

PRODUCT SPECIFICATIONS

VITAL WHEAT GLUTEN

Description

- Vital Wheat Gluten is protein obtained by wet extraction of non-protein constituents from wheat flour.

Physical Characteristics

Physical State:
Color:
Taste:
Odor:

As Shipped

Fine powder
Creamy, light yellow
Neutral, bland
Neutral, bland, and free from odors

Chemical Characteristics

Moisture:	8% - 9% max
Protein:	75% min
Ash:	1.0 - 1.5% max
Fat:	2.5%-3% max
Water Retention:	150%-160% min

Microbiological Requirements

Total Plate Count:	10,000 - 50,000/g max
Yeast & Mold:	200 - 500/g max
Coliform:	Absent in 10g
Salmonella:	Absent in 25g
<i>E. coli</i> :	Absent in 1g
Staph. Aureus:	Absent in 1g

Packaging and Storage

- Packaged in 25 kg, 50 lbs, and bulk multi walled paper bags
- 2 years from date of manufacture

Certificates

- Kosher Certified