

# PRODUCT SPECIFICATION

DATE OF ISSUE  
23-10-2023

## Organic wheat gluten

NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1667, X1668, X1669

PRODUCTION:  
26402507



## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

Product name	Organic wheat gluten		
Production	26402507		
Best before end	23-07-2025		
Product code	Content	EAN	Packaging
X1667	150g	8718309831899	Plastic jar and screw lock cap with warranty seal. Jar =  Cap =
X1668	600g	8718309831905	
X1669	8kg	8718309831912	Blue bag =  in box with warranty seal.

### 1.2 Scientific product information

#### Single ingredient

Main use	bread improver
Chemical name	Vital wheat gluten

### 1.3 Legislative product information

Country of Origin	Germany		
HS code (customs)	1109 00		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		powder	
Colour		cream white	
Odour/taste		product specific	

### 2.4 Nutritional Information

#### 2.4.1 Nutritional Values

Energy	kJ/100g	1652	
Energy	kcal/100g	390	
Protein	g/100g	81,0	

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Carbohydrate:	g/100g	7,0	
Of which Sugars	g/100g	0,0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	4,0	
Of which Saturated	g/100g	0,8	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	1,0	

### 2.4.2 Minerals

Sodium chloride (NaCl)	mg/100g	0,000	
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## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Celery and celery products	✗		✗
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✓		✓
Crustaceans and Shellfish	✗		✗
Eggs and egg products	✗		✗
Fish and fish products	✗		✗
Lupin and products thereof	✗		✗
Milk and milk products (including Lactose)	✗		✗

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Molluscs and products thereof	X		X
Mustard and mustard products	X		X
Nuts and products thereof (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts)	X		X
Peanuts and peanut products	X		X
Sesame and sesame products	X		X
Soybean and soybean products	X		X
Sulphite (E221 - E228)	X		X
Sulphur dioxide (>10mg/kg)	X		X

### 3.2 Suitability for other diets:

Coeliacs	X	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

### 3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

### 3.4 Irradiation:

This product is not treated with ionizing radiation .

## 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool (4-15°C) and dry in a well-ventilated place.
Shelf life	24 months after production, under the above mentioned conditions.

## 5. FOOD SAFETY

### 5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

### 5.2 Identifications of dangers:

<b>Classification of the substance</b> (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

Wheat gluten is used to strengthen weak flours with a low gluten content or a weak gluten quality. Adding gluten improves the workability of the dough and increases the volume of the bread.

The addition of gluten has a major influence on kneading and dough development. It strengthens the elasticity, improves the texture, shortens the kneading time, gives an accelerated dough development and a finer crumb structure. This has a positive effect on the tenderness of the bread.

Vital gluten. Gluten is the protein in wheat that is responsible for the viscoelastic properties and gas holding capacity of wheat flour. Thanks to this power, it is almost only possible to bake a good leavened bread with wheat flour.

Properties of gluten in the dough:

- absorbs a lot of water, approximately 250%
- gives consistency to the dough
- makes the dough visco-elastic (stretchability/stretch resistance) so that a better gas-holding capacity is obtained
- gives firmness to the bread crumb

**Dosage:** 1 to 3% of the amount of flour, 10 to 30 g per kg of flour. Add the same amount of water.

Wheat gluten can also be used for meat substitutes. It is the main ingredient for the vegan meat substitute seitan.

### 6.2 Dictionary

NL	The Netherlands	tarwegluten
GB	Great Britain (UK)	wheat gluten
DE	Germany	Weizengluten
FR	France	gluten de blé
ES	Spain	gluten de trigo
PT	Portugal	glúten de trigo
IT	Italy	glutine di grano
DK	Denmark	hvedegluten
NO	Norway	hvete gluten
SE	Sweden	vete gluten
FI	Finland	vehnägluteeni
IS	Iceland	hveitiglúten
CZ	Czech Republic	pšeničný lepek
SK	Slovak Republic	pšeničný lepok
HU	Hungary	búza glutén
HR	Croatia (Hrvatska)	pšeničnog glutena
GR	Greece	γλουτένη από σιτάρι

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SI	Slovenia	pšenični gluten
PL	Poland	gluten
RO	Romania	gluten de grâu
BG	Bulgaria	пшеничен глутен
RU	Russian Federation	пшеничная клейковина
TR	Turkey	buğday gluteni

## 7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.