

WHEATMEAT[®] GDS 65

Art. no.: 920542

EAN no.: 4025819002034

Ref. no.: 20151020

Description

WHEATMEAT[®] GDS 65 is an extruded product made from selected highprotein wheat fractions. It has a good water-binding capacity and is used for providing texture and structure in food products. WHEATMEAT[®] GDS 65 is suitable for vegetarian diets.

Ingredients:

Textured **wheat protein (wheat protein, wheat flour)**

Application:

- Minced meat products
- Bakery and snack fillings
- Vegetarian dishes

Properties

Appearance:

creamy- brown granules

(As with any natural product, minor color variations may occur.)

Chemical/physical parameters:

Moisture (2 h, 130 °C) [%]:		max. 8.0
Bulk density [g/ml]		ca. 0.4
Particle size [%]	< 5.0 mm	100
	> 1.4 mm	ca. 40

Microbiological parameters:

Total plate count [CFU/g]:	< 5000
Yeasts and mould [CFU/g]:	< 500
E.coli [CFU/g]:	< 10
Salmonellae [in 25g]:	neg.

Nutritional information per 100g*:

Energy [kJ]/ [kcal]	1635/392
Fat [g]	5.0
of which saturated fatty acids [g]	0.9
Carbohydrates [g]	18.1
of which sugars [g]	4.0
Dietary fibre [g]	3.7
Protein [g]	65.6
Salt** [g]	0.06

* The data are subject to deviations commonly occurring in natural products

** Salt content calculated as sodium x 2.5 (according to regulation (EU) No. 1169/2011)

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Shelf life/storage:

The shelf life is at least 15 months in the unopened original package.

Store cool, dry and appropriate for the product and not close to material/substances that may have a detrimental effect on the product (e.g. odourous material).

Packaging:

Multi-layer paper bags, 15 kg net, 450 kg/Euro pallet
Complies with the relevant EU legislation

Heavy metals:

Complies with the relevant EU food legislation

Pesticides/mycotoxins:

Complies with the relevant EU food legislation

Allergens:

Allergenic ingredients, as defined in regulation (EU) No. 1169/2011, are stated in the list of ingredients.

Under consideration of possible cross-contaminations that might occur on our product lines, we cannot exclude that this product contains traces of the following allergenic substances according to regulation (EU) No. 1169/2011: gluten-containing cereals, as well as products made thereof.

We would like to point out that the possibility of cross-contamination and product migration cannot, in general, be excluded during the complex flow of materials in food production (e.g. harvest, transport, storage, packaging, etc.). Therefore, we cannot give a guarantee on complete absence of possibly allergenic substances.

Miscellaneous:

Intended only for use in commercial food processing not for sale to the final consumer.

Our information on methods of processing and use of products and processes, our technical advice and other information, including information in connection with tests, is given to the best of our knowledge and belief, but is not binding. It does not release you from the obligation to carry out your own examination of the products supplied by us to determine their suitability for the intended processes and purposes and to ensure that they do not infringe any third-party industrial property rights. We supply our products in a faultless quality in accordance with our 'General Terms and Conditions of Supply'.