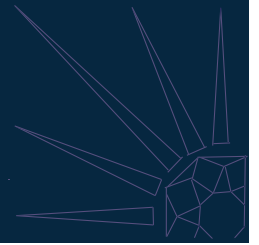


# GEM OF THE WEST

## VITAL WHEAT GLUTEN



### SPECIFICATION:

<i>Physical/Chemical Property</i>	<i>Specification</i>
Moisture, %	7.0 max
Protein, % (N x 5.7, d.b.)	75.0 min
Ash, %	1.0 max
Particle Size (% thru 60 mesh)	95.0 min

Manufactured in Hamburg, Iowa, Gem of the West® vital wheat gluten is derived from the highest quality spring wheat grown in North America. It is unsurpassed in quality, making it the gold standard of the baking industry.

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**NATURAL DOUGH STRENGTHENER**  
**INCREASES NUTRITIONAL VALUE**  
**IMPROVES TEXTURE OF BAKED FOODS**  
**IMPROVES ABSORPTION AND VOLUME**

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At Manildra we are keenly aware that the success of your products depends on the reliability of ours. Gem of the West vital wheat gluten ensures both consistency and quality. Manildra works tirelessly to meet the high quantity and quality demands for customers in the baking industry, as well as other industries.

Manildra is a family owned and operated company with manufacturing capabilities to fit your custom needs. Our Innovation Center offers opportunities to transform ideas and visions into tangible products. Contact the Manildra team today.

*Together we grow*

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