

WHETPRO[®] 75

VITAL WHEAT GLUTEN

GENERAL DESCRIPTION

WHETPRO[®] 75 is a natural high protein, free-flowing powder extracted from premium quality Canadian wheat flour. Careful, enzyme-free processing, and stringent quality control procedures, guaranty a consistent, high-quality product. **WHETPRO[®] 75** is a highly functional vital wheat gluten for use in food systems requiring improved binding strength, increased ingredient carrying capacity and restructuring. It is also useful for adjusting the protein-carbohydrate ratio in flour to any desired level and for strengthening the “hinge” in buns and rolls. **WHETPRO[®] 75** helps prevent breakage in pretzels and other snack products without toughening the eating quality.

PRODUCT CHARACTERISTICS

- Excellent water absorption.
- A natural high protein.
- Forms a viscoelastic dough, absorbing about 1.5 parts water to one part gluten.
- Readily mixes with other dry ingredients and is easily handled and stored.
- Increases baking tolerances with increased absorption, mixing time tolerance, and fermentation tolerance.

INGREDIENT LIST

Vital Wheat Gluten

SUGGESTED APPLICATIONS

- Flour milling
- Baked goods
- Breakfast cereals
- Pasta fortification
- Breadings and batters
- Meat, meat analogs
- Surimi products
- Pet foods and aquaculture

TYPICAL COMPOSITIONAL ANALYSIS – Dry Basis

Protein (82% min., Nx6.25)	83
Protein (75% min., Nx5.7)	76
Moisture (5.5 - 8.0) %	6.5
Ash (1.0% max.)	0.8
Water Absorption, % (150min.)	160
Reconstitution Time (30 seconds max.)	16

MICROBIOLOGICAL ANALYSIS- Maximum

Standard Plate Count	5 000/g
Yeast & Mold	500/g
E.coli	<10/g
Salmonella	Negative/25 g
Staphylococci	<10/g

TYPICAL PHYSICAL PROPERTIES

Color	Cream
Granulation: thru 45 USBS, %	100
thru 80 USBS, % (75 min)	94
Bulk Density: packed, lb/ft ³	46
loose, lb/ft ³	34



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USAGE

Optimum use levels vary with the product and method of production. Suggested use levels, based on flour, are:

Hard rolls, French, Italian, Raisin and related heavy breads	2 – 3%
Dark breads, including Rye	1 – 3%
Yeast-raised Sweet Goods	½ - 1½%
Pretzels and Crackers	1-2%

WHETPRO[®]75 may be added to system formulas either in the sponge or dough stage. In white bread, **WHETPRO[®]75** should be added to the sponge. In variety breads, add at the dough stage. In straight dough formulas, **WHETPRO[®]75** should be blended with other dry ingredients.

Add 1½ kilograms of water to the formula for each kilogram of **WHETPRO[®]75**. Increase mixing time 3 – 5% for each 1% of gluten. A slight increase in yeast food will improve gluten performance.

PACKAGING

25-kg, multiwall, polylined paper bags
750 kg polypropylene totes

STORAGE

Vital wheat gluten is hygroscopic and may absorb moisture and odors. Adequate storage conditions are essential. Cool temperatures (10 – 20°C) and low humidity (<60%) are recommended. Ideally, stocks of vital wheat gluten should be used within 12 months, beyond which it may change slowly.



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