



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

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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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