

VITAL WHEAT GLUTEN

Specification code Date

VWG/1/OP 30/07/2021

Product description		Physical chemical analysis	
Appearance	Free-flowing powder, without	Moisture	<0,8
	agglomerations	Crude protein	> 83,0
Color	Creamy	Ash	< 1,0
Taste and smell	Free from foreign flavor, odor similar to wheat flavor	Water binding capacity	≥ 155
Specification (as is basis)		Microbiological analysis	
Energy value	398 kcal 1693 kJ	Moulds	≤ 1 000 cfu/g
Fat	1,3	Enterobacteria	≤ 1 000 cfu/g
Saturated fatty acids	0,87	Salmonella	Absent
Protein	87,5		
Others specs		Our certificates	
Allergens	Allergen present in product: gluten Allergens possible cross contamination: none	PD@C 1/2	
Storage	Shelf-life under appropriate storage conditions (max. 70% humidity): max. 24 months Storage: in a dry, cool, sun-protected	Agents and Brokers	MP+
	place	Formulated	Izabella Kędzierska ikedzierska@foodcom.pl +48 22 652 36 59

Foodcom S.A. Komedy 2/3, 02-517 Warsaw NIP: 5213680286, REGON:147463542 www.foodcom.eu

Approved by

Mateusz Augustyniak maugustyniak@foodcom.pl +48 22 652 36 59