

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Wheat gluten</b>
<b>Code</b>	<b>11030</b>
<b>Certificate</b>	<b>AT-BIO-301</b>
<b>Country of origin</b>	<b>Austria</b>
<b>Last update</b>	<b>31-8-2016</b>
<b>Date of issue</b>	<b>31-8-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Wheat flour</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Wheat gluten is a water insoluble protein obtained from organic wheat flour after aqueous extraction and subsequent drying</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Pure, specific</b>
<b>Colour</b>	<b>Yellowish-brownish</b>
<b>Taste</b>	<b>Pure, specific</b>
<b>Appearance</b>	<b>Cream-colored powder</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>Multiwall paper-bags</b>
<b>Packing size (L x W x H)</b>	<b>72x41x11</b>
<b>Pieces per pallet</b>	<b>40 Bags</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Stored under dry conditions (max 60% relative humidity)</b>
<b>Minimum shelflife</b>	<b>36 Months</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1653 kJ 401 Kcal	
Protein (N*5.7) (g)	approx. 75 (d.s.)	
Protein (N*6.25)	approx. 82 (d.s.)	
Fat (g)	Max. 2	Thereof unsaturated fatty acids: 0
Carbohydrates (g)	Approx. 6	Sugars: 0
Dietary fibre (g)	0	
Moisture (g)	Max 8.0%	
Salt (g)	0.07	
Bread units	approx. 0.5	

Analytical properties, average values	
Ash (550 °C)	max. 1 % in d.s.
Particle Size ( $\geq 200\mu\text{m}$ )	max. 2 %
SO <sub>2</sub>	max. 10 mg/kg in s.
Water binding capacity	140 to 160 g/100g

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 1.000
Moulds (cfu/g)	< 1.000
Enterobacteriaceae	1.000
Salmonella (cfu/25g)	Absent in 25 gram

Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	+	Sulfite (E220-E228)	-
Wheat	+	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates )	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	The product gives elasticity to dough, helping it rise and keep its shape.
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