

BeneoPro VWG 75 Food

Description

- Vital Wheat Gluten (VWG) is a water insoluble protein obtained from milled wheat after aqueous extraction and subsequent drying.
- BeneoPro VWG 75 is a food ingredient.

Specifications

Physical and Chemical Parameters

Parameter	Limit	Unit	Method ¹
Moisture	max 8	g/100g	ISO 6496
Protein (N x 5.7) ²	min 75 ²	g/100g d.m.	ISO 1871
Fat (crude)	max 2	g/100g	ISO 11085
Particle size ≥ 0.2mm	max 2	g/100g	DIN 66165, method F
Ash (crude)	max 1	g/100g	ISO 2171
Lead	max 0.2	mg/kg	ICP-MS
Cadmium	max 0.15	mg/kg	ICP-MS

¹ or validated equivalent

² equivalent to protein (N*6.25) of min. 82

Microbiological Parameters

Parameter	Limit	Unit	Method ¹
Total mesophilic bacteria (aerobes)	max 10 000	cfu/g	ISO 4833
Yeasts	max 500	cfu/g	ISO 21527
Moulds	max 500	cfu/g	ISO 21527
Enterobacteriaceae	max 1000	cfu/g	ISO 21528
Salmonella	negative	/25g	ISO 6579

¹ or validated equivalent

Additional Information

Nutritional Information

Nutritional information provided below shall enable food manufacturers to calculate the contribution of BeneoPro VWG 75 in their food products in compliance with applicable EU/US food legislation.

Nutrient	Typical Value	Unit per 100 g
Energy/Calories	1728/409	kJ/kcal
Fat¹	6.4	g
of which saturates	1.2	g
Carbohydrate²	7.9	g
of which sugars ²	1.3	g
added sugars	none	g
Dietary fibre	0.7	g
Protein (N x 6.25)	79.5	g
Salt (sodium)	0.04 (0.016)	g
Vitamins, Minerals	negligible³	not applicable

¹ Fat for nutritional information by definition is total fat, determined with hydrolysis; trans fat and cholesterol are negligible.

² U.S.: "total carbohydrate" in acc. with 21 CFR § 101.9, include dietary fibre and amount to 8.6 g/100g; "sugars" are "total sugars"

³ "Negligible" means that a portion size of 5 g BeneoPro VWG 75 contains less than 2 % of the respective recommended daily reference intakes for adults.

Other information

Appearance* Cream-coloured powder

Taste* neutral, product-specific

Water binding capacity* approx. 140-170 g/100 g (based on AACC 56-30)

Labelling EU Wheat gluten

Labelling other countries Information available upon request

Customs code 1109 0000

Packaging Bulk, BigBags, 25-kg, 50-lbs and 20-kg bags (on pallets)

Recommended storage conditions Original (unopened) packaging
In a dry (< 60% relative humidity), cool place (< 20°C)

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Minimum durability

36 months from date of production under recommended storage conditions

Certification and Compliance

Kosher (certificate available upon request)
Halal (certificate available upon request)
Suitable for vegetarians & vegans
No allergens apart from wheat gluten to be labelled in acc. with Regulation (EU) No 1169/2011.
Not derived from genetically modified (GM) wheat as defined in Regulation (EC) No 1829/2003.

Product is produced in Europe in compliance with applicable European Food Law (e.g. Regulation (EC) No 178/2002, Regulation (EC) No 852/2004). BeneoPro VWG 75 complies with the requirements for Wheat Gluten in Food Chemicals Codex 10th ed. and Codex STAN 163-1987 Rev. 2001.

Produced by

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Disclaimer

This Product Sheet is based on the product information of the producing sites. To the best of our knowledge, the information in this sheet is reliable. All parameters are warranted; those marked with an asterisk (*) cannot be subject of complaints.