

Product Specification Sheet

BIOGLUTEN 130

Definition

This product is a vital wheat gluten for the food industry, obtained by physical extraction from organically grown wheat.

It is produced following the Directive CE 2092/91 and later amendements and checked by an organisation authorised by the Italian Department of Agricultural Policies.

Specifications

	Min	Max	
Moisture [%]	3.5	8	Oven - A0119 (Ref. ISO 6496)
Protein (Nx5.7) [%/ds]	75		Kjeldahl - A0401 (Ref. ISO 3188)
Protein (Nx6.25) [%/ds]	82.2		Kjeldahl - A0401 (Ref. ISO 3188)
Foreign matter	absent		Microscopic determination - A1803
Ash [%]		1	Oven - A0707 (Ref. ISO 6498 - ISO 5984)
Percentage on sieve 200 µm [%]		2	Air stream sieve - A1111
Microbiology			
- Total mesophylic count [n/g]		10000	Pour plate (Ref. EP 2.6.12-2001) - A1920
- Yeasts [n/g]		500	Pour plate - A1921
- Moulds [n/g]		500	Pour plate - A1921
- Coliforms [n/g]		10	MPN - A1969 (Ref. ISO 7218 - ISO 6887 - ISO 4831)
- E. coli [n/g]		absent	Limit reaction - A1970
- Salmonella [n/25g]		absent	Qualitative test - A1930
- Bacillus cereus [n/g]		100	Streaking plate - A1933 (Ref. ISO 7932))
- Staphylococcus aureus [n/g]		100	Qualitative test - A1934
Water absorption [%]	150		Centrifugation - A1805
Absorption rate		pass	Centrifugation - A1805

Analytical Data

Total fat [%/cp]	6.5	Hydrolysis / Soxhlet extraction - A0508 (Ref. ISO 6492:1999)
Total carbohydrates [%/cp]	4.7	Calculation - A0222
Starch [%/cp]	6	Enzymatic - A0304
Total reducing sugars [%/cp]	1.3	Luff School - A0220 (Ref. EEC 71/250)

Please note that the above mentioned information is provided as an indication and therefor cannot bind SEDAMYL S.p.A. .



SEDAMYL S.p.A.

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Packaging

Bags of each 25 kg net, Big Bags of 1000 kg net.

Shelf life & storage conditions

Total Product Shelf Life in unopened packaging is 12 months after production date. It is printed as "Best before date" on the packaging.

Store in a clean and dry environment, away from odorous materials, at <60% relative humidity and 20°C.

Labeling

"Organic Wheat Gluten"

General information

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labeling, hygiene, additives, contaminants and pesticides.

SEDAMYL SpA is ISO 9001:2000 and HACCP certified by an external body.

End of document

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