

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic wheat gluten
Code	11035
Country of agricultural origin	Austria
Country of last processing	The Netherlands
Last update	27-05-2021
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Wheat flour
Additives	No additives
Process	Wheat gluten is a water insoluble protein obtained from organic wheat flour after aqueous extraction and subsequent drying

Sensorial properties	
Smell	Pure, specific
Colour	Yellowish-brownish
Taste	Pure, specific
Appearance	Cream-colored powder

Packing	
Net content	5 kg
Kind of packing	Multilayer paper-bags
Pieces per pallet	70

Shelf life	
Storage conditions	Stored under dry conditions (< 60% RH)
Minimum shelf life	36 months after production

Nutritional values (per 100 gram)		(from USDA Database)
Energy	1548 kJ 370 Kcal	
Protein (g)	75.2	
Fat (g)	1.9	Saturated: 0.3
Carbohydrates (g)	13.8	Sugars: 0
Dietary fibre (g)	0.6	
Salt (g)	0.073	

Analytical properties, average values	
Ash (550 °C) (%)	< 1
Moisture (%)	< 8
Particle Size ($\geq 200\mu\text{m}$) (%)	< 2
SO ₂	< 10 mg/kg in s.
Water binding capacity	140 to 160 g/100g

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 1.000
Moulds (cfu/g)	< 1.000
Enterobacteriaceae (cfu/g)	< 1.000
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Walnut	*
Lactose or milk sugar	-	Cashew	*
(Chicken) egg	-	Pecan nut	*
Soya protein (-derivatives)	*	Brazil nut	*
Gluten	+	Macadamia or Queensland nut	*
Wheat	+	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	*
Sesame	*	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	*	Sheanut	-
Fish	-	Pine nut or pinon nut	*
Shell-fish	-	Beech nut	-
Mollusc	-	Butternut or pumpkin seed	*
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	*	Chinquapin	-
Almond	*		-
Hazelnut	*		

*May contain traces of mustard due to use in crop rotation and/or as green manure

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	Yes
NOP-certified	No
Fairtrade IBD	No

Use	The product gives elasticity to dough, helping it rise and keep its shape.
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