

4501 W College Blvd, Suite 310 Leawood, KS 66208 800-323-8435 info@manildrausa.com www.manildrausa.com

Gem of the West

VITAL WHEAT GLUTEN



NATURAL DOUGH STRENGTH

Consistency, tolerance, and strength are what bakers and food makers have come to expect from Gem of the West vital wheat gluten. Known as the gold standard of the industry, you can count on Gem of the West to be the highest quality vital wheat gluten available, exceeding all standards for performance and reliability.

APPLICATIONS

- Bread
- Vegetarian Meats
- Rolls
- Frozen Dough
- Buns
- Flatbread
- Snacks
- Pasta
- Tortillas



Available as conventional or organic

Label: Vital Wheat Gluten



Global Supply

With global production facilites in New South Wales, Australia, and Iowa, USA, we can supply 100% of your gluten needs. We are committed to quality customer service and enduring reliability.



Certified Organic

The Hamburg, Iowa, facility is Certified Organic by Quality Assurance International. Manildra has been producing organic gluten since 2004, offering both conventional and organic to meet your specfic market needs.



Specification

Physical/Chemical Property Specification Moisture, % Protein, % (N x 5.7, d.b.)

8.0 max 75.0 min 1.0 max

Particle Size (% thru 60 mesh)

95.0 min