

GLUTAMYL P75

PN 56 6310 HS code: 11090000

revision: April 2020

I. DESCRIPTION

Glutamyl P75 is the water-insoluble protein fraction isolated from wheat flour. It appears as a cream-coloured, free-flowing powder with a bland taste odour.

II. FUNCTIONALITY

High water binding capacity, high elasticity, protein enhancement, thermosetting, film forming.

III. COMPOSITION

Vital wheat gluten

IV. ORGANOLEPTIC PROPERTIES

Appearance: fine powder
Colour: yellow to brownish-yellow
Aroma: neutral
Flavour: neutral

V. PHYSICOCHEMICAL REQUIREMENTS

	VALUE	METHOD
Dry substance min. (%)	92,0	gravimetry (120°C/2h)
Moisture (%)	8	
Crude ash max. (%/DS)	1,5	ČSN EN ISO 3593
Crude protein min. (%/DS) (Nx5,7)	75,0	KJELDAHL
Water binding capacity min (ml/100g)	150	
Particle size – residue on 200 μ m max (%)	5	
Heavy metals: Pb max mg/kg	0,2	AAS
Heavy metals: Cd max mg/kg	0,2	AAS

The product corresponds to the requirements for pesticide and complies with Regulation (EC) No 2005/396 on maximum residue levels of pesticides in food.

Content of foreign substances is in accordance with Commission regulation (EC) No 2006/1881.

VI. MICROBIOLOGY REQUIREMENTS

	VALUE	METHOD
Coliform bacteria cfu/g max.	10 ²	ISO 4832
Moulds cfu/g max.	10 ³	ISO 21527-1,2
Salmonella in 25 g	negative	ČSN EN ISO 6579-1

The product corresponds to the Comm. RG (EC) No 2005/2073 on Microbiological criteria for foodstuffs, as amended.

VII. PACKAGING

In multilayer paper bags 25 kgs, another type of packaging is possible.

The packaging of product is in accordance to Comm. RG (EC) No 2004/1935 and the directives (EG) 2011/10.