



Organic Gem of the West® Vital Wheat Gluten

Product Description

Organic Gem of the West® Vital Wheat Gluten is isolated from certified organic, high quality 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. **Organic Gem of the West®** provides strength and elasticity, increases volume, and improves the texture of organic breads, buns, dinner rolls and other yeast-leavened products. It also imparts firmness to organic pasta and noodles and is used to enhance the protein content of breakfast cereals and snacks. The Hamburg, Iowa, manufacturing facility has been Certified Organic by Quality Assurance International.

Features and Benefits

- Natural dough strengthener
- Improves texture of baked foods
- Increases nutritional value of food products
- Improves absorption and volume

Physical/Chemical Property

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

Microbiological Property

<u>Microbiological Property</u>	<u>Specification</u>
Aerobic Plate Count, cfu/g	10,000 max
Mold and Yeast, cfu/g	200 max
E. coli, cfu/g	Negative
Salmonella, cfu/g	Negative

Packaging

Organic Gem of the West® Vital Wheat Gluten is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

Storage and Shelf-Life

To achieve maximum stability, store **Organic 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 two years from the date of manufacture.

Ingredient Declaration

Organic Wheat Gluten

Certified Organic by Quality Assurance International (QAI)

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