Gem of the West®
Vital Wheat Gluten

Product Description

Gem of the West® 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. **Gem of the West® 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.

Features and Benefits

- Natural dough strengthener
- Improves texture of baked foods
- Increases nutritional value of food products
- Improves absorption and volume

Physical/Chemical Property	Specification
Moisture, %	8.0 max
Protein, % (N x 5.7, d.b.)	75.0 min
Ash, %	1.0 max
Particle Size (% through 40 US Std)	98.0 min

Microbiological Property	Specification
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
E. coli, cfu/g	Not detected
Salmonella, cfu/g	Not detected in 25 g

Packaging

Gem of the West® Vital Wheat Gluten is packed in multi-ply kraft 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 **Gem of the West® Vital Wheat Gluten** in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is two years from the date of manufacture.

Ingredient Declaration

Wheat Gluten

Country of Origin

US

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