Gem of the West® Vital Wheat Gluten

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

Physical/Chemical Property Specifications
- Moisture, %: 8.0 max
- Protein, % (N x 5.7, d.b.): 75.0 min
- Ash, %: 1.0 max
- Particle Size (% through 40 mesh): 98.0 min

Microbiological Property Specifications
- 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
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 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
Wheat Gluten