

## Gem of the West® Vital Wheat Gluten - AUS

### **Product Description**

**Gem of the West® Vital Wheat Gluten - AUS** 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 - AUS** 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**

Moisture, %  
Protein, % (N x 5.7, d.b.)  
Ash, %  
Particle Size (% through 60 US Std)  
Particle Size (% through 40 US Std)

### **Specification**

10.0 max  
75.0 min  
1.0 max  
95 min  
98 min

### **Microbiological Property**

Aerobic Plate Count, cfu/g  
Mold and Yeast, cfu/g  
E. coli, cfu/g  
Salmonella, cfu/g

### **Specification**

10,000 max  
500 max  
Not detected in 0.1g  
Not detected in 25 g

### **Packaging**

**Gem of the West® Vital Wheat Gluten - AUS** is packed in multiwall paper bags with net weight of 50 lbs (22.7 kg), 25kg, or 12.5kg. Bulk shipment or other packaging options are available.

### **Storage and Shelf-Life**

To achieve maximum stability, store **Gem of the West® Vital Wheat Gluten - AUS** 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, Vital Wheat Gluten

### **Country of Origin**

Australia

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Document No. PDS-39	Revision No. 4	Revision Date: 10/26/23	Reviewed On: Oct-2023	Revised By: E.Hickman
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