



Vital wheat gluten

The wheat kernel is composed of approximately 10–16% protein, 2–3% oil, 2–3% fiber, 1–2% ash, and 8–10% moisture. The wheat milling process produces wheat flour that has most of the fat and ash removed. After milling into flour, wheat gluten, is separated from the starch by one of several processes. Gluten differs in terms of properties due to the origin of the wheat, the extraction process, and drying.

Wheat gluten is a natural protein derived from wheat or wheat flour. Once dried, it has a creamy color, neutral taste, and is free flowing. Dried gluten can recover its unique viscoelastic structure when rehydrated.

Food

Wheat gluten is a protein that has unique properties. When hydrated and mixed, it forms a very extensible, elastic structure that is responsible for the gas-holding ability of bread dough. Gluten also, improve the texture of their products through higher water retention, higher volume, and improved behavior of the dough (resistance, elasticity).

In pasta, gluten creates a resilience texture and good chewing resistance.

Wheat gluten helps to create the right bite in meat analog applications. It also, enrich their product with a highly nutritious and affordable protein source.

Feed

Wheat gluten is a good source of vegetable protein with good digestibility, high water absorption capacity and high binding and textural properties. These characteristics make it particularly suitable for pet food. It is also an excellent binder for fish feed helping to ensure stability in water.

Benefits

- **100% non-GMO winter wheat**
- **Fine, yellow-white powder**
- **Clean and natural flavor**
- **Texture and volume in baking**
- **Water retention**
- **Create texture in extruded products**

Sustainable production process

Gluten from Lantmännen Biorefineries is produced and refined from selected high-quality, non-GMO winter wheat. The gluten is produced in a responsible and sustainable process where all process streams are taken care of and used.

Packaging

- bulk
- big bags
- 25 kg paperbags

Storage

Dry, non-freezing, not above normal room temperature and separated from odorous material. Use within 24 months from production.

Quality

Certifications

The production at Lantmännen Biorefineries is certified according to:

- FSSC 22000
- ISO 14001
- ISO 9001
- EU Organic production

Lantmännen's Vital wheat gluten is:

- Kosher
- Halal
- Non-GMO

Innovation from field to fork

Lantmännen Biorefineries is part of Lantmännen, an agricultural cooperative and Northern Europe's leader in agriculture, machinery, bioenergy and food products. With research and operations throughout the entire value chain, we take responsibility from field to fork.

Contact us

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Chemical, physical and microbiological data

| Parameter | Specified value | Method |
|---|-----------------|-----------------------|
| Moisture (%) | ≤ 8 | NMKL 23 |
| Ash content (% of dry matter) | ≤ 1.1 | NMKL 173 |
| Protein content (% of dry matter, Nx6.25) | ≥ 82 | NMKL 6:2003 (Kjeltec) |
| Particle size (% , >250 µm) | ≤ 1 | Sieving analysis |
| Total aerobic microbial count | ≤ 4 log cfu/g | NMKL 86:2013 |
| Salmonella | Absent in 25 g | NMKL 71:1999 |

| Nutritional declaration | / 100 g |
|-------------------------|------------------|
| Energy | 1580 kJ/372 kcal |
| Fat (g) | 0.9 |
| Of which saturates | 0.2 |
| Carbohydrate (g) | 13 |
| Of which sugars | 1.1 |
| Protein (g) | 78 |
| Salt (g) | 0 |



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