

TECHNICAL DATA SHEET: WHEAT GLUTEN

1. CHEMICAL & PHYSICAL SPECIFICATIONS

- **Crude Protein (N x 6.25):** Min 75.0% - 82.0% (on dry basis)
- **Moisture:** Max 8.0% - 10.0%
- **Ash:** Max 1.5%
- **Water Absorption:** Min 150% - 180%
- **Fat Content:** Max 2.0%
- **Appearance:** Creamy to light tan fine powder with a neutral taste.

2. SAFETY, CONTAMINANTS & LOGISTICS

- **Microbiology:** Total Plate Count < 10,000 cfu/g; Salmonella absent in 25g
- **Allergen Note:** Contains Wheat/Gluten.
- **Storage:** Store in a dry, ventilated area at 15 - 20°C
- **Packaging:** 25kg paper bags with PE liner
- **Shelf Life:** 24 months if stored in original sealed packaging.

3. COMPLIANCE DECLARATION

- Product is obtained solely from sound, non-heated wheat through physical separation of starch
- Fit for human consumption (bakery/food industry) or high-protein feed
- Compliant with EU food safety and hygiene regulations