

Vital Wheat Gluten

Cat. No. AMRM-TVP005

Lot. No. (See product label)



Product Name

Vital Wheat Gluten

Description

Also known as wheat gluten, vital wheat gluten is produced by hydrating wheat flour to activate the gluten (the main protein in wheat), then extracting everything but the protein. The result is a protein-rich, exceptionally useful ingredient for bakery, meat alternatives and beyond.

Ingredients

Minimum 75% protein content

Applications

Meat/meat alternatives, pet food, snacks/cereals, and sports nutrition

Versatile Functionality

- Neutral flavor profile enables a wide range of product formulations.
- Enhances moisture retention and mouthfeel.
- Supports texturizing and binding; offers excellent extrudability.
- Improves dough texture, elasticity in bakery.
- Contributes to crumb structure and bread volume.
- Economical source of protein enrichment.

Storage

Store in a cool, dry area. Refrigerate after rehydrating.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY