CAN AM INGREDIENTS, INC.
MGMT SYS. ISO 9001:2000 REGISTERED
510 Queens Quay West • Toronto, Ontario • M5V 3K8

# VITAL WHEAT GLUTEN

## Product Specification:

Vital Wheat Gluten is the protein fraction of premium quality wheat flour. This high quality wheat flour is washed naturally and physically separated from the carbohydrate component of wheat flour. It is then dried under low temperatures to assure its unique strength and viscoelastic properties. Vital wheat gluten has a light tan color and a uniform particle size.

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|---|---|---|
| Moisture: | | 9.0% max |
| Protein (N x 5.7), dry basis: | | 75.0% min |
| Ash (dry basis): | | 1.2 % max |
| Color: | | Light Tan |
| Sedimentation Volume | | 30 min |
| Granulation: | % through U.S.#40 | 100.0% |
| | #70 | >93.0% |
| | #100 | >75.0% |
| Microbiology: Standard plate count: | | 10000/g Max |
| Mold and Yeast: | | 200/g Max |
| E. coli | | <10 CFU/g |
| Salmonella | | Negative |
| Staphylococci | | <10 CFU/g |
| Total Coliforms | | <10 CFU/g |

Packaging: Bulk truckloads, Bulk totes, 50 lb. (22.7kg) and 25 kg (55.2lb) multi-wall paper bag.

Storage: Store in a cool, dry place. Minimum shelf life is twelve months when properly stored.

Applications: Flour milling, baked goods, breakfast cereals, pasta, batters, meats and meat analogues, pet foods and aqua-culture.