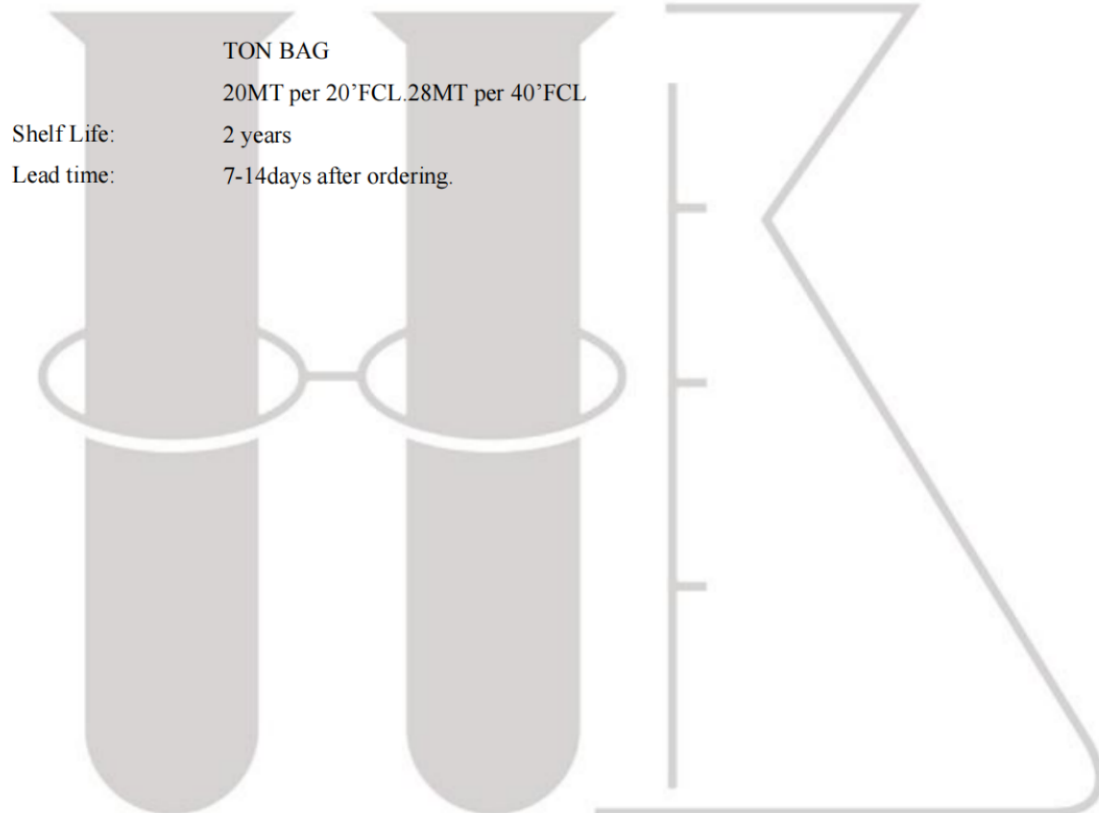


TECHNICAL DATA SHEET

VITAL WHEAT GLUTEN

CAS No.: 8002-80-0
Other Names: VWG
EINECS No.: 232-317-7
FEMA No.: 3025
Brand Name: HUGE ROC
Packing: 25KGS/BAG
22MT per 20'FCL, 28MT per 40'FCL



Application Fields:

1. Applications in Food

- Flour-based products: Added to bread, noodles, dumpling wrappers, and other flour products, it enhances the elasticity, toughness, and gas-holding capacity of dough, improves the texture and chewiness of products, and extends their shelf life.
- Meat products: Used as a thickener, binder, and water-retainer in sausages, meatballs, and other meat products. It helps retain moisture and flavor in meat, and improves the texture and tenderness of products.
- Vegetarian products: A key raw material for making vegetarian meat, vegetarian sausages, and other vegetarian foods. Its high protein content can simulate the texture and nutritional value of meat.
- Baked goods: Added to cakes, biscuits, and other baked goods to increase their fluffiness and structural stability.

2. Applications in Feed

- Protein supplement: With high protein content, it can be added to animal feed for livestock, poultry, aquatic products, etc., providing high-quality protein for animal growth and promoting their development.
- Improving feed quality: Enhances the cohesiveness of feed to prevent it from crumbling during transportation and feeding. It also improves feed palatability, increasing animals' feed intake.

3. Applications in Personal Care & Cleaning Products

- Skin care products: Due to its moisturizing and nourishing properties, it can be used in creams, masks, and other skin care products to help maintain the skin's moisture balance and improve skin condition.
- Hair and cleaning products: In shampoos, conditioners, and other hair care products, it can play a conditioning role, making hair smoother and shinier. It may also be used in some cleaning products to assist in cleaning while caring for the skin or hair.

Test Item

Item	Specification (80%)	82%	85%	Method
Appearance & Color	Light yellow powder			GB/T 21924-2008
Odor & Taste	Normal taste, Grain sweet smell			
Protein(N.x6.25 on dry basis)	Min.80%	Min.82%	Min.85%	GB/T 5511
Ash	Min.2.0%(on dry basis)	Min.1.0%(on dry basis)		GN/T 5505
Moisture	Max 9.0%		Max 8.0%	GB/T 5497
Water absorption rate	Min.150%(on dry basis)	Min.160%(on dry basis)		GB/T 21924-2008
Mesh Size	Min.95% Slieve 80 mesh			GB/T 5507

Physical Characteristics

Item	Specification(80%)	82%	85%
Form	Powder		
Style	Dried		

Heavy Metals

Item	Specification(80%)	82%	85%
Chromium(Cr)	≤0.05mg/kg		
DDT	≤0.1mg/kg		
BHC	≤0.1mg/kg		

Microbiology

Item	Specification(80%)	82%	85%	Method
Total Plate Count	≤20000 CFU/g			GB/T 4789
Mold & Yeast	≤100 CFU/g			GB/T 4789.15-2003
E.coli	≤3 MPN/g			SN0169-92
Salmonella	Negative			SN0170-1992

Amino Acid Analysis

Item	Unit	Test Method	LOQ
Aspartic acid	g/100 g	In house method, AAA	0.01
Threonine	g/100 g	In house method, AAA	0.01
Serine	g/100 g	In house method, AAA	0.01
Glutamic acid	g/100 g	In house method, AAA	0.01
Glycine	g/100 g	In house method, AAA	0.01
Alanine	g/100 g	In house method, AAA	0.01
Valine	g/100 g	In house method, AAA	0.01
Isoleucine	g/100 g	In house method, AAA	0.01
Leucine	g/100 g	In house method, AAA	0.01
Tyrosine	g/100 g	In house method, AAA	0.01
Phenylalanine	g/100 g	In house method, AAA	0.01
Lysine	g/100 g	In house method, AAA	0.01
Histidine	g/100 g	In house method, AAA	0.01
Arginine	g/100 g	In house method, AAA	0.01
Proline	g/100 g	In house method, AAA	0.01
Total of Hydrolyzed Amino Acid (18 items)	g/100 g	In house method, AAA	--
Cys(CysO3H)	g/100 g	In house method, AAA	0.01
MetSON	g/100 g	In house method, AAA	0.01
Tryptophan	g/100 g	In house method, AAA	0.01