

PRODUCT SPECIFICATION

DATE OF ISSUE
13-05-2025






ORGANIC WHEAT GLUTEN

PRODUCT
CODE: 40

T260124M000000A260124

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic wheat gluten		
Product code	40		
Product number	Content	EAN	Packaging
1667	150g	8718309831899	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
1668	600g	8718309831905	
1669	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 (douane)	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	
Moisture content	%	max. 8,0	
Dry matter content	%	min. 92,0	
pH		ca. 5,7	
Protein content	%	min. 78,0	Nx6,25
Protein content in dry matter	%	min. 83,0	Nx6,25
Minerals	%	max. 0,9	
Bulk density	g/1000ml	ca. 580	

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2.2 Microbiological data

Total plate count	Cfu/g	max. 5.000	
Moulds	Cfu/g	max. 500	
Yeasts	Cfu/g	max. 500	
Salmonella	Cfu/25g	absent	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1685	
Energy	kcal/100g	399	
Protein	g/100g	80,0	
Carbohydrate:	g/100g	4,7	
Of which Sugars	g/100g	2,2	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	5,8	
Of which Saturated	g/100g	1,2	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g	8,0	
Organic acid	g/100g		
Dietary fiber	g/100g	3,8	

2.4.2 Minerals

Sodium chloride (NaCl)	g/100g	0,13	
Sodium (Na)	g/100g	0,052	

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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Traces possible
Eggs and products thereof	✗	✗
Cereals containing gluten and products thereof	✓	✓
Lupin and products thereof	✗	✓
Milk and products thereof (including Lactose)		✗
Sesame seeds and products thereof	✗	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗	✗
Celery and products thereof	✗	✗
Peanuts and products thereof	✗	✗
Mustard and products thereof	✗	✓
Fish and products thereof	✗	✗
Molluscs and products thereof	✗	✗
Soy and products thereof	✗	✓
Crustacea and products thereof	✗	✗

3.2 Suitability for other diets:

Coeliacs	✗	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 and dry.
Shelf life	36 months after production, under the above mentioned conditions.

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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:

Classification of the substance (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

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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
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.