



GLUTAMYL P75

PN 56 6310 HS code: 11090000
(Vital Wheat Gluten)

revision: June 2017

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. ORGANOLEPTIC PROPERTIES

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

IV. 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 µm max (%)	5	
Heavy metals: Pb max mg/kg	0,2	AAS
Heavy metals: Cd max mg/kg	0,2	AAS

V. MICROBIOLOGY REQUIREMENTS

	VALUE	METHOD
Coliform bacteria/g max.	10 ²	ISO 4832
Moulds/g max.	10 ³	ISO 21527-1,2

Content of microorganisms is in accordance with regulation EC 1441/2007.

VI. HYGINE REQUIREMENTS

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

VII. PACKAGING

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

VIII. STORAGE

Best storage in a dry and clean place.

Amylon, a.s

Švermova 117 · 580 36 Havlíčkův Brod · CZ

Telefon: +420 569 430 311 · Fax: +420 569 422 407

E-mail: amylon@amylon.cz · www.amylon.cz

IČ: 60108771 · DIČ: CZ60108771 · zapsáno u KS v Hradci Králové, oddíl B, vložka 1012



IX. SHELF LIFE

24 months from date of production.

X. SAFETY

Dust is flammable and explosive.

XI. ALERGENS

Alergen	present	absent
Cereals containing gluten and products thereof	X	
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soyabeans and products thereof		X
Milk and products thereof		X
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brasil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		X
Molluscs and products thereof		X
Lupinus polyphyllus and products thereof		X

XII. NUTRITIONAL VALUES

Average nutritional values / 100g of product

Energie value	1 517 kJ (358 kcal)
Fats	1,9 g
- Saturated fatty acids	0,3 g
Saccharides	14 g
- Sugars	0 g
Proteins	69 g
Salt	0 g
Fibres	3 g

XIII. GMO STATEMENT

The product isn't genetically modified food and do not contain food, additives or flavours produced from genetically modified organisms in accordance to regulations 1829/2003 and 1830/2003.

Therefore a labelling of our products according to above mentioned regulation is not necessary.

Possible contaminations below the limit of regulation 1829/2003 are not intended.

MADE IN EU

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**CZECH AGRICULTURE AND
FOOD INSPECTION AUTHORITY**

INSPEKTORAT IN TABOR

Purkynova 2533, 390 02 Tabor, Ceska republika
Telefon: + 420 381 200 021, Fax: + 420 381 200 020
E-mail: tabor@szpi.gov.cz, www.szpi.gov.cz

Issued

HEALTH CERTIFICATE

Ref: SZPI/AA351-3/2018



Applicant (producer/inspected company under supervision of CAFIA): Amylon, a. s., Svermova 117, 580 36 Havlickuv Brod, Czech Republic	
Product: Glutamyl P75 - vital wheat gluten	
Identification number: 60108771	VAT identification number: CZ60108771

This certificate is issued with according to the Act No. 146/2002 Coll. on CAFIA (§ 3 part 3 letter c), as amended by later legislation (hereinafter "Act No. 146/2002 Coll.").

Czech Agriculture and Food Inspection Authority hereby certifies based on data collected according the Act No. 146/2002 Coll. (§ 3 part 3 letter c) point 1, particular on the basis of controls performed that the above-mentioned product/activity* of the applicant is:

- produced in accordance with the EU and Czech regulations
- suitable for human consumption
- sold in the Czech Republic without any restrictions

This certificate is valid only to the extent the facts that were identified at the time of its release.



15th January 2018

Ing. Magda Jansová
Director of the Regional Inspectorate

JIHLAVA

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19. 02. 2018

No. _____

SEEN

Kateřina Marousková

