



Makendi Vital Wheat Gluten

DESCRIPTION: Vital wheat gluten is like a super-powered flour that is all gluten and very little starch. It's not technically flour itself, but it's made from wheat flour that has been hydrated to activate the gluten and then processed to remove everything but that gluten. It's then dried and ground back into a powder.

PACKING: 25 kg net paper bags with PE inner liner. 22MT in 1x20”FCL.

SHELF LIFE: 2 years.

SPECIFICATIONS:

| ITEMS | SPECIFICATION | RESULT |
|-----------------------|---------------------------------|-----------|
| TASTE AND SMELL | NORMAL TASTE, GRAIN SWEET SMELL | CONFORMS |
| APPEARANCE | WHITE YELLOW FLOWING POWDER | CONFORMS |
| MOISTURE | ≤9.0% | 7.8% |
| PROTEIN (NX5.7) | ≥75% | 75.1% |
| ASH | ≤1.0% | 0.88% |
| WATER ABSORPTION RATE | ≥150% | 170% |
| PH(10% SOLUTION) | 5-6.5 | 5.7 |
| FAT | ≤2.0% | 1.2% |
| CARBOHYDRATES | ≤15% | ≤14% |
| TOTAL PLATE COUNT | ≤6000CFU/G | 1800CFU/G |
| YEAST AND MOULDS | ≤100CFU/G | N.D. |
| COLIFORM | ≤10CFU/G | N.D. |



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|---------------|----------|------|
| STAPH. AUREUS | ≤1CFU/G | N.D. |
| SALMONELLA | ≤25CFU/G | N.D. |

APPLICATIONS:

Because it's almost pure gluten, a little goes a long way to improving the elasticity and rise of the raw dough and the crumb and chewiness in the final loaves in bread baking.