

Gem of the West® Vital Wheat Gluten- Australian

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®** 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, %	8.0 max
Protein, % (N x 5.7, d.b.)	75.0 min
Ash, %	1.0 max
Particle Size (% through 355 micron)	99.8 min
Particle Size (% through 250 micron)	98 min

Specification

Microbiological Property

Aerobic Plate Count, cfu/g	5,000 max
Mold and Yeast, cfu/g	300 max
E. coli, cfu/g	Negative
Salmonella, cfu/g	Negative

Specification

Packaging

Gem of the West® Vital Wheat Gluten-Australian 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** 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 24 months from the date of manufacture.

Ingredient Declaration

Wheat Gluten

This product has been manufactured according to certified ISO 9001, ISO 14001, Management Systems and SQF / HACCP Food Safety & Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.

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