

GEM OF THE WEST VITAL WHEAT GLUTEN

Description

Vital Wheat Gluten is a creamy-tan colored powder produced by low temperature drying of gluten extracted from quality wheat flour. Vital Wheat Gluten contains a minimum of 75% protein and has unique visco-elastic properties, making it ideal for a variety of baking and other food applications.

Typical Chemical Properties

Protein (N X 5.7)	75.00%
Moisture	7.00%
Ash	.75%
Fat (Ether Extraction)	.50%

Typical Physical Properties

Color:	Light Tan
Bulk Density:	35 - 38 lb./cu. ft.
% thru U.S. #40	100.0%
% thru U.S. #60	>97.0%
% thru U.S. #100	>75.0%

Packaging and Storage

Normal pack size is 50 (22.7 kg) lbs. net in multi-wall paper bag. Check for product availability in bulk or other pack sizes.

Store in a cool, dry place. Maximum shelf life of 12 months when properly stored.

Label Declaration

Vital Wheat Gluten or Wheat Protein

