



**PRODUCT INFO  
& DATASHEET**

# VITAL WHEAT GLUTEN

*for use in food and feed industries*

## **TYPICAL PRODUCT ANALYSIS**

Crude protein	(N x 6.25 Kjeldahl)	min.	78.0% i.S.
Crude fat	(Soxhlet)	approx.	.4% i.S.
Crude fibre	(Scharrer-Kürschner)	approx.	0.5% i.S.
Ash	(90 min./900°C)	approx.	0.9% i.S.
Water content	(60 min./130°C)	max.	8.0%
Water binding capacity	(g H <sub>2</sub> O/g)	approx.	1.85
Calories	(kJ/100g)	approx.	1.530
pH-value	(10% solution)	approx.	5.7

## Physical aspect

<b>Grain size</b>	(DIN 4188)		
% R	0.200 mm	approx.	2.0%
% D	0.200 mm	approx.	98.0%
Colour		light yellowish	
Bulk density	(g/l)	approx.	530

## **PRODUCT DESCRIPTION**

Vital Wheat Gluten is a light yellowish powder. After adding of water Wheat Gluten takes again its viscoelastic structure. The good extensibility and elasticity are essential characteristics in order to influence the dough quality, baking structure and volume.

The quality of Vital Wheat Gluten corresponds with respectively exceeds the requirements, indicated in the regulations for starch and certain starch products.

The adjustment of the product according to customer's requirements is possible within the scope of process conditions.

## **APPLICATIONS**

- \* Food industry
  - Production of self-raising flours/baking mixtures
  - Adjustment of the protein content
  - Enrichment of flour qualities
  - Production of convenience-products
  - Basis for seasoning dressings
  - Production of meat analogous products (see national legalisation)
- \* Animal feed
  - Production of animal feeds
  - Production of pet-feeds
  - Protein component with specific amino acid spectrum

## **PACKING**

Multiple paper bags each 25 kgs (18 MTONS/20' fcl or 25 MTONS/40' fcl) net, Big Bags and bulk trucks, other packing sizes on request.

## **SHELF LIFE**

1 year according to correct and dry storage.

This information sheet is based upon lab analysis and practical experiences. For customer specific requirements please contact our sales management or our technologists of application.

Any information in this publication is believed to be accurate and is given in good faith, but is for the customer to satisfy himself of the suitability for his own particular purpose. No representation, warranty or guarantee is made to its accuracy, reliability or completeness.

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