

VITAL WHEAT GLUTEN

BADGER INGREDIENTS INC & INGREDIENT LOGISTICS LLC



Typical Analysis:

Protein (Nx5.7)D.S.	Min 75%
Moisture	Max 8%
Ash	Less than 1%
pH	5.5-7.0
Water absorption	Min. 150%
Odor / taste	Typical for prodduct
Color	Creamy

Microbiological Status:

Total plate count	10,000/gram max
Yeast & Mold	200/gram max
E. Coli	Negative
Salmonella	Negative
Staph. Aureus	Absent in 1 gram
Coliforms (MPN)	Negative (<10/gram)

GENERAL INFORMATION:

- Kosher
- Packaged bags, totes and bulk trucks
- 2 year shelf life from manufacture date if kept clean, dry, low humidity, in original sealed packaging