



# Vital Wheat Gluten

LIMITED SUPPLY AVAILABLE IN THE US

>75%  
protein

## Applications

- Bakery & cereals
- Extruded snacks
- Pastas, noodles & crusts
- Vegetarian foods
- Processed meat & fish
- Pet food
- Aqua feed
- Animal feed



## Why Our Wheat Gluten:

- **Most Competitive Pricing Globally**
- **Protein: >75%**
- **Large volume already available in the United States**
- 100% Non-GMO
- <100 Mesh
- No Cholesterol
- Moisture: 10%
- Ash: 1.5%

## Some of Vital Wheat Gluten's Properties Include:

- Widely used in bread, pasta & other bakery applications to increase the protein content, dough strength, dough mixing tolerance, volume & elasticity without disturbing its shape.
- Forms bonds between fat & water in emulsion systems. Acts as an alternative to animal protein in meat products.
- Used as thickener in the preparation of fruit puree, soy sauces, etc...
- High water absorption capacity
- Used to replace milk proteins in certain cheese products due its viscoelasticity.



**Contact for bulk pricing & volumes:** Udi Lazimy Consulting, LLC. • [udi@udilazimy.com](mailto:udi@udilazimy.com)