



Vital Wheat Gluten

**Overview:** A high-protein product derived from wheat flour during starch extraction. Rich in essential amino acids but low in lysine.

- Processing:**
- Wheat flour is hydrated to form a dough.
  - Starch is separated, and the remaining gluten is washed, dried, and powdered.

- Applications:**
- Premium protein source for aquaculture, pigs, and poultry.
  - Commonly used in pet food due to its high digestibility.
  - Serves as a protein balancer in high-energy diets.

Standard packaging options include 1 tonne tote bags. On request 25 and 50 kg bags.

Content	Range	Typical Analysis
Metabolizable Energy (ME, Ruminants)	~13 MJ/kg	13 MJ/kg
Moisture	5-10%	8%
Crude Protein (Nx6.25), not less than	82%	82%
Crude Protein (Nx5.7), not less than	75%	
Crude Fat	1-2%	1%
Total Ash	1-2%	1%
Crude Fiber	<1%	1%
Water Binding Capacity	150–240%	150–240%
Starch	~10%	~10%
Nutritional Profile		
Amino Acids		
Lysine	0.7–1.0%	
Methionine	0.5–0.8%	
Threonine	0.4–0.6%	
Leucine	6–7%	
Iso-Leucine	3–4%	
Valine	4–5%	
Phenylalanine	5–6%	
Tryptophan	0.1–0.2%	
Trace Minerals		
Iron	10–50 mg/kg	
Zinc	10–20 mg/kg	
Magnesium	Trace	
Physical Characteristics		
Appearance	Free-flowing powder without clumps	
Color	Light yellow to yellowish-brown	
Residue on 200 microns sieve, no more than	1.0%	