

VITAL WHEAT GLUTEN



APPLICATIONS

- Food industry: - bakery products and cereals
- extruded snacks
- pastas, noodles and pizza crusts
- processed meat and fish
- vegetarian foods
- Pet food, aqua feed and animal feed

SPECIFICATIONS

- Appearance: creamy light yellow powder
- Odour: neutral
- Moisture: 9% max
- Protein (N x 5.7): 75% min (DS)
- Ash: 1.5% max
- Fat: 2.5% max
- Water binding capacity: 150% min

PROPERTIES

- Improves the carving properties to reduce the moisture retention
- Water insoluble
- Unique visco-elastic properties
- Improves dough strength
- Fat and water binding capacity

PACKAGING & SHELF LIFE



- 20-25 kg bags
- FIBC

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging

