate 29 years in gluten-free. With the #1 selling **Baking & Pancake Mix** and top-selling **Chunky Chocolate Chip Cookie***, our products have proven that gluten-free can be tasty and delicious. Pamela's entire line of baking mixes, cookies, crackers, fig bars and snack bars are power-sellers, extending beyond the allergy-free marketplace.

For more information on Pamela's line, please call 707.462.6605 or email info@pamelasproducts.com.

For recipes and more, visit PamelasProducts.com or visit us on our social media channels.



Enjoy all of Pamela's Gluten-Free Products:
Baking Mixes, Cookies, Crackers, Fig Bars & Snack Bars

*SPINS Natural Channel 52 Weeks Ending 6/12/16

Blueberry Muffins
made with Pamela's
Baking Ingredients



Pamela's®