

PRODUCT INFORMATION

See also www.organic.nl

Product	Wheat gluten
Code	11033
Country of origin	China
Last update	18-07-2018
Date of issue	02-02-2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Wheat flour
Additives	No additives
Process	Wheat flour and water are mixed and homogenised. A centrifuge separates the starch and gluten. The gluten are dried and milled in a sifter mill, packing.

Sensorial properties	
Smell	Product specific
Colour	Faint yellow- to white
Mesh size	95% pass through 80 mesh
Taste	Product specific
Appearance	Fine powder

Packing	
Net content	25 kg
Kind of packing	Multiply paper bag
Packing size (L x W x H)	
Packing/layer	Layers/pallet

Shelflife	
Storage conditions	Cool and dry
Maximum shelflife	18 months after production

Nutritional values (per 100 gram)		(from USDA database)
Energy	1674 KJ 400 Kcal	
Protein (g)	76.4	
Fat (g)	1.67	from USDA nutrition data lab Saturated: 0.3
Carbohydrates (g)	13.41	
Dietary fibre (g)	3.4	
Salt (g)	-	

Analytical properties, average values	
Ashes (%)	<1.5
Moisture (%)	<12
Protein (dry basis) (%)	>75
Spot (pcs/cm ²)	<0.7
Acidity (ml/10g)	<1.8

Microbiological Properties	
Total Plate Count (cfu/g)	< 1000.000
Yeast (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
Bacillus cereus (cfu/g)	< 10
E. Coli (cfu/10 g)	< 10
Enterobacteriacease (cfu/g)	< 100
Salmonella (cfu/25g)	Absent in 25 gram

Allergy list (+ = present, - = absent and * 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	No
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

<p>Use</p>	<p>After adding of water the 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.</p> <p>Fields of use:</p> <ul style="list-style-type: none"> - Production of self-raising flours / baking mixtures - Adjustment of the protein content - Enrichment of flour qualities - Basis for seasoning dressing <p>Production of meat analogous products</p>
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