

PRODUCT INFORMATION

See also www.organic.nl

Product	Wheat gluten
Code	11035
Certificate	GfRS DE-039-Öko-Kontrollstelle
Country of origin	Germany
Last update	08-02-2016
Date of issue	08-02-2016
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 till parts smaller than 0,2 mm.

Sensorial properties	
Smell	Productspecific
Colour	Light -yellowish
Taste	Productspecific
Appearance	Fine powder App. 3,0% > 0,200 mm App. 97,0% < 0,200 mm

Packing			
Net content	5 kg		
Kind of packing	Multiply paper bag		
Packing size (L x W x H)			
Packing/layer	3	Layers/pallet	10

Shelflife	
Storage conditions	Cool and dry
Maximum shelflife	2 years after production

Nutritional values (per 100 gram)		(from supplier)
Energy	App. 1570 KJ App. 375 Kcal	
Protein (g)	78	
Fat (g)	1,4	from USDA nutrition data lab Saturated: 0.16 Mono-unsaturated:0.81 Poly-unsaturated: 0.27
Carbohydrates (g)	7,0	Mono- & di-saccharides: 1,9% Poly-saccharides: 5,1 %
Dietary fibre (g)	0.5	
Moisture (g)	Max 8.0	
Mineral (mg) from USDA nutrition data lab	Calcium (Ca):142 Iron (Fe): 5.2 Potassium(K): 100	Sodium (Na): 29 Phosphor (P):260 Magnesium (Mg):25
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties, average values	
Ashes (%)	0,9
Bulk density (g/l)	530
Water binding capacity (g H ₂ O/g)	1,85
pH-value	5,7 (10% solution)

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
Coliformes (cfu/g)	< 10
E. Coli (cfu/10 g)	Absent
Salmonella (cfu/25g)	Absent in 25 gram
Aflatoxine (B1,B2,G1,G2)	< 4 ppb
Ochratoxine A	< 3 ppb
DON(Deoxynivalenol)	< 750 ppb
Zearalenon	< 75 ppb

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	<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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