

Vital wheat gluten

Specification	Value	Test Method
Chemical and physical properties :		
Moisture content	max 8,0 %	ISO 1666
Protein content (N*6,25 / d. s.)	min 82,0 %	ISO 3188
Protein content (N*5,7 / d. s.)	min 75,0 %	ISO 3188
Ash content (d.s.)	max 1,5 %	ISO 3593
Grain size (remainder per 212 microns)	max 2,0 %	IST 4703166-15
Hygrosopicity	min 150 %	AACC Method 88-04
Microbiological:		
Total number of bacteria	max 1000 cfu/g	ISO 4833
Yeast and mould	max 100 cfu/g	ISO 7954
Salmonella	negative 25 g	ISO 6579
E. coli	negative cfu/g	ISO 16649-2
Nutritional value 100 g:		
Energy	361/1510 kcal/kJ	
Protein	361/1510 kcal/kJ	
Carbohydrate	13,0 g	
Fat	1,0 g	