

DATA SPECIFICATIONS

Wheat Gluten (P+) (dust-reduced)



Product description

Dedusted wheat protein with a high degree of vitality to form a well cross-linked elastic protein matrix.

Application

Wheat gluten (P+) can be used in the meat industry, as well as in the production of bars.

Packaging, shelf life and storage conditions

25 kg in paper bags with PE inliner; 24 months from date of production; store in a cool, dry place and protect from direct sunlight.

Sensoric

Light beige powder. Odour and taste are typical for the species.

Origin

Wheat: Germany (in principle all European countries possible)
Rapeseed oil: From European and non-European countries

Ingredients

- Wheat protein
- Rapeseed oil

Usually, quasi-processing ingredients (3) are exempt from declaration in the final product.



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MICROBIOLOGICAL STANDARDS

Aerobic mesophilic total plate count	less than 1.000.000 / cfu/g
E. Coli	less than 100 / cfu/g
Moulds	less than 10.000 cfu/g
Coagulase-positive staphylococci	less than 1.000 / cfu/g
Presumptive Bacillus cereus	less than 1.000 / cfu/g
Spore sulphite reducing clostridia	less than 1.000 / cfu/g
Salmonella	negative in 25 g

PHYSICAL AND CHEMICAL STANDARDS

Dry Matter	ca. 90 %
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NUTRIENTS IN 100G

Energy	1.723 / 407 kJ/kcal
Fat	6.2 g / 100 g
of which saturated fatty acids	1.1 g
Carbohydrates	7.9 g / 100 g
of which Sugar	1.7 g
Fibres	0.7 g / 100 g
Protein	79.5 g / 100 g
Salt	0.25 g / 100 g

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)		x	x	
crustaceans	x		x	
egg	x			x
fish	x		x	
peanut	x		x	
soya	x			x
milk	x			x
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.