



VITAL WHEAT GLUTEN (BIAC)

PRODUCT DESCRIPTION

Vital Wheat Gluten is isolated from hard wheat flour by natural wet-processing techniques and followed by a delicate flash-drying process. This product retains the vitality or viscoelasticity of wet gluten before the drying step. Vital Wheat Gluten provides strength and elasticity, increases volume, and improves the texture of breads, buns, dinner rolls and other yeast-leavened products. It also imparts firmness to pasta and noodles and is used to enhance the protein content of breakfast cereals and snacks.

PHYSICAL/CHEMICAL PROPERTIES SPECIFICATION

Moisture %	8.0 Max
Protein % (N x 5.7, d.b.)	75.0 Min
Ash %	1.0 Max
Particle Size (% through 60 mesh)	95 Min
Particle Size (% through 40 mesh)	98 Min
Water Absorption %	150 Min

MICROBIOLOGICAL PROPERTIES SPECIFICATION

Aerobic Plate count cfu/g	5,000 Max
Mold and Yeast, cfu/g	300 Max
E. Coli, cfu/g	Negative
Salmonella, cfu/g	Negative

PACKAGING

Packed in multi-wall paper bags with net weight of 50 lbs (22.7 kg).
Bulk shipment or other packaging options are available.

STORAGE and SHELF LIFE

To achieve maximum stability, store in a cool, dry and sanitary area, away from direct sources of heat or any source of water.

When stored under the above conditions, the shelf life is 24 months from the date of manufacture.

INGREDIENT DECLARATION

Wheat Gluten, Vital Wheat Gluten

Vital Wheat Gluten is 100% wheat gluten.

It does not contain any preservatives, antioxidants, flavors or other processing aids.

GMO STATEMENT

Vital Wheat Gluten is produced with wheat starches and wheat proteins, derived from wheat milled in Australia.

All raw materials of agricultural origin, which are present in the product or which have been used in production of the product, are non-GMO origin.

Vital Wheat Gluten is non-GMO, vegan/vegetarian, and is produced for use in food products.

ORIGIN STATEMENT

Vital Wheat Gluten is a product of Australia.

VITAL WHEAT GLUTEN (BIAC)

Allergen	Present in the Product	Present in other products manufactured on the same line	Present in the facility
PEANUTS OR ITS DERIVATIVES: (Including peanut proteins & peanut oil*, mandelonas (flavored peanuts), peanut pieces, ground peanuts, peanut butter, peanut flour, etc.)	NO	NO	NO
TREE NUTS OR ITS DERIVATIVES: (Almonds, Beech nuts, Brazil nuts, Butternut, Cashews, Chestnut, Chinquapin, Coconut, Filbert/Hazelnuts, Ginko nut, Hickory nut, Lichee nut, Macadamia/Bush nuts, Pecans, Pine nuts/Pinon nut, Pili nut, Pistachios, Sheanut, Walnuts)	NO	NO	NO
MILK OR ITS DERIVATIVES: (Dry milk, Casein, Sodium Caseinate, Whey, Yogurt Powder, Cheese, Sour Cream, etc.)	NO	NO	NO
EGGS OR ITS DERIVATIVES	NO	NO	NO
SOY OR ITS DERIVATIVES* (including Soy Lecithin)	NO	NO	NO
WHEAT OR ITS DERIVATIVES (Triticale, Spelt, Durum, Kamut, Emmer, Flour, Starch, Bran, etc.)	YES	YES	YES
FISH OR ITS DERIVATIVES (Fish protein, extracts, etc.)	NO	NO	NO
CRUSTACEAN SHELLFISH (Crab, Crayfish, Lobster, Shrimp) OR ITS DERIVATIVES. MOLLUSCAN SHELLFISH (Snails, Clams, Mussels, Oysters, Cockle, Scallops) OR ITS DERIVATIVES	NO	NO	NO
SESAME SEEDS OR ITS DERIVATIVES (Paste, Oil*, etc.)	NO	NO	NO
LUPIN OR ITS DERIVATIVES	NO	NO	NO
CELERY OR ITS DERIVATIVES	NO	NO	NO
MUSTARD OR ITS DERIVATIVES (Mustard Seed, Mustard Powder, Prepared Mustard, Yellow Mustard, etc.)	NO	NO	NO
OTHER GLUTEN SOURCES (Barley, Oats, Rye)	NO	NO	NO
SULFITES (Sulfur Dioxide, Sodium Metabisulfites, etc)	NO	NO	NO

*Oils that are refined, bleached, and deodorized are not considered allergens according to the Food Allergen Labeling & Consumer Protection Act of 2004.

VITAL WHEAT GLUTEN (BIAC)

NUTRITIONAL INFORMATION	PER 100 g
Calories	395
Protein (N x 5.70)	71.0 g
Total Carbohydrate	14.8 g
Total Dietary Fiber	1.0 g
Sugars	1.3 g
Added Sugar	0 g
Total Fat	5.35 g
Saturated Fat	1.06 g
Monounsaturated Fat	0.73 g
Polyunsaturated Fat	3.34 g
Trans Fat	0 g
Cholesterol	0 g
Water	7.1 g
Ash	0.75 g
Calcium	63 mg
Iron	3.9 mg
Sodium	12.7 mg
Potassium	64.2 mg
Vitamin A	0 mcg
Vitamin C	0 mg
Vitamin D	0 mcg

AMINO ACID	g/100 g
Lysine	1.53
Histidine	1.77
Arginine	3.14
Aspartic Acid	3.05
Threonine	2.36
Serine	4.18
Glutamic Acid	39.3
Proline	11.49
Glycine	3.03
Alanine	2.37
Cystine + Methionine	3.06
Valine	3.58
Isoleucine	3.51
Tyrosine + Phenylalanine	5.37
Leucine	3.98
Tryptophan	0.4
Digestibility	0.96

*Digestibility: 0.99