Permolex
ethanol ~ gluten ~ flour
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CANADIAN ELITE VITAL WHEAT GLUTEN

Product Specification:

Canadian Elite Vital Wheat Gluten is the protein fraction of premium quality 100% Canadian Spring 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. Canadian Elite vital wheat gluten has a light tan color and a uniform particle size.

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	>95.0%
	#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 lb. (11.35kg) 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.

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