

GEM OF THE WEST

VITAL WHEAT GLUTEN



SPECIFICATION:

Physical/Chemical Property Specification

Moisture, %	8.0 max
Protein, % (N x 5.7, d.b.)	75.0 min
Ash, %	1.0 max
Particle Size (% thru 355 micron)	99.8 min
Particle Size (% thru 250 micron)	98.0 min

Gem of the West® vital wheat gluten is derived from the highest quality wheat grown in Australia. Even before it became essential in today's market, it has been a family tradition to stay close to and support the wheat growers to ensure premier quality wheat goes into our process. The unsurpassed quality makes Gem of the West the gold standard of the baking industry.

NATURAL DOUGH STRENGTHENER

INCREASES NUTRITIONAL VALUE

IMPROVES TEXTURE OF BAKED FOODS

IMPROVES ABSORPTION AND VOLUME

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

www.manildrausa.com | 800.323.8435 | info@manildrausa.com
4501 College Blvd • Suite 310 • Leawood, KS 66211



MANILDRA
Group USA