

Viten® - VITAL WHEAT GLUTEN

Definition

Product Identifier

Product name: Viten® - VITAL WHEAT GLUTEN

Native wheat protein derived from wheat flour and obtained by non-chemical wet extraction. Wheat gluten: water-insoluble complex protein characterized by visco-elasticity properties when hydrated. Used in milling & baking recipe but also in pasta and breakfast cereals for the functional properties of a natural strengthener by improving consistency and extending shelf life.

Specifications

* PHYSICO-CHEMICAL VALUES

APPEARANCE	Fine powder, creamy coloured.
LOSS ON DRYING	8 % max.
PROTEIN CONTENT (N X 6.25) (DRY BASIS)	83 % min.
PROTEIN CONTENT (N X 5.7) (DRY BASIS)	75.7 % min.
PARTICLE SIZE - RESIDUE ON 200 MIC.	1 % max.

* MICROBIOLOGICAL VALUES

- TOTAL COUNT	10 000 /g max.
- YEASTS	300 /g max.
- MOULDS	300 /g max.
- E.COLI	Absent in 1 g
- SALMONELLAE	Absent in 25 g
- COLIFORME	Absent in 1 g
- BACILLUS CEREUS	100 /g max.
- A.S.R.	10 000 /10g max.
- STAPHYLOCOCCUS AUREUS	Absent in 1 g

Indicatives Values

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HEAVY METALS	5	mg/kg approx.
LEAD	1	mg/kg approx.
ENERGY VALUE		
calculated, on 100 g commercial product:	1680	kJ (400 kcal)

Conformity

Our products produced by European locations comply with: with:

- Regulation 396/2005/EC (and revisions) of the European Parliament and of the Council on maximum residue levels of pesticides in or on food & feed of plant and animal origin amending Council Directive 91/414/EEC.
- Commission regulation 1881/2006/EC (and revisions) setting the maximum levels for certain contaminants in foodstuffs.
- **CODEX norm for wheat gluten** CODEX STAN 163-1987.
- **U.S GRAS substance** 21 CFR, § 184.1322.
- CURRENT FOOD CHEMICALS CODEX.

Storage

Minimum durability date of the packaged product Manufacturing date
+ 24 months.

Shelf life Manufacturing date + 5 years.

Disclaimer

The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process.

All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.

Notes : All the dates are formatted like YYYY/MM/DD.